

JESSICA CLAIRE

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PROFESSIONAL SUMMARY

High profile leader in food service moved to education and operations, with more than 10 years of corporate and K-16 educational experience. Adept at training and developing employees and students, meeting local and federal standards for food safety and sanitation and managing food costs. Recognized by industry leaders for supporting and developing culinary, nutrition, and foodservice industry-ready workers. Dedicated and passionate professional with history of meeting personal and industry goals utilizing consistent and organized practices. Skilled in working under pressure and adapting to new situations and challenges to best enhance the learning process.

SKILLS

- CNP Homewood High School
- Management information systems
- Team Building
- Leadership Skills
- Budgeting and forecasting
- Cost reduction strategies
- Expense reports
- Nutritional analysis
- Dietary restrictions
- Educator Skills
- ProStart Instructor
- ServSafe Management Instructor
- Guest Service Gold Hospitality Instructor, Secondary and Post-Secondary\Industry Best Practices
- Hospitality Management
- Innovative Teaching Methods
- Enrichment Programs
- Encouraging Participation and Inclusivity
- Critical Thinking
- Nutritional Education
- Food Service Operations
- Idea Brainstorming
- Originality and Creativity
- Creative Direction
- Team Building
- Curriculum Development
- Vocational training
- Soft Skills application
- Performance evaluation
- Organization and Time Management
- Grant Writing
- Project Based Learning
- Work flow planning
- Supply chain distribution

WORK HISTORY

Culinary Arts Teacher, 08/2014 - Current

Alutiiq Llc – San Diego, CA

- Organized and made available time, space, materials, and equipment needed
- Used innovative techniques to motivate student interest and enthusiasm
- Adjusted instruction to facilitate student mastery
- Provided prompt and specific feedback to students on work and behavior
- Supervised students in kitchen lab setting to maintain safety and efficiency
- Planned relevant classroom activities and worked to reinforce lessons through active student engagement
- Developed/implemented creative lesson plans to reach diverse student audience
- Directed college/career-level instruction through classroom workplace using projects found in FACS STARS Events and ProStart Invitational, as well as catering management and operation
- Trained winning teams to participate in culinary competitions, developing student skills and confidence
- Designed hands-on lesson plans for up to 60 students every semester
- Collaborated with colleagues on state and national level to teaching practices through professional learning communities and student retention meetings

Culinary Arts Instructor, 02/2014 - 08/2014

McAdory High School – City, STATE

- Supervised students in kitchen lab setting to maintain safety and efficiency targets
- Developed and implemented creative lesson plans to reach diverse student audience
- Encouraged students to enhance recipes with personal style
- Identified program successes and failures based on student assessments and course reviews
- Designed hands-on lesson plans for up to 200 students every semester

Owner- Coop and Caboodle , 01/2012 - 12/2013

Startup Family Hobby Business, Birmingham Magazine – City, STATE

- Coop and Caboodle Featured nationally on NPR, Good Morning America, John Deere; locally-ABC33/40, FOX 6, Cover Birmingham Magazine-The Foodies Issue
- Determined business plan and vision
- Offered knowledge to customers for optimal enjoyment
- Monitored flock for signs of disease or physical distress

Event Coordinator/Development Coordinator, 01/2008 - 01/2012

Samford University – City, STATE

- Worked directly with Dr. J. Westmoreland in development of corporate donor and member relationships to secure funding for needs-based students
- Enhanced events by scheduling service requests, logistics, and overseeing functionality needs resulting in increased donor funding
- Managed administrative logistics of events planning, event booking and event promotions and evaluated opportunities for improvement
- Supervised onsite team of university caterers, audio-visual technicians, and facility management team
- Identified untapped donor groups for involvement
- Wrote Event Curriculum for 35-week undergrad course of study

HONORS, INVOLVEMENTS, AND AWARDS

- 2015-21 ProStart Management Team State Champions
- 2020 Rachel Ray Grant Winners
- 2018-2021 Student/Teacher involvement STARS Events
- 2018 Family and Consumer Sciences Education Teacher of the Year
- 2017 St Clair County Teacher of the Year
- 2016 ARHA Educator of Excellence. Alabama
- 2016 ProStart Culinary State Champions
- 2016 SKILLSUSA Culinary State Champion
- 2016 ARAH Teacher of Excellence Award
- 2015-Current Advisory Council Jefferson State Community College Culinary and Hospitality Institute
- Other State and National Committees: 2017 NRA National Exam Committee Member; Foundations Level I & II for Student Credentialing; 2015 ALEX (Alabama Learning Exchange) Leadership Team for Culinary Arts; Summer 2015; 2015-21 FACS Round Table Leader

AFFILIATIONS

AATFACS-Secretary for State of Alabama AFC; Birmingham Chapter AHRA; Instructor Member ProStart, SkillsUSA and FCCLA; Birmingham Women's Committee of 100, Non-Active Status; Publicity Director, 2013-14; The Club Managers Association, Alabama Chapter, Status Guest 2001-2005; Association of Bridal Consultants (A. B. C.); Professional Development Program Special Event Association, Atlanta Georgia; 2005 Hands on One Hundred-The Special Event Show-Miami Beach, Florida; 2006 Invited Leadership for HOH Show

EDUCATION

Bachelor of Science Degree: Family And Consumer Sciences Education

Samford University - Birmingham, AL

Minors in Physical Education, Music, English and Spanish

Arts Degree: Culinary Arts

Memphis Culinary Institute - Memphis, TN

Masters of Education: Career Tech Education, 08/2017

Athens State University - Athens, AL