

Zachary M Maynor

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EDUCATION

Culinary Institute of America, Hyde Park, NY, *Expected Graduation 2024*
Bachelor of Culinary Arts: Japanese Cuisine Concentration

University of Maine, Orono, ME, *Graduated May 2021*
Bachelor of Science in Botany

- GPA: 3.5/4.0, Dean's List student

WORK EXPERIENCE

Beekman Arms, Hyde Park, NY April 2022 - Current
Garde Manger and Prep Cook

- Prepare food for banquets, sautee, and grill stations.
- Prepare salads, appetizers, and desserts for customers for extended periods of time.

Quickchek, Jackson, NJ February 2017 – February 2020
Shift Leader

- Manage a team to complete daily tasks and meet customer demands.
- Maintain a safe surrounding while controlling cash in a fast-paced environment.
- Uphold food safety regulations and meet customer demands in a fast paced environment.

Independent Research, University of Maine, Orono, ME November 2020 - May 2021
CUGR Fellowship: supervised by Dr. Yongjiang Zhang

- Performed a series of experiments on wild Maine blueberry soil in order to test the effects of various soil amendment compositions on nutrient availability and water holding capacity. Findings were presented at the University of Maine Student Symposium.

Research Assistant, University of Maine, Orono, ME October 2020 - May 2021
Student Laboratory Aide: under Dr. Seanna Annis

- Prepare agar media for petri dishes and slant tubes that I use to perform culture transfers of *Monilinia vaccinii-corymbosi*. Multiple sets of samples were updated into a new database and stored for future use.

ACHIEVEMENTS

Class Leader, Culinary Institute of America, Hyde Park, NY April 2022

- Establish respectful and open communication between the class and the chef
- Work with team members to overcome misunderstandings and create a friendly class environment
- Form a strong team relationship between all classmates
- Organize study groups and lead discussions