**Criss Ekoloko**

2301 Woodward street Apt C11 [cj2lapaix@gmail.com](mailto:cj2lapaix@gmail.com)

Philadelphia PA, 19115 215 - 406 - 7602

SKILLS

Communication

* Finding the quickest and most efficient manner to communicate an idea or task.

People Management

* Inspiring and picking the right individual to motivate to accomplish daily short goal visions

System Thinking

* Focused analysis of the interrelation of all the components of a system within a greater system

Decision Making

* Delegating capable resources where they are the most efficient

EDUCATION

8/2015 - 3/2017 **West Chester University, West Chester, PA**

* BS in Nutrition Dietetics, Food Service, Community Nutrition. Coursework included Medical Nutrition Therapy I & II, Food Service Management, Nutrition Education, Nutrition Research, Professional skills in Dietetics and strategies in Nutrition Education.

9/2011 - 3/2015 **Community College of Philadelphia, Philadelphia PA**

* A.S in department of Biology

WORK EXPERIENCE

11/2017 – Present **WIC (Pennsylvania and Florida),** *Nutritionist*

* Provided nutritional counseling to all WIC participant
* Performed program eligibility and nutritional assessment for individual client
* Nutritional planning for Pregnant, postpartum women, infants and Children
* Performed Hemocue test
* Special formula and loan breast pump inventory clerk, issuing and receiving.

3/2016 - 6/2017 **Pembroke Health & Rehabilitation Center**, *Dietary aide*

* Met with new resident admission for counseling session on food intake based on preferences and health, created 21 days cycle menu, in-service with kitchen staff
* Improved dietitian’s consumption percentage data collection by introducing the process of taking pictures of lunch and dinner plates after patient’s consumption, especially those of high caloric need patients as compared to the CNA’s check box methods.

1/2011 - 8/2016 **Sto’s Bar**, *Manager/Cook*

* Employees liaisons to owner, new employee trainer, inventory monitoring, resolved customer complaint as needed, reduced kitchen staff turnover by providing flexible schedule, slashes costs through sustainable practices including using recycled oils, buying biodegradable take out container and developing a tracking board for major expenses and reaching goals; buying, receiving and storing responsibilities.
* Introduced Ghost and Scorpio pepper to the restaurant signature FACE SWEATER previously prepared with Habaneros, reformed Wings preparation by adding overnight smoking step before frying for additional flavor. Featured on *thedrinknation.com* best wings in the city.

ADDITIONAL INFORMATION

* Servsafe Certified
* Hemocue Certified
* Verification Statement
* Fluent in French