

Christine Page, CDM, CFPP

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Education: Plymouth State University 1991 Major Business Administration Minor Economics
President-Elect Association of Nutrition and Food Service Professionals NH Chapter
Serv Safe Certified

2017 to Present Food Service Director, Merrimack County Nursing Home

- Plan, direct and coordinate the activities associated with managing a 288 bed nursing home and 30 bed assisted living facility.
- Prepares and manages a 2.9 million dietary budget.
- Manages a team of 70 employees including dietitians, cooks and dietary aides.
- Responsible for menu development that includes dietary management team and residents.
- Deficiency free account.

2013 to 2017 Food Service Director, Bedford Nursing and Rehabilitation

- Responsible for overseeing the day to day food service operation of a 102 bed nursing and rehabilitation home
- Oversee P&L and budgeting
- Manage all aspects of hiring and training staff
- Opening and Closing relief cook.

2006-to 2013 Assistant G.M. of Hospitality Birch Hill Terrace Retirement Community

- Responsible for overall service of a fine dining, housekeeping and laundry service operation for a 210 apartment community which includes 138 independent, 60 assisted and 10 nursing home residents.
- Responsible for training all staff on Morrison's Hospitality Associate Training. On going training ensured all associates kept excellent customer service skills and followed food safety guidelines. They were educated in details such as table setting, customer interaction, plate setting and removal, as well as generational training.
- Accountable for maintaining high standards in food preparation, resident relations, costs, personnel, safety, sanitation, training and special catered events.
- Manages a staff of 60 employees including payroll functions.
- 2007 to 2012 Board of Health account recipient.
- 2009 Account of the Year.
- Annual achievement of Five Star Account.
- Involved in the renovation and opening of a new dining venue.
- Achieved a 98% and 100% client loyalty score for Community Works and Dining.

1986-2002 Food and Nutrition Manager, Elliot Hospital

- Managed all aspects of front-end service for the cafeteria of a 300 bed hospital. Annual revenue 1.5 million. Responsibilities include menu design, marketing, customer service, cash/accountable paper management.
- Responsible for all aspects of purchasing that includes ordering, procuring, following purchasing and receiving standards, inventory and warehouse operations.
- Launched guest chef concept to customers. Collaborated with local restaurants to promote their restaurant's menu in the cafeteria setting.
- Coordinated all phases of catered functions provided to both internal and external customers servicing groups up to 1000.