

Education

The Culinary Institute of America, Hyde Park, NY

Bachelor of Business Administration, *cum laude*, Food Business Management, December 2016

Associate in Occupational Studies, Culinary Arts, December 2015

Rochester Institute of Technology, Rochester, NY

School of Photographic Arts and Sciences

Bachelor of Fine Arts, 2011

Professional Photographic Illustration - Advertising

Experience

Felidia

New York, NY

Assistant Manager, December 2016 - September 2017

- Supervises the day-to-day functioning of all employees.
- Maintains effective employee relations.
- Attends and contributes to the daily employee meeting.
- Conducts pre-shift briefings with employees.
- Participates in service when necessary.
- Ensures that restaurant grooming and presentation standards are met.
- Greets guests and answers guests' questions.
- Conducts administrative work as required.
- Menu design.
- Extensive use of MICROS Point of Sale systems.

The Culinary Institute of America

Hyde Park, NY

Resident Assistant, April 2016 - December 2016

- Developed and led student programs to promote social skills, education, diversity, health issues, understanding, and emotional growth.
- Assisted in the selection, evaluation and training of incoming RA's.
- Implemented and enforced all institute and residence hall policies.
- Promoted academic excellence, addressed student needs, and encouraged involvement among residents.
- Created a positive living environment.

Student Employee, Restaurants, January 2016 - December 2016

- The Bocuse Restaurant, American Bounty Restaurant, and The Tavern
- Performed various functions including Maître d', Server, and Head Runner.
- Made reservations, assessed dining room flow of service, and seated customers.
- Helped train and teach the students.
- Provided excellent customer service.

Student Tutor, Library Learning Commons, August 2015 - March 2016

- Tutored peers in Culinary Math, Costing and Purchasing, Knife Skills, Food Safety, and Wines Studies.

Layout Editor, La Papillote, May 2014 - November 2014, May 2015 - July 2015, June 2016 - September 2016

- Designed the layout of the institute's student run newspaper.
- Prepared digital files for submission to printer.

Fresh Cornwall Café & Catering

Cornwall, NY

Prep Cook and Server, June 2015 - December 2016

- Conducted food prep, set up of events, served, and cleaned at catered events for over 160 people.

John's Island Club

Vero Beach, FL

Culinary Extern, December 2014 - April 2015

- Prepared and plated a wide range of salads, cold hors d'oeuvres and appetizers for service and events up to 1200 guests.
- Set up and cleaned up after special events.
- Cooked wood fired pizza for up to 50 guests per shift.

Sur La Table

New York, NY

Kitchen Assistant, December 2013 - June 2014

- Assisted instructor with hands-on classes.
- Prepared kitchen and mise en place for classes.
- Packed, labeled, organized, and properly stored left over food.
- Kept pantry, refrigerators, and freezers clean and organized.
- Acted as an extension of the instructors' hands by assisting students.
- Executed a variety of recipes.

Butter Lane Bakery

New York, NY

Instructor, September 2013 - April 2014

- Hired as a counter person and promoted to instructor after four months.
- Taught hands-on classes on baking cupcakes, preparing frosting, and frosting cupcakes.
- Monitored class attendance and reported to the owner.
- Communicated clearly and concisely to audiences.

Certifications

- ServSafe
- TIPS
- Introductory Sommelier Course

Activities

- Class Group Leader 2015
- CIA Steels Women's Volleyball Team 2014

Awards

- Various CIA Scholarships 2014-2016
- John J. McCann Scholarship 2014, 2015, 2016
- Les Dames d'Escoffier 2015
- Larry Levy Scholarship 2016
- Jeannette Schlobach Endowed 2016
- Harold & Anne Miller Scholarship 2016
- Louis Greenspan Memorial Scholarship 2016
- American Hotel & Lodging Educational Foundation
 - J. Willard Marriott Memorial Scholarship 2016
- International Foodservice Manufacturers Association Scholarship 2016