

4075 Putah Creek Road (P.O. Box 591)

Home: 530-795-3894

Winters, CA. 95694

Cell: 530-219-4029

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**Employment History:**

1998-2014      *Food Service Director, Sodexo*  
                    *Sodexo Education Division*  
                    *University of California-Davis*

**Responsibilities:**

- Oversee multiplatform style dining for 1500 student residents
- Deliver reliable quality food to students, faculty and visiting guests, proficient in menu engineering
- Committed to a comprehensive sustainable food and physical operations program
- Ensure special diets (Vegan, Gluten, Kosher) and nutritional standards are met
- Coordinate daily special functions, summer conference programs and catering
- Responsible for Physical Safety as well as maintenance of all equipment
- Uphold a strong HACCP program, exceeding professional sanitation environment
- Effective communication and training of Management, Full-Time, Student and Vocational staff (150 plus)
- Accountable for annual budget, exceeded both sales and profit year over year

1988-1998      *Director and Production Manager, ARAMARK*  
                    *ARAMARK Business and Retail Division*  
                    *Pacific Bell, Sacramento*

**Responsibilities:**

- Multi Unit accounts, responsibilities included, retail dining, catering, vending
- Training and communication of staff involving hands on as well as written documentation
- Customer service and strong client relations
- Hands on food preparation, recipe and menu development
- Responsible for annual budget, AP, AR, labor and food cost controls, cash handling and overhead cost
- Quality program for Sanitation and equipment maintenance

1991-1993 *Assistant Manager, Stanford University*

**Responsibilities:**

- Assisted in daily operations of food quality
- Training and communication to staff
- Customer service
- Quality sanitation program

**Professional Achievements:**

University of California Presidents award for Sustainability, CEO award of excellence award for Sustainability, multiple leadership acknowledgments for food and physical sanitation, Pacific Bells Gold and Silver award for vendor satisfaction, multiple customer satisfaction awards

**Education:**

Canada College advance food studies, Mission college business administration, Graystone cooking school food production, NSF Serve Safe certified, CPR Certified, and NFCA certified in Celiac diets.

**Community involvement:** Yolo county food bank, Davis Fly fishers Salmon and Steelhead classroom education, Putah creek restoration, Habitat for Humanity, Taste of Yolo Farm to Fork program.