

Objective

Child Nutrition-Lead Assistant reads and interprets federal regulations and policy for implementation; develop comprehensive and strategic plans; manage budgets and contracts; and is responsible for planning and conducting trainings for staff, school food service, and administration officials.

Skills

Cooking, Food Service, Administrative.

Work Experience

Child Nutrition-Lead Assistant

ABC Corporation - August 2012 – January 2013

- Determined program needs and initiatives for continuous improvement and program expansion.
- Developed and implemented program policies and procedures to ensure compliance with federal and state regulations. Develop training and technical assistance for staff.
- Developed and integrated employee safety regulations into all phases of the school foodservice operation.
- Ensured that meal service occurs at scheduled times.
- Ensured the daily cleaning of dishes, utensils, and the entire kitchen area including, oven, stove, freezer, refrigerator, and cabinets.
- Ensured CNP compliance with all local, state, and federal laws, regulations, and policies.
- Established procedures and policies for risk management.

Child Nutrition Assistant

Delta Corporation - 2010 – 2012

- Primary duties are to assist in preparing and serving healthy meals for children.
- Specific duties include the following Serving meals to youth as they proceeded through the serving line.
- Cook food for 300 to 600 students daily.
- Wash dishes and clean work areas.
- Monitored daily production totals and individual student accounts, rectified cash till.
- Made daily bank deposits for the cafeteria and front office.
- Prepared and served school meals following regulations.

Education

Certificate in Nutrition Program - (Three Rivers Community College - Norwich, CT)