JOINT OPERATING COMMITTEE

DIRECTOR'S REPORT

OCTOBER 11, 2022

ITEM 1: Recommend employment of the following individuals: (Resumes attached)

Name: Teddy (Thaddeus) Peyton

Position: Custodian

Effective Date: September 19, 2022 Status: Full-Time/261 days Annual Salary: \$22.00 Per Hour/Yearly

Benefits: As per the current support staff contract

Name: Junior Dasse Position: Custodian

Effective Date: October 10, 2022 Status: Full-time/261 days Salary Step/Salary: \$20.00 Per Hour/Yearly

Benefits: As per the current support staff contract

ITEM 2: Recommend approval of additional substitute: (Resume attached)

Name: Lindsay Hills

Program: Culinary and Baking and Pastry Arts

Rate: \$110.00/day

ITEM 3: Recommend attendance of Tamara Darden, Supervisor of Business Operations, at the 2022 DVASBO-Four County Business Officials Fall Workshop at the Kalahari Resort and Convention Center on October 5 to October 7, 2022, at a cost to not exceed \$615.00. (Attachment #1)

ITEM 4: Recommend attendance of Dana Johnson, Supervisor of Daily Operations, at the 2022 PASBO Facilities Conference at the Wyndham Lancaster Resort on October 27 to October 28, at a cost not to exceed \$500.00. (Attachment #2)

ITEM 5: Recommend supplemental contract for the 2022-2023 school year:

NameSupplementalAmountDavid AyresSkillsUSA Advisor\$1,350.00

ITEM 6: Recommend approval of Landscape Design and Construction Program to visit Elmwood Zoo periodically throughout the 2022-2023 school year as part of a field study, at no cost to CMTHS or the students. (Attachment #3)

ITEM 7: Recommend approval of Auto Technology Program on a field trip to the Automotive Training Center (ATC), Warminster Campus and Audi of Fort Washington,

Warminster, PA, on October 18, 2022, at no cost to CMTHS or the students. (Attachment #4)

ITEM 8: Recommend approval of Collision Repair Program on a field trip to the Automotive Training Center (ATC), Warminster Campus, Warminster, PA, on November 11, 2022, at no cost to CMTHS or the students. (Attachment #5)

ITEM 9: Recommend approval of an educational experience for six CMTHS students to attend a LINK (Leaders Involved Networking Kids) trip to Camp Conrad Weiser, Reinhold, PA, on November 2 to November 4, 2022, at no cost to CMTHS or the students. (Attachment #6)

ITEM 10: Recommend approval of twenty students and three advisors to attend the SkillsUSA Fall Leadership Conference. (Attachment #7)

Event: SkillsUSA Fall Leadership Conference
Location: Kalahari Hotel and Conference Center, PA
Dates: November 16 to November 18, 2022

No. of Students: 20

Cost: \$7,185.00

Bus: To be determined

Chaperones: Sandy Brower, Melanie Wheeler, Jerrold Mackereth

Student	Program	Sending School
Eva Guberman	Culinary Arts	Harriton High School
Mae Tyslan	Landscaping Design	Harriton High School
Gloria Fuentes	Networking	Lower Merion High School
Gabriel Witthohn	Building Trades	Lower Merion High School
Long Kha	Networking	Lower Merion High School
Guadalupe Avila Dircio	Baking & Pastry	Norristown Area High School
Perla Bornios	Healthcare Sciences	Norristown Area High school
Josie Day	Collision Repair	Norristown Area High School
Brian Evangelista	Culinary Arts	Norristown Area High School
Ana Karen Seynos Alonso	Culinary Arts	Plymouth Whitemarsh High School
Clodia Walsh	Early Childhood	Plymouth Whitemarsh High School
Andrew DelGrego	Video, Sound & Music	Plymouth Whitemarsh High School
Stephanie Cueva	Building Trades	Upper Merion High School
Britany Lopez	Healthcare Sciences	Upper Merion High School
Hannah Hostetter	Video, Sound & Music	Upper Merion High School
Emily Whaling	Public Safety	Upper Merion High School
Aidan Ring	Baking & Pastry	Upper Merion High School
Owen Potten	Culinary Arts	Upper Merion High School
Luis Romero	Early Childhood	Upper Merion High School
Ali Fakira	Networking	Upper Merion High School

DR. ANGELA KING EXECUTIVE DIRECTOR



Professional Improvement Conference/Workshop Request Form

Name of Conference/Workshop DVASBO Four County Business Officals Fall Workkshop
Kalahari Dasart 9 Compantian Contar
Place and Date of Conference/Workshop Kalahari Resort & Convention Center Oct. 5-7, 2022
Networking and Knowledge exchange.
Program/
Purpose:
Tamara Darden Attendees:
Cost not to exceed:
Registration: \$615
Lodging:
Transportation:
Meals:
Other (Describe):
Total: \$615
Source of Funding: Budgeted General Funds: \$ 615
Grant: Amount: \$
Submitted by: Tamara Darden
Supervisor's Approval:
Director's Approval:
TEA - 014



Professional Improvement Conference/Workshop Request Form

Name of Conference/Workshop PASBO Facilities
Place and Date of Conference/Workshop Wyndham Lancastee React 10-27/10-28
Program/ Purpose:
Attendees: Dana Sohnson
Cost not to exceed:
Registration: 1220
Lodging: 138.75
Transportation: \$ 100.00
Meals: 8 41.75
Other (Describe):
Total: 500
Source of Funding: Budgeted General Funds: \$
Grant: Amount: \$
Submitted by:
Supervisor's Approval:
Director's Approval:
TEA - 014



Today's Date:	9/27/2022	Date of Trip:	All Year	Instructor making request: M. Trocheck
Destination:	Elmwood Zoo			
Destination add	ress: 1661 Har	ding Blvd, Norris	town, PA 19	401
Destination Tel	ephone # and Con	tact Person:	800-652-414	3
Names of Chap	erones:	Substitute	Needed?	No. students participating:
TBD		Yes	₩ No	Session: A.M. P.M. Both
		☐ Yes	No □	
		Yes	No No	Leave 8:15-9:45 Return 12:15-2:00
Transportation:		School Bus	☐ Charter	red Bus Airline
Describe how str	ıdents are selected	for participatio	n:	
experience.				ne 2022-2023 school year as part of field study
	detailed descriptions es for the students		luding its p	urpose, relevance to your curriculum and the
	.0		1	
Source of Fundin	g:			
Budgeted Genera	al Funds \$ 0			Youth Club Fund Raising \$ 0
	Grant \$ 0			Individual Class Account \$ 0
MT				
Instructor's Signature				Supervisor's Signature
Director's Sig	nature			J.O.C. Approval Date
Permission Slip	os Given to Instruc	etor: Date:		Date Returned:
Bus:			Date Or	dered:
Contact Person	ı:			Cost:



Today's Date:	9/23/2022	Date of Trip: 10)/18/2022 In	structor making requ	est: Micha	el Hoult
Destination:	Automotive Traini	ng Center - Warmin	ster Campus & Au	di of Fort Washington		
Destination addr	ress: (ATC)900 J	ohnsville Boulevard	, Warminster, PA	18974 (Audi) 428 Penn	sylvania Av	e, Fc
Destination Tele	ephone # and Conta	ct Person: Lee k	(ope 484-332-447)		
Names of Chape	erones:	Substitute Nee	ded?	No. students parti	cipating:	
Michael Hoult		☐ Yes [∝ No	Session: A.M.	☐ P.M.	Both
Jon Angelilli		—	No	£	f	KW DOW
			No	Leave 8:15	Return	2:00
Transportation:	School Van	School Bus	Chartered Bus	Airline		
Describe how stu	idents are selected f	or participation:				
Mr. Hoult's Upp	er level students					
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	detailed description es for the students.	of the trip includir	ig its purpose, re	levance to your curri	culum and	tne
communicate w		d other coworkers.		to work on customer ar dealership, we will a		
ource of Fundin	a:					
Budgeted Genera	-		Youth	Club Fund Raising \$	0	
	Grant \$ 0		Individ	al Class Account \$	0	
Michael E Hoult			(\bigcirc		>
Instructor's			Super	visor's Signature		
Signature			-	•		
Director's Sig	nature		J.O.C. /	Approval Date		
Permission Slip	os Given to Instructo	or: Date:			ırned:	
Bus: Provided	to CMTHS at the cos	t of ATC	Date Ordered:			
Contact Darson	: Lee Kope 484-332	-4470	Cost			
Comact & CISOII	. Lee Nobe +04-332	- F-67 (V)	Cost	**		



Today's Date:	10/7/22	Date of Trip:	11/11/22	Instructor making request: Arthur
Destination:	ATC Warmins	ter		
Destination add	ress: 900 jo	hnsville blvd, Warmi	nster PA 18974	
Destination Tele	ephone # and C	ontact Person: 4	843324470-Lee	Kope
Names of Chape	erones:	Substitute]	Needed?	No. students participating: 34
Jon Aneglilli		Yes	No	Session: ☐ A.M. ☐ P.M. ☒ Both
-		\rightarrow Yes	∏. No	
			∏ No	Leave SIS Am Return ITHS PM
Transportation:	School Van	School Bus		
		ed for participation	Prov	ideal by ATC
Onexcuse Participo	w coser	s respectful during A	NTC's presentation	on. Students with 5 not be eligible to
Please Provide a dexpected outcome	letailed descript	ion of the trip inclu	ding its purpos	se, relevance to your curriculum and the
taking a tour or t	ne snop we will t	akė a short bus ride	to ATC Warmins	nt and explain how a real life shop works. After ster and tour their facility.
Source of Funding	:			
Budgeted General	r		Yo	uth Club Fund Raising \$ 0
	_Grant \$ 0		Indi	vidual Class Account \$ 0
Fred Arthur III				
Instructor's			Su	pervisor's Signature
Signature			-	per visor s signature
Director's Signa	ature		J.O	.C. Approval Date
Permission Slips	Given to Instruc	etor: Date:		Date Returned:
Bus:			Date Ordered:	
Contact Person:			C	ost:



Today's Date:	10/7/202	Date	of Trip:	11/2/2022	In	structor making requ	est: J. Titus	
Destination:	LINK - C	Camp Conrad We	eiser					
Destination add	ress:	201 Cushions Pe	eak, Reinho	ld, PA				
Destination Tel		and Contact Pe	erson: _					
Names of Chap	erones:	5	Substitute 1	Needed?		No. students parti	icipating:	
TBD			☐ Yes	⋉ No		Session: A.M.	☐ P.M.	☐ Both
		-	☐ Yes	□ No		1_,	-	Dot
*			☐ Yes	_ No		Leave 2:00 pm	Return	4:00 pm
				5,507	_			
Transportation:	⊠ Scho	ool van Sc	chool Bus	Chartere	d Bus	Airline		
Describe how str	ıdents are	selected for pa	articipation	ı:				
Depart from CN	ATHS on N	ovember 2, at 2:	:00 pm, and	return on N	ovember	4, around 4:00 pm.		
		- 10	, ,			7.5		
lease Provide a	detailed d	lescription of th	ne trip incl	uding its pu	rpose, re	levance to your curri	culum and tl	ne
spected outcom		-	-	0 1		·		
Taking 6 studen	its and 1 s	taff member to a	attend LINK	at Camp Co	nrad Wie	ser. LINK (Leaders Invo	lved Network	king Kids) is
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						that are going through		
How to be an al	ly for peer	s in school, the v	workplace a	and in the co	mmunity	•)		
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Budgeted Genera	al Funds	\$ 0			Youth	Club Fund Raising \$	0	
					Individu	al Class Account \$	0	
	Grant	\$ 0	_		marviac	iai Ciass Account \$	J.	
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Jessica Titus		' ()	()					
Instructor's					Super	visor's Signature		
Signature		1/						
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Director's Sig	nature				J.O.C. A	Approval Date		
Downingian Clin	an Girran i	to Instructor	Doto:			Data Data	ımadı 🗀	
Permission Slip	os Given i	o instructor:	Date:			Date Retu	ппеа:	
Bus:				Date Ord	ered:			
Contact Person	.]				Cost			
Comact I CISUL	1.					·		







Today's Date: 10/04/22	Date of Trip:	11/16-11/18/	Instructor making request: Sandra Brower
Destination: Kalahari Resort			*
Destination address: 250 Kalaha	ri Blvd, Pocono	Manor PA 18349	
Destination Telephone # and Contac	et Person: (5	570)580-6000	
Names of Chaperones:	Substitute 1	Needed?	No. students participating: 20
Sandra Brower	☐ Yes	▼ No	Session: A.M. P.M. Both
Melanie Wheeler	_	∏ No	No.
Jerrold Mackereth	_ Yes	∏ No	Leave 6:30am Return 12:30pm
Transportation: School Van	School Bus	☐ Chartered Bu	i Airline
Describe how students are selected for	or participation	•	
teacher reccommendations, student enrollment, grades, discipline and att	questionairee, s endance record	school wide office ds.	ns were made by the SkillsUSA advisors based on r and class officer involvement, program
Please Provide a detailed description expected outcomes for the students.	of the trip inclu	ading its purpose	e, relevance to your curriculum and the
			dents in parliamentary procedure, officers duties,
teamwork, problem solving and socia time for the sharing of ideas between	l skills. The con	ference aims to e	ncourage district unity and school spirit. It is a
Source of Funding:			
Budgeted General Funds \$	ā II	You	oth Club Fund Raising \$
Grant \$		Indi	vidual Class Account \$
Instructor's		Su	
Signature			pervisor's Signature
Director's Signature			oervisor's Signature C. Approval Date
×	: Date:		
Director's Signature	: Date:		C. Approval Date

Thaddeus Peyton

To obtain employment in a growing company.

Work Experience

Warehouse SPECIALIST

Petro Choice Lubricants - Aston, PA June 2016 to Present

- Receive and stock product (bulk and package); repackaging.

Perform tank readings, customer pick-ups, AND LTL shipments. Restock warehouse/driver supplies. Loads, fills and labels drums, kegs, pails and other containers from bulk according to assignment in an efficient and accurate manner.

Places containers on pallets for transport or stock. Picks and stages products to be loaded in delivery trucks according to the delivery schedule.

Cashier & Deli Department

BJ's Wholesale - New Castle, DE July 2013 to Present

- Assists customers with the purchase of various items.

Also assists in making sure that the area is clean.

Forklift Operator & Flagger Trainer with Penn Dot Guidelines

Progressive Training - Philadelphia, PA July 2013 to July 2013

Completed the training and requirements for the above courses. Certification valid from 7/2013 to 7/2016.

Custodian, Environment Services Department

TEMPLE University Hospital - Philadelphia, PA July 2011 to April 2012

- Performed all building maintenance including vacuuming, dusting, removing trash, and sanitizing bathrooms.

Custodian, Asst. Supervisor

West Oak Lane Charter School - Philadelphia, PA October 2008 to May 2011

- Performed all building maintenance including vacuuming, dusting, removing trash, and sanitizing bathrooms. Also assists in all moves within the building.

Custodian

Academy of Natural Sciences - Philadelphia, PA September 2004 to September 2008 - Performed all building maintenance including vacuuming, dusting, removing trash, and sanitizing bathrooms.

Environmental Services Attendant (Jeanes Hospital)

Bettinger Temporary Agency - Philadelphia, PA December 2003 to September 2004

- Cleaned, laundered, pressed linens, and prepared for timely distribution; sterilized instruments; maintained inventory; processed transportation of waste and restoration of hospital cleanliness.

Produce Assistant

Shoprite Supermarket - Philadelphia, PA November 2002 to November 2003

- Displayed new produce; trimmed fruits and vegetables for presentation; maintained work area.

Quartermaster/Chemical Equipment Repairer

United States Army - Fort Dix, NJ November 1997 to November 2002

- Repaired and maintained the following systems: electrical, fuel, heater, pump, water purification, decontamination, laundry washer, dryer, and smoke generator.

Kitchen Staff

(Temple University Hospital)

- Delivered meals to patients; sanitized and maintained kitchen; managed inventory; supplied cooks with clean cooking utensils.

Education

Martin Luther King High School - Philadelphia, PA 1997 to 2001

Business Administration Academy June 1996

Skills

- Preserving confidentiality of information
- · Providing customer service
- · Assisting in inventory control
- Assisting in the set-up, preparation, and dispensing of pharmaceuticals
- Communicating effectively in a professional manner
- · Prioritizing job duties
- Compounding
- Calculating drug dosages
- IV preparation
- Familiar with industry/technical terms and processes

- Environmental Services
- Produce Experience
- Custodial Experience
- Materials Handling

Certifications and Licenses

Forklift Certification

Junior Dasse St. Albans, NY

Career Focus

 To bring my strong sense of dedication, motivation, and responsibility to the organization, to utilize my skills, experiences, and qualifications to improve the organization.

 To organize, prioritize and have the ability to work in a team environment and communicate with individuals at all levels.

Education

Queensborough Community College The City University of New York, Bayside, NY No degree, Medical Office Assistant

GPA: 3.26

Membership: CSTEP (Collegiate Science and Technology Entry Program), fall 2017.

Relevant Coursework: English Composition, College Algebra.

High School Diploma: James Hubert Blake High School, Colesville, MD

Experience

Motor Transport operation, U.S. Marine Corps, Brooklyn, NY, June 2019 - Present

- Oversee operation, maintenance, and transportation of trucks and various heavy equipment as well as many other soldiers.
- Inspected vehicles and completed daily maintenance actions.
- Instilled a strong work ethic, respect for others, leadership skills, and ability to deal with high-stress environments while completing duties in an orderly manner
- Tracked, conducted and maintained spare part inventories for many vehicles
- Completed preventive maintenance and mechanical repairs on vehicles.
- Operated with safety and skill to avoid accidents and delays.
- Inspected trucks and trailers before each trip to assess safety and identify maintenance concerns.

Naval Militia, New York, March 2021 - Present

- Nursing Home Assistant Provided support and companionship to patients in need of assistance.
- Reported patient requests, concerns and other observations to staff.
- Restocked supplies and submitted purchase orders to maintain stock levels.
- Mount Morris, Queens & Brooklyn Food Distro/Pantry consisted of registering families, assigning drivers for deliveries, keeping count of routes distributed, keep count of boxes packed into vehicles
- Call Center Brooklyn OEM consisted of making/receiving over 10,000 calls and emails to doctors,nurses & EMTs that were international, in the state, or out of state looking to volunteer in hospitals and nursing homes in the NYC metro area
- · Consisted of contacting volunteers, veterinarians, funeral directors & morticians for mortuary work
- Metro Tech Brooklyn consisted of taking attendance and body temperature scans, monitoring for covid symptoms
- Queens, Long Island & Brooklyn Testing Site consisted of controlling entrances and exits of the site,completing registration for the patients, keeping track of vehicle count & appointments, Traffic control, Scribing
- New Paltz Vaccination Site Consisted of controlling entry and Exit points Scribing, Registration, Traffic Control, Monitoring Patients
- Long Island Access Control Security Guarding government property worth over 140 billion dollars

Warehouse assistant & Ramp agent, WFS Worldwide Flight Services, Queens, NY, July 2020 - July 2022

- Safely operated various types of equipment such as conveyor belts, push-back tractors and tugs.
- Connected electrical power unit and hoses to aircraft.
- Coordinated ground crew activities to complete objectives on schedule.
- Operated equipment while observing standard safety procedures.
- Inspected incoming and outgoing shipments to verify accuracy and prevent errors.
- Communicated closely with ground crew, flight crew and tow person via headset radio to maintain loading and unloading safety and efficiency.

Cashier & Customer Service, Giant Food, Silver Spring, MD & Little Neck, NY, July 2016 - June 2020

- Helped customers complete purchases, locate items and join reward programs.
- Maintained customer satisfaction with forward-thinking strategies focused on addressing customer needs and resolving concerns.
- Developed and actualized customer service initiatives to decrease wait times.

Community Service

Growing Soul - Silver Spring, MD, 2015 - 2016

- Demonstrated and taught strategies necessary to create a zero-waste food cycle, including composting.
- Recovered food from farmers markets and restaurants that was then made into soups, casseroles and stuffing.

Skills

- Customer service
- Weight/balance loading, Cargo and freight
- Marshaling aircraft, Pushback and towing
- Forklift Operator
- Microsoft Office (Word, PowerPoint)
- Hard working, Team player
- Fluent in Haitian Creole

Interests

Enjoy tinkering and learning about how things work, especially computer technology.



OBJECTIVE

Chef who is passionate about sourcing high-quality ingredients from local sources to create farm-to-table menus. Proactive and adaptable team leader passionate about sustainable cuisine. Talented at creating exciting and innovative menus based on inseason ingredients and a strong understanding of flavor profiles to menus. Maintains reputation of elevating and innovating all dishes.

EDUCATION

The Culinary Institute of American - Hyde Park, NY

Course of Study: Associates in Culinary Arts – graduated – November 10, 2017 ServeSafe: #13672159

Montgomery County Community College - Pottstown, PA

Course of Study: General - Math and English Classes, Spanish 101

Coatesville Area High School - Coatesville, PA

Course of Study: Academics — Diploma with Honors: June 2015

Chester County Technical College High School, Brandywine Campus – Downingtown, PA

Course of Study: Culinary Arts — Certificate of Completion with Honors: June 2015

EMPLOYMENT

Personal Chef - Daily/Weekly Meal Prep

- Create menus with healthy ingredients and shop for meal ingredients to ensure the highest quality, especially at local farmers markets.
 - Cook meals in accordance with food safety and health regulations.
 - · Meal packaging and labeling for delivery.
 - Meal delivery service.
- Banquets and catering supervise food preparation, ensure quality of service, review banquet even orders daily, coordinate presentation including food plating.

Create-a-Cook - Norristown - 2022

Chef Instructor – 7-week camp

Taught in-depth knife skills to children ages 13 to 17 including, advanced kitchen safety, proper food handling, how to prepare basic sauces, proper seafood preparation and advance baking techniques.

Robert Huskey – Kennett Square, PA – 2021 to 2022
Nanny/Personal Chef
Katherine Strauss – Greenwich, CT – 2020 to 2021
Nanny/Personal Chef
Joe Falencki – Riverside, CT – 2019 to 2020
Nanny/Personal Chef
Edward Otte – Greenwich, CT – 2018 to 2019

Nanny/Personal Chef

- Prepared and served nutritious meals, including meals for parents.
- Organizing fun and educational games to keep the child engaged, reading children's books to increase the child's interest in story time, and planning outdoor activities such as walks to the local playground and park.
- Oversaw nap and bedtime schedules and performed light.
 housekeeping duties such as folding laundry, dusting, and running errands such as grocery shopping.

The Cottage - Westport, CT - 2018

Line Cook

- Set-up workstation with all needed ingredients and cooking equipment.
- Prepared ingredients to use in cooking (chopping and peeling vegetables, cutting meats, etc.).
 - Prepared meals for customers in efficient, timely manner.
- Ensure that food comes out simultaneously, in high quality and in a timely fashion.
- Followed recipes and presentation specifications as set by the restaurant management.
 - Comply with nutrition and sanitation regulations and safety standards.
 - Ensure all food and other items are stored properly.
 - Answer, report and follow executive or sous chef's instructions.
 - Clean up station and take care of leftover food.
 - Stock inventory appropriately.
- Maintain a positive and professional approach with coworkers and customers.

Restaurant Alba – Malvern, PA November 2016 – February 2018

Cook

- Set-up workstation with all needed ingredients and cooking equipment.
- Prepared ingredients to use in cooking (chopping and peeling vegetables, cutting meats, etc.).
 - Prepared meals for customers in efficient, timely manner.
- Followed recipes and presentation specifications as set by the restaurant management.
 - Cleaned and maintained station following latest hygiene standards
 - Ensure all food and other items are stored properly.
 - Check quality of ingredients.
 - Monitor stock and placed orders when there are shortages.

Mercato – Red Hook, NY May 2017 – July 2017

Food Expeditor

Communicate orders and information between the front of house and

- Positive Nonverbal Communication
- Helpful Verbal Communication
- Make Sound and Educated Decisions
- Multitasking
- Positive Attitude
- People Skills
- Problem Solving and Decision-Making Skills
- Active Listener

HONORS / MEMBERSHIP

Chester County Technical College High School, Brandywine Campus

- Skills USA member (3 Years)
- Skills USA 3rd Place Commercial Baking 2012
- Skills USA 2nd Place Commercial Baking 2014
- Careers through Culinary Arts Program Lifetime Member since 2015

Coatesville Area High School

- Honor Roll (4 Years)
- Leo Club (1 Year)
- Spanish Club (1 Year)
- National Honor Society (3 Years)
- Junior Homecoming Court (1 Year)
- Basketball (2 Years)
- Volleyball (1 Year)
- Cheerleading (1 Year)

SCHOLARSHIPS / GRANTS

- CIA Careers through Culinary Arts Program Scholarship
- HP Restaurant Scholarship
- Waldorf Astoria Distinguished Alumni Scholarship
- Presidential Scholarship
- Coatesville Private Scholarship
- CIA Need Based Grant
- CIA Campus Housing Grant

REFERENCES

Available upon request.

back of house, making sure that food is cooked in the right order, quickly, and presented to the customer in a timely fashion.

The Addison Reserve Country Club – Delray Beach, FL November 2016 – February 2017

15-week externship

The Wyndham Gardens/The Stoop Tap & Kitchen – Exton, PA August 2015 – February 2016

Line Cook / Prep Cook

- Provide excellent customer service by greeting customers and having a positive attitude.
 - Cook and prep foods in timely and safe productive manner.
- Measure ingredients and prepare them in accordance with chef's specifications.
 - Prepared the different courses per specified menu.
 - Cook foods for specific diets to fit the standards of customers.
 - Make stock soups to be used during the cooking process.
 - Ensure compliance with menu, portioning, and presentation.
- Maintained food stations compliant with sanitation and hygienic regulations.
- Skilled to use standard food preparation utensils and kitchen equipment.
 - Assisted in coordinating restaurant events.

Julian Krinsky Cooking School July 2015 – August 2015 (three-week summer program at Villanova University and Haverford College)

Assistant Chef

- Taught students ages 10 17 about using local and fresh produce to make the best tasting and healthiest meals.
 - Demonstrated techniques, such as proper food handling.
 - Taught proper sanitation and hygiene protocols.

SKILLS

- Budgeting and cost control.
- Portion and cost control
- Food preparation techniques
- Waste control
- Banquets and catering
- Purchasing
- Verbal and written communication
- Meal preparation strong understanding of preparing healthy and nutritious entrees for health-conscious customers.
 - Knowledge of preparing stocks, soups, salads, and sauces.
 - Knowledge of computer software (i.e., Word, Excel, PowerPoint, etc.).

PEOPLE SKILLS

- Assertive
- Flexible and Dependable