

# CYNDIE A. STORY, PHD, RDN, CC, SNS



Culinary Solution Centers, LLC  
A K-12 Consulting Agency  
P.O. Box 420  
Scottsville, KY  
Tel: (904) 422.8033 | Fax: (270) 618.6839  
Email: [chefcyndiephd@gmail.com](mailto:chefcyndiephd@gmail.com)  
[www.chefcyndie.com](http://www.chefcyndie.com)

## SUMMARY

Chef Cyndie Story and the K-12 Culinary Team work together to bring their skills and experience in developing a culinary systems approach to enhance school nutrition operations. Further, an understanding of the operational needs and constraints of school nutrition programs allows the K-12 Team to be effective in providing change leadership.

Chef Cyndie has over twenty-five years' experience providing adult education and training for staff in school nutrition operations and management, quantity food production and recipe engineering, nutrition, customer service and merchandizing.

## EDUCATION

<b>PhD</b> , Iowa State University	2008
<b>AA</b> , Culinary Arts, Art Institute of Atlanta	2001
<b>MEd</b> , University of Georgia	1993
Augusta Area Dietetic <b>Internship</b> , 50-week Generalist <b>Internship</b>	1988
<b>BS</b> , Dietetics and Institutional Management, University of Georgia	1987

## PROFESSIONAL EXPERIENCE

**Culinary Solution Centers, LLC.,** August 2003 – present  
Scottsville, KY

- K-12 Team leader, independent consultant and chef instructor responsible for the following professional activities over the last 15 years:
- Management of 12 professional subcontractors specializing in providing K-12 education and training and food safety consultations.
- Lead organizer/developer/educator for the North Carolina K-12 Culinary Institute – To date over 750 chef ambassadors have participated in the three day transformational course; <https://childnutrition.ncpublicschools.gov/continuing-education/nc-k-12-culinary-institute>
- Conducted numerous single and multi-day workshops for school foodservice organizations at the local, state, and national level.
- Engineered standardized, K-12 compliant recipes for Iowa DOE, Kellogg, Mississippi Recipes for Success, NC K-12 Culinary Institute, NC Farm to School, Starkist, USA Rice, and more.

- Creator, developer, educator for USDA Food and Nutrition Service, Office of Food Safety's award-winning Produce Safety University Course for the last 8 years.
- Script writer and onsite production management of custom food production and food safety training videos for USDA, state agencies, and the Institute of Child Nutrition.
- Developer/educator for the Institute of Child Nutrition's two-day course: *Practical Skills for Quality Meals*

## PREVIOUS PROFESSIONAL EXPERIENCE

**Area Supervisor of Training**, Fulton County Schools, Atlanta, GA (2 yrs)

**Director of Operations**, Atlanta Public Schools, ARAMARK Corporation, Atlanta, GA (1 yr)

**Food and Nutrition Services Supervisor**, Cobb County School System, Marietta, GA (6 yrs)

**Consultant, Supervisor**, Cobb County School System, Marietta, GA (1 yr)

**Consultant**, *FoodSense*, Woodstock, GA (2 yrs)

**Director of Food Services**, Pike County School System, Zebulon, GA (3 yrs)

## PUBLICATIONS

Story, C., Sneed, J., Oakley, C.B., & Stretch, T. (2007). Emergency preparedness needs assessment of centralized school foodservice and warehousing operations. *Journal of the American Dietetic Association*, 107, 2100-2104.

Story, C. (2008). School foodservice administrators' perceptions of required and/or desired inputs to implement a HACCP-based food safety plan: A national study. Unpublished doctoral dissertation, Iowa State University, Ames.

Story, C. (2009, Fall). Did you wash 'em? [Special issue]. *Florida Restaurant & Lodging*, 14, No. 5.

Story, C., & Boettger, J. (2009, Winter). School foodservice wages remain among the highest: Summary of the ADA Compensation and Benefits Survey, 2009. *Nutrition Link*, 35, No. 1, 6-9.

Story, C., & Strohbehn, C. (2010, Summer). School foodservice directors' perceptions of required and/or desired organizational inputs to implement a HACCP-based food safety plan: A national study. *Nutrition Link*, 35, No. 3, 8-15.

Story, C. (2012) Produce Safety: From the ground up. Occupational Health and Safety Magazine. Available at: <http://ohsonline.com/Articles/2012/02/01/Produce-Safety-From-the-Ground-Up.aspx>

## PROFESSIONAL AFFILIATIONS

American Culinary Federation

Academy of Nutrition and Dietetics

American School Nutrition Association

Georgia School Nutrition Association

## HONORS

2011 White House *Champions of Change* in school nutrition by the Obama administration

2012 USDA Secretary's Award as a developer/trainer for USDA Produce Safety University