

CHRIS LESTER, SCHOOL CHEF

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Chris Lester worked as a site manager at the middle and high school level, in a large, metropolitan school district in Georgia. Her tenure of 27 years included developing tasty and eye appealing recipes for students, creating work simplification methods for her staff of over 20 employees, managing financially solvent kitchen operations, forecasting and purchasing, merchandizing, customer service & promotions, and problem solving, where applicable.

Chris now brings her school chef expertise to the Chef Cyndie K-12 Culinary Team of Culinary Solution Centers, LLC. Her projects include:

- Chef assistant educator providing interactive culinary skills training to K-12 school nutrition professionals in quantity food production including presentation, efficiency, quality and consistency, food safety, adherence to standardized recipes, and culinary techniques.
- Quantity, standardized recipe development for use in school meal programs.
- On-site kitchen operational evaluations for streamlining and optimizing school meal programs.
- Actor in educational training videos including *Serve It Up Safely*, *Cooking in a Combi* and various clips for the NC K-12 Culinary Institute.

CERTIFICATIONS

- ServeSafe®