

## **Chef Cyndie A. Story, PhD, RD**

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### **EDUCATION**

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

### **PROFESSIONAL EXPERIENCE**

President, Culinary Solution Centers, LLC., Scottsville, KY (6 yrs)  
Area Supervisor of Training, Fulton County Schools, Atlanta, GA (2 yrs)  
Dir. of Operations, Atlanta Public Schools, ARAMARK Corporation, Atlanta, GA (1 yr)  
Food and Nutrition Svcs. Supervisor, Cobb County School System, Marietta, GA (6 yrs)  
Consultant, FoodSense, Woodstock, GA (1 yr)  
Director of Food Services, Pike County School System, Zebulon, GA (3 yrs)

### **PROFESSIONAL AFFILIATIONS**

American Dietetic Association  
American School Nutrition Association  
Georgia School Nutrition Association

### **PROFESSIONAL ACTIVITIES**

- Independent consultant and chef instructor for foodservice organizations on various topics including hot and cold food production, food presentation, knife skills, kitchen safety and manager training courses
- Conducts numerous hands-on and demonstration style quantity food production classes, as well as food safety and HACCP training sessions for school foodservice organizations
- Writer and producer of *Food Safety Orientation for New Employees* 1 hour training DVD, employee and supervisor training guide
- Author of *The Produce Manual: For healthy school meals, and Five Star Foods*; fresh fruit and vegetable training manuals for school foodservice organizations
- Responsible for the training and continuing education of seventy-five (75) school foodservice managers, fifteen (15) managers-in-training and over six hundred (600) foodservice assistants in a school district with seventy-five (75) kitchens
- Developed and implemented a training concept, and directly responsible for a training kitchen for managers-in-training to learn all aspects of school foodservice. The training kitchen produced over 1200 meals per day. Responsible for all aspects, including budgeting and procurement for catered services provided by school nutrition's SNP Caterers and the training department

- Worked extensively on streamlining processes for menus, forecasting, ordering, and inventory
- Implemented a nutrition education program that included classroom education for levels K-12, nutritionally analyzed recipes and a monthly newsletter for parents, students and staff

## **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.