

# KELLY A. WALDRON

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## CHEF | CULINARY TRAINING AND EDUCATION LEADER

School Nutrition Specialist leveraging over 10 years of professional culinary experience to provide engaging training and staff development

### CORE KNOWLEDGE AND SKILL AREAS:

- Food Safety and Sanitation
- Regulatory Compliance
- Regulatory Documentation
- Labor and Food Cost Control
- Recipe Development
- Productivity Metrics
- Staff Development and Training
- Batch Cooking
- Training Program Development

### PROFESSIONAL EXPERIENCE

CULINARY SOLUTION CENTERS

LLC--2015 - Present

#### **Chef Cyndie K-12 Culinary Team**

- Deliver 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.
- Technical writer and developer for K-12 school nutrition educational materials.
- Quantity, standardized recipe development for use in school meal programs.
- On-site kitchen operational evaluations for streamlining and optimizing school meal programs.

EDUCATION SERVICE CENTER REGION 13 – Austin, TX 2012 - Present

**Chef/Program Specialist, Child Nutrition Programs**

- Instruct school nutrition professionals in a variety of topics including culinary skills, food allergy management, USDA Foods utilization, standardized recipes, kitchen math, food safety and sanitation
- Develop on-trend school cafeteria recipes with high acceptability among students while meeting federal nutrition guidelines
- Engage students' interests in healthy eating and food systems through education, cooking demonstrations, and taste-testing
- Design culinary curriculum for school nutrition professionals
- Administer technical assistance to 65 public school districts in School Nutrition Programs

**Freelance Editor** 2011 - Present

- Projects include cookbooks, television scripts, web sites, and marketing collateral for Japanese clients including Elle Japan, NHK Broadcasting, Wakuden Kyoto, Hayashibara Corporation, Shibata Shoten

## PREVIOUS EXPERIENCE

UNIVERSITY OF TEXAS – Austin, TX Executive Sous Chef	2011 - 2012
WALL AND WATER IN THE ANDAZ HOTEL – New York, NY Demi Chef de Partie	2010 - 2011
ESPACE– New York, NY Demi Chef de Partie	2009 - 2010
SOUTH GATE– New York, NY Tournant	2007 - 2008
ABC PLUS ENGLISH SCHOOL – Nagoya, Japan Founding Partner & Head Teacher	2001 - 2004

## EDUCATION & CREDENTIALS

<b>Associate of Occupational Studies, Culinary</b> THE CULINARY INSTITUTE OF AMERICA, Hyde Park, NY Graduated with Honors   Wine Studies Scholarship Recipient	2007
<b>Bachelor of Arts in French</b> INDIANA UNIVERSITY, Bloomington, IN Senior Year Abroad: Université De Provence Aix-Marseille Faculté des Lettres and L'institut D'etudes Politiques in Aix-En-Provence, France	2000