



Cyndie Story

Ph.D., RDN, Chef, SNS

Contact

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📍 Culinary Solutions Centers, LLC

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Education

- Ph.D., Iowa State University: 2008
- AA, Culinary Arts, Art Institute of Atlanta: 2001
- MEd, University of Georgia: 1993
- Internship, Augusta Area Dietetic Internship: 50-week generalist
- BS, Dietetics & Institutional Management, University of Georgia: 1987

Affiliations

- Academy of Nutrition and Dietetics
- School Nutrition Associations

Honors

- 2018: The Academy of Nutrition and Dietetics School Nutrition Practice Group Award of Excellence
- 2012: USDA Secretary's Award as a developer/trainer for USDA Produce Safety University
- 2011: White House Champions of Change in school nutrition by the Obama administration

Summary

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

Chef Cyndie has over thirty years of experience providing adult education and training for staff in school nutrition operations and management, quantity food production, menu and recipe development, nutrition, customer service, and merchandising.

Professional Experience

Culinary Solutions Centers, LLC

August 2003 – Present

Founder and K-12 Team leader, independent consultant, and chef instructor responsible for the following activities:

- Manage professional subcontractors specializing in providing K-12 education and training and food safety consultations
- Lead organizer, developer, and educator for the North Carolina K-12 Culinary Institute. Over 750 chef ambassadors have participated in the three-day transformational course
- Lead organizer/developer/educator for the Virginia Summer Manager Workshops – Money Management for Cafeteria Managers
- Conducted numerous single and multi-day workshops for school nutrition organizations at the local, state, and national levels
- Engineered standardized, K-12 compliant recipes for Iowa DOE, Mississippi Recipes for Success, Nasoya®, NC K-12 Culinary Institute, NC Farm to School, Northwest Canned Pear Service, Starkist®, and more
- Creator, developer, and educator for USDA Food and Nutrition Service, Office of Food Safety's award-winning Produce Safety University Course for the last 10 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
- Co-investigator in providing research, including Institute of Child Nutrition and Industry projects
- Developer/educator for a Money Management for Managers – a two-day immersion course

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. (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(5).
- Story, C (2012) Produce Safety: From the ground up. *Occupational Health and Safety Magazine*.
- 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, & Montero, A (2022, Spring) Four Steps to Better Food Presentation. *Current insights for Child Nutrition Professionals Executive Update*. 14.
- 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, & Strohbahn, 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.