

Elizabeth Brown

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Career Objective: To obtain a position in the field of nutrition that will put to use the information I have learned and provide a challenging and rewarding work environment.

Education

- Bachelor of Science in Nutrition and Food Sciences
December 2009
California State University, Chico, California
- Associates Degree of Science
Mount San Jacinto College Menifee, California May 2007

Previous Employment

1. Foodservice Assistant
Whitney Dining Hall
California State University Chico, CA
October 2008-May 2009
 - Partnered with fellow students to prepare and serve large quantities of foods in the campus dining hall
 - Aided in thinking of creative food options
 - Increased culinary skills in creating unique food choices that are healthy and will be accepted.
 - Practiced food safety methods of sanitization, cooking times, temperatures, and proper storage.
2. Kitchen Executive
Idyllwild Pines Christian Summer Camp
Idyllwild, CA
Summer 2007 and 2008
 - Part of a unified team that prepared filling meals to campers.
 - Maintained a clean and tidy kitchen and service area for patrons.
 - Planned desserts and certain menu items for their specific dietary needs.
3. Restaurant Hostess and Server
Giovanni's Pizza and Pasta Restaurant
Menifee, CA
September 2006- May 2007
 - Pursued customers entering restaurant.
 - Seated customers and serve initial food and beverages.
 - Monitoring the salad bar and refilling with food choices.

Volunteer Experience and Certifications

- Center for Nutrition and Activity Promotion
California State University, Chico, CA
January 2008-May 2008
Performed nutrition education for children, handled finances, and provided food samples for school districts.
- Leaders in Nutrition Knowledge and Support
California State University, Chico, CA
August 2009-December 2009
Provide nutrition education sessions and cooking demonstrations for specific groups on and off campus on the following topics:
 - a. Grocery store advice and ideas
 - b. Nutritious food choices in the dining hall
 - c. De-stress methods
 - d. Sustainability
 - e. Women's health
- Hazard Analysis Critical Control Point Certified
 - a. Able to identify and implement corrective methods for hazards in a foodservice setting.