

Mary Ann P. Kiernan

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Work History

2007–present: Syracuse University, Falk College of Sport and Human Dynamics
School of Public Health, Food Studies, and Nutrition
Full-time Instructor

Instructor of Record **Restaurant and Food Service Operations**- NSD 216. teach students the fundamentals of cooking techniques to production management. The second part of the semester the class manages a full service restaurant.

Instructor of Record: Asian Cuisine & Culture – FST400; an elective class exploring India, China, Vietnam, Korea, Japan and South East Asia through cuisine and culture. The course objective is to bridge history and cuisine with culinary applications. This course is a combination of classroom instruction and hands-on cooking workshops.

Instructor of Record: Human Resources Management - NSD 314; a required course teaching the basics of human resource management. Exploring all areas of the employment cycle from company culture through employee benefits and compensation. Upon completion, students take NRA certification exam.

Instructor of Record: Food & Wine Pairing: A Sensory Experience – HPM 400. This course is a practical approach to food and wine pairing; teaching the fundamental concepts of wine evaluation and service with the approach from a culinary perspective.

Instructor of Record: World Cuisines – HPM217; an elective class that takes students around the world by continents discussing culture, religion, and cuisine. This course alternates lectures with hands-on cooking.

Instructor of Record: Catering-HPM 219; an elective class teaching students the basics of running a catering operation. The hands-on component of this class has students involved in a variety of events from tasting classes to arena games.

Recitation Instructor **Cost Control**-HPM 312 - assist students with cost control assignments, projects and theory.

Culinary Department Purchaser:

Expedite all purchasing functions as they relate to culinary courses within the department inclusive of special events held throughout the academic year.

2000-2007 **Syracuse University**, Carrier Dome, Syracuse, NY

Catering Manager

Catered to needs of 42-private suite owners, athletic department events, admission events, and floor dinners. Developed menus for private suites and special events. Ordered product, managed weekly inventory and food cost, process contracts and invoices. Assisted and directed kitchen operations. Supervise 4 full-time staff and 14-150 part-time staff and student employees. Responsible for scheduling and payroll input of staff.

1999—2000 **OCM BOCES**, McEvoy Center, Cortland, NY

Teaching Assistant, Culinary Arts

Taught high school and adult education students the fundamentals of baking and processes of cooking. Lectured on menu and facility design and sanitation. Executed in-house and local culinary competitions. Directed students in fund raising for culinary field trips.

1992-2003 **Elm St. Catering/Pasta di Perfetti**, 138 Elm St., Cortland, NY

Owner/Partner

Catering business with sales from \$80,000—\$250,000 annually. Clients ranged from high income to corporate, elderly care to day care to summer camp and fraternity house feeding. Managed business operations and all front of the house operations. Assisted in kitchen operations as needed.

1988-1992 **Tobin Corporation**, Maynard, MA

Manager

A corporate food service company with 38-locations throughout the New England area. Gained exposure to the business and industry sector of food service. Accounts varied from a few hundred dollars/day to thousands of dollars/day. Worked in many accounts as a relief manager. Learned to follow a variety of budgets, ordered, received, inventoried products, handled cash, began catering within the larger accounts. Participated on a committee to establish five-week cycle menus for all accounts.

Additional Teaching Experience

Cazenovia College – Adjunct Faculty

Spring 2013 Introduction to Hospitality Management – BUA119-01: online format. This course gave a broad view of the hospitality industry across all sectors. As an elective, students from across campus were enrolled.

Onondaga Community College, Syracuse, NY, Hospitality Management - Adjunct Faculty

Spring 2015 ServSafe – FSA100-101

Spring 2012 Lab Instructor – Fundamental Culinary Skills – FSA103.

Fall 2010 Instructor of Purchasing: FSA 204. This required course exposes the students to the distribution channels of purchasing systems; how procurement and technology impact a business and how the channels of distribution impact one another.

Education

2014 January – attained ServSafe proctor and instructor status
November – completed Certified Culinary Educator competencies as established by the American Culinary Federation.

2013 Continuing Education – over 50 hours inclusive of Harassment Training, Allergen Training, and US Food Systems.

2012 **Syracuse University**, Whitman School of Management – MBA; GPA 3.6

2009 **American Hotel & Lodging Educational Institute**, Certified Hospitality Educator

2007 **Culinary Institute of America**, Hyde Park, NY – Professional Chef II, Immersion Course; Certified Chef de Cuisine, American Culinary Federation

1988 **Florida International University**, Miami, FL - BS Hospitality Management

1985 **Culinary Institute of America**, Hyde Park, NY - AOS Culinary Arts

Honors, Professional Affiliations and Service to the Profession

Feb. 2014 James Beard Foundation – culinary team member Empire State Feast featuring bounty from Central New York.

American Culinary Federation, NY121 – presently: Chair BOD, Certification Chair NY121, National Internal Audit Committee (elected 2014).

Oct. 2014 American Culinary Federation Certification Practical Exam Administrator
Dec. 2014 – hosted ACE training and practical exam.

2012-2014 President 2009-2012 Vice President
2010-2011 American Red Cross Great Chefs Dinner: Co-chair
2008-2009 American Red Cross Great Chefs Dinner: Hors d'oeuvre Chef
2001 Modern Buffet Workshop, Culinary Institute of America, Hyde Park, NY

Awards

2013 Presidential Medallion from the National American Culinary Federation (ACF)
2010 Chef of the Year, Syracuse Chapter of the American Culinary Federation
2009 Chef Professionalism, Syracuse Chapter of the American Culinary Federation
2008 Aspiring Chef, Syracuse Chapter of the American Culinary Federation
2006 Bronze Medal, K1 Hot Food Competition, NACUFS Regional.
2005 Bronze Medal, K1 Hot Food Competition, NACUFS Regional.

2012-15 **Pro Start** Culinary Competition: evaluator

2014 **James Beard Foundation Member**

Jan. 2012 **Iron Fork Syracuse**, Event Organizer - Fundraiser for Rescue Mission

Fall 2011 **Ethics of Eating Conference** - assisted the booking arrangements for 5 events held on campus, as well as, hosted one week of the conference. As host, demonstrated a variety of recipes which supported the tenets of the conference.

Skills USA,

2007-2011 Culinary Arts Competition: co-chair
2005-6, Evaluator.
1998, 1995

Mar. 2008 **Syracuse University:** University Food Services Culinary Challenge,

evaluator.

Workshops and Conference Presentations

Apr. 2014 ACF Northeast Regional Conference, Warwick, RI.

“Getting Pickled and Preserved”

Mar. 2011 NACUFS regional conference, Syracuse, NY: *“Artisan Pasta”*

Syracuse University:

Fall 2013 – Wellness workshop: “How to handle the CSA”

May & Nov. 2009 -- Life Long Learning Institute – Delivered culinary demonstrations teaching hors d’oeuvre and tapas.

Spring & Fall 2008 – Lerner Center & Health Monday - Healthy Eating Workshop

Spring & Fall 2007 – Lerner Center & Health Monday - Healthy Eating Workshop

American Culinary Federation Certification Workshops – Developed and facilitated fundamentals of culinary arts to prepare area chefs for certification.

June 2009, January, May, October 2010, June 2011.

References

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