**Tanya Whitehouse**

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| PROFILETenacious problem-solver, adept at learning from any environment. Proponent of continual self-improvement and professional development.Proficient communicator and mediator. Trainer extraordinaire in culinary skills and adult education. | EXPERIENCE**Chef and Program Manager | University of Kentucky Food Connection | March 2016 – Present**Created and executed a multi-tiered educational programming structure from scratch for a local food systems unit • Launched culinary medicine programming, partnering with three schools, 4 departments, and 5 organizations or centers • Increased activities by 43% and participant contacts by 29% in 2019 fiscal year mostly by word-of-mouth • Trained and managed a rotating staff of up to 10 college students • Volunteered with Fresh Stop markets, supported the 4H Teen Culinary Challenge, and served as a mentor to Campus Kitchen at the University of Kentucky**Clinic Manager | 2nd Chance Clinic | March 2015 – March 2016**Managed all operations of a privately-owned addiction recovery clinic treating approximately 300 patients • Trained and supervised a staff of 13 professionals, including medical assistants and behavioral health staff • Maintained rotating schedule of 20 physicians and residents • Resolved all patient complaints or related issues**Evening Sous Chef | Holly Hill Inn | October 2008 – March 2015**Managed evening staff in white tablecloth establishment • Maintained inventory, accounts payable, ordering, cost and labor control, menu/recipe development, and sanitation • Interviewed and hired kitchen employees and scheduled staff**Owner | Tanya Roberts, LLC | May 2007 – March 2013**Trained clients in accreditation guidelines for continuing education • Audited client processes, procedures, and documentation • Drafted text, collated evidence, and submitted accreditation reports**Chef and Owner | Bon Temps Catering | October 2009 – July 2011**Maintained all appropriate licenses and liability for operating food-based business • Created catering menus, website, and promotional materials • Ensured appropriate sanitation and maintenance of kitchen • Oversaw inventory, accounts receivable and payable, and payroll |
| SKILLSExperience as follows:13 years culinary16 management18 adult education30 customer serviceEvent planning and execution Scheduling - people and eventsInterpretation of regulations and guidelines, without becoming a chicken little |
| CONTACT158 Louie PlaceUnit 4110Lexington KY 40511859-537-1303tanyajwhitehouse@gmail.com | EDUCATIONSullivan University LexingtonAssociate of Science Degree, December 2008Major: Culinary ArtsUniversity of Kentucky, Lexington, KY Bachelor of Arts Degree, May 1999Major: Art HistoryMorehead State University, Morehead, KYBachelor of Arts Degree, May 1996Major: Spanish |