**Tanya Whitehouse**

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| PROFILE  Tenacious 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 |
| SKILLS  Experience as follows:  13 years culinary  16 management  18 adult education  30 customer service  Event planning and execution  Scheduling - people and events  Interpretation of regulations and guidelines, without becoming a chicken little |
| CONTACT  158 Louie Place  Unit 4110  Lexington KY 40511  859-537-1303  [tanyajwhitehouse@gmail.com](mailto:tanyajwhitehouse@gmail.com) | EDUCATION  Sullivan University Lexington  Associate of Science Degree, December 2008  Major: Culinary Arts  University of Kentucky, Lexington, KY  Bachelor of Arts Degree, May 1999  Major: Art History  Morehead State University, Morehead, KY  Bachelor of Arts Degree, May 1996  Major: Spanish |