

Christina M. Germann
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Summary of Strengths:

Communication skills
Leadership experience
Team building
Organizational skills
Extensive foodservice and culinary experience

Education:

Oregon Health and Science University, Portland, Oregon
Combined Masters of Science in Nutrition and Dietetic Internship, in association with the
Portland VA Hospital
Anticipated Graduation June 2013

California State University at Chico, Bachelor of Science in Nutrition and Food Science,
option in Dietetics
Graduation December 2010
Deans Honor List: Spring 2008, Fall 2008, Spring 2009, Spring 2010, Fall 2010

California Culinary Academy, San Francisco, CA
10/01 - 12/02, Graduated with Honors
Associate of Occupational Studies in the Culinary Arts

Affiliations:

Nutrition and Food Science Association (NFSA), CSU Chico
Secretary, Fall 2010; Communications Officer, 8/2009-5/2010; Treasurer, Spring 2009

American Dietetic Association
2008- present

Golden Key International Honour Society
2009- present

Volunteer Experience:

Passages: Area 3 Agency on Aging

California State University, Chico 08/2010-12/2010

Community Nutrition Intern

- Reviewed quarterly menus for senior nutrition sites with limited supervision
- Created a month long senior nutrition menu
- Created and distributed a senior nutrition brochure
- Visited and evaluated four senior nutrition sites in various Northern California cities

Sierra Cascade Nutrition and Activity Consortium

California State University, Chico 09/2007-5/2008, 8/2009-12/2009

Community Nutrition Intern

- Actively involved in educating teachers, parents and students about good nutrition and eating habits
- Help to prepare and deliver fresh fruits and vegetable to local schools
- Demonstrated good kitchen practices to other volunteers

The Painted Turtle Camp

Cabin Counselor 07/2008, 07/2009, 07/2010, 07/2011

- Lived in the cabin with the campers for one solid week
- Assisted with daily camp duties and activities
- Acted as a good role model for the children

Work Experience:

Windsor Chico Care Center Chico, Ca

Diet Aide and Cook, 6/2010-08/2011

- Work to prepare meals for the patients, including dysphasia, renal, and diabetic diets
- Prepare carts for serve out, according to specific dietary restrictions
- Actively participate in tray line for one to two meals per shift

Angelo's Cucina Trinacria Chico, CA

Server, 08/2008-12/2009

- Demonstrate excellent customer service skills in busy restaurant environment
- Oversee training of new employees
- Establish rapport with guests and create a comfortable and inviting atmosphere

Canyon Oaks Country Club Chico, CA

Banquet Cook, 4/08- 10/2008

- Assisted in preparation and production of all banquet meals

The Lodge at Sonoma, A Renaissance Hotel Sonoma, CA

Lead Banquet Cook, 4/06-8/07

- Worked as a team member to prepare and produce food for all banquets
- Worked in all areas of the kitchen, including pastries, banquet, and restaurant
- Attended daily meetings with managers from different banquet departments

The Ritz-Carlton Boston Boston, MA

Line Cook, in *The Cafe*, 7/05 - 1/06 under Chef Rex Gonsalves

- Garde Manger Cook, 1/06 - 3/06 under Chef Ken Katz
- Prepared and plated hot and cold food for multiple departments of the hotel

Restaurant L, Louis Boston Boston, MA

Line Cook 4/04 - 5/05, under Chef Pino Maffeo

- Participated in preparing the meal for the Creative Coalition Democratic National Convention party 7/04
- Prepared and plated hot appetizers and desserts for restaurant patrons

René Bistrot, Renaissance Pere Marquette Hotel New Orleans, LA

Line Cook 2/03 - 3/04, under Chef René Bajoux

- Active member of the kitchen staff
- Worked all stations, hot and cold to serve high-end cuisine to customers
- Helped to prepare fundraiser dinner at the James Beard House in New York City, April 8, 2004

Skills:

- Working knowledge of Microsoft Office, including Excel spreadsheets
- Experience giving PowerPoint presentations and in-services
- Hazard Analysis Critical Control Point (HACCP) certified, November 2009
- ServSafe Food Protection Manager certified, February 2010