

# Diane Lambert

**Department Chair, Correctional Education-Houston Community College**

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## TEACHING EXPERIENCE

### Instructor

Houston Community College in Partnership w/Houston Food Bank, Texas Dept of Criminal Justice and Harris County Jail -Houston, TX -June 2010 to Present

- Department Chair for Houston Community College Correctional Education
- Responsible for developing curriculum and teaching Workforce Courses to incarcerated individuals in Harris County Jail
- Culinary courses taught: Sanitation and Safety, Professional Cooking and Meal Service, Basic Food Preparation, and Fundamentals of Baking
- Business Technology course taught: Financial Literacy
- Instruct ServSafe course and conduct Certification Examination upon completion of Sanitation and Safety Course.
- Responsible for constant networking with several key departments involved in the Serving For Success Program, which include: Houston Food Bank, Texas Department of Criminal Justice, Houston Community College, and Windham School District, and presently Harris County Jail Facility.

### Instructor

Lee Community College in Partnership w/Texas Department of Criminal Justice -Huntsville, TX -September 2008 to June 2010

Responsible for developing curriculum and teaching Advanced Baking College Courses to offenders in a state prison

- Courses instructed: Breads and Rolls, Cake Baking and Production, Cake Decorating I, Pies Tarts Teacakes and Cookies, and Bakery Operations and Management. In addition, baking in mass quantities, technique, and scratch baking were taught.
- Upon completion students received 15 college credits and a certificate in Advanced Baking

### Instructor

Alvin Community College in Partnership W/Texas Department of Criminal Justice -Sugar Land, TX -June 2007 to September 2008

Responsible for developing curriculum and teaching College Workforce Training Courses to offenders in a state prison. In addition, students are taught procedures for cooking in mass quantities.

- Upon completion of 6 month program offenders are given 26 college credits and a culinary arts certification.
- Students were also given the ServSafe Certification Examination.
- Courses instructed: Sanitation and Safety, Professional Cooking and Meal Service, Basic Food Preparation, Fundamentals of Baking, Quantity Procedures, Intermediate Food Preparation, Advanced Food Preparation, and Food Preparation II

## EDUCATION

Masters in Business Administration in Business

NorthCentral University - Prescott Valley, AZ

2014

Bachelor of Business Administration in Business Management NorthCentral University - Prescott Valley, AZ

2013

Associates In Applied Science in Technology

St Philips College - San Antonio, TX

1994