JAMI MARTINO

AREAS OF EXPERTISE

Developing curriculum appropriate for students at all levels of experience and education, training and developing staff, maximizing kitchen productivity and staff performance and developing and implementing food safety and sanitation protocols

EXPERIENCE

ADJUNCT FACULTY, HCC, CENTRAL; HOUSTON, TEXAS - 2014 TO PRESENT

Responsible for teaching Safety and Sanitation and Food Operation Systems in a classroom setting, as well as Principles of Healthy Cuisine, Charcuterie and A la Carte, in a lecture/lab environment. Developed and implemented curriculum to increase the pass rate on the ServSafe Food Manager's Exam from 50% in December 2014 to 94% in May 2017.

OWNER, TABLE 19; HOUSTON, TEXAS - 2012 TO 2014

Oversaw all aspects of front and back of the house in a full-service restaurant. Responsible for staffing, training, menu development, advertising, purchasing and accounts payable.

KITCHEN MANAGER, PIE IN THE SKY PIE CO., HOUSTON, TEXAS 2010 TO 2012

Assisted in hiring and training staff for startup restaurant. Ensured quality control and recipe standardization. Responsible for purchasing/receiving, scheduling and payroll.

TEACHER'S ASSISTANT, HCC CULINARY ARTS DEPARTMENT – 2008-2010

Assisted with instruction in Healthy Cuisine, Saucier, Garde Manger, and A la Carte classes. Taught the dining room component of A la Carte. Performed inventory and order control, reducing waste by coordinating orders for seven instructors. Substituted as needed.

EDUCATION

Houston Community College, Houston, Texas — AAS in Culinary Arts, May 2008

Sam Houston State University, Huntsville, Texas — BA in English, May 1989

CERTIFICATIONS

ServSafe Certificate 11381445, valid 8/12/2014 to 8/12/2019

ServSafe Certified Instructor & Proctor Certificate 3002813, valid 7/17/2017 to 7/17/2020

REFERENCES UPON REQUEST

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