



# Michael ANDERSON

## CULINARY NUTRITION PROGRAM MANAGER

Innovative Child Nutrition Program Manager with a strong background in culinary arts and nutrition science. Expertise in designing and executing engaging nutrition programs tailored to the needs of diverse populations. Proven ability to create menus that are not only compliant with nutrition standards but also appealing to children. Skilled in training and mentoring kitchen staff to enhance food preparation skills and promote healthy eating patterns.

### CONTACT

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- 📍 San Francisco, CA

### SKILLS

- Culinary Skills
- Nutrition Education
- Menu Development
- Program Design
- Staff Training
- Community Engagement

### LANGUAGES

- English
- Spanish
- French

### EDUCATION

**BACHELOR OF ARTS IN CULINARY  
ARTS - JOHNSON & WALES  
UNIVERSITY**

### ACHIEVEMENTS

- Increased student participation in nutrition programs by 50% through engaging culinary experiences.
- Received the Culinary Excellence Award for innovation in school meal programs.
- Successfully implemented a district-wide initiative to incorporate local foods in school menus.

### WORK EXPERIENCE

#### CULINARY NUTRITION PROGRAM MANAGER

Taste and Learn Inc.

2020 - 2025

- Developed innovative culinary nutrition programs that engaged students in hands-on cooking experiences.
- Created culturally relevant menus that celebrated diversity and promoted inclusivity.
- Trained kitchen staff on food preparation techniques and nutrition education.
- Implemented farm-to-school programs that connected students with local food sources.
- Conducted taste tests and surveys to gather student feedback on menu items.
- Collaborated with teachers to integrate nutrition education into the classroom curriculum.

#### NUTRITION CONSULTANT

Healthy Schools Initiative

2015 - 2020

- Provided expert guidance on nutrition program development and menu planning.
- Assisted schools in meeting federal nutrition standards and compliance.
- Conducted workshops for parents and caregivers on healthy meal preparation.
- Evaluated program outcomes and made recommendations for improvement.
- Developed promotional materials to increase awareness of nutrition programs.
- Participated in community events to promote healthy eating initiatives.