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## **EXPERTISE SKILLS**

- Food Service Management
- Program Implementation
- Budget Management
- Staff Training
- Community Engagement
- Menu Development

## **LANGUAGES**

- English
- Spanish
- French

## **CERTIFICATION**

- Master of Public Health, Nutrition Concentration, University of Michigan, 2015

## **REFERENCES**

### **John Smith**

Senior Manager, Tech Corp  
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### **Sarah Johnson**

Director, Innovation Labs  
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### **Michael Brown**

VP Engineering, Solutions Inc  
mbrown@email.com

# MICHAEL ANDERSON

## NUTRITION SERVICES DIRECTOR

Innovative Nutrition Services Manager with extensive experience in managing large-scale food service operations within the educational sector. Over 8 years of proficiency in developing and executing nutrition programs that align with federal guidelines while promoting healthy eating habits among students. Possesses a strong ability to analyze nutritional data and leverage insights for program enhancement.

## **PROFESSIONAL EXPERIENCE**

### **Sunnydale School District**

*Mar 2018 - Present*

Nutrition Services Director

- Oversaw the nutrition services program for 15 schools, serving over 10,000 students daily.
- Developed and implemented a farm-to-school program, increasing local produce usage by 50%.
- Managed a budget of \$2 million, ensuring efficient allocation of resources.
- Conducted regular training sessions for staff on food safety and nutrition education.
- Analyzed student dietary preferences to enhance menu offerings and satisfaction.
- Collaborated with parents and community members to promote healthy eating initiatives.

### **Greenwood Middle School**

*Dec 2015 - Jan 2018*

Food Service Manager

- Managed daily food service operations, ensuring compliance with health regulations.
- Implemented nutrition education programs that increased student participation by 20%.
- Trained kitchen staff on best practices for meal preparation and service.
- Conducted annual reviews of nutrition and menu compliance with federal guidelines.
- Developed promotional materials to encourage healthy food choices among students.
- Engaged with local vendors to secure high-quality food products at competitive prices.

## **ACHIEVEMENTS**

- Recognized as the Outstanding Nutrition Director by the National School Nutrition Association in 2022.
- Increased student meal participation by 40% through innovative marketing strategies.
- Successfully reduced food waste by 30% through improved inventory management practices.