



Michael ANDERSON

NUTRITION SERVICES SUPERVISOR

Dedicated and passionate School Nutrition Program Coordinator with a focus on promoting healthy eating habits among school-aged children. Extensive experience in managing food service operations while ensuring compliance with health and safety regulations. Skilled in menu development and nutrition education, fostering a positive dining experience that encourages student participation. Strong advocate for nutrition awareness initiatives, engaging with parents and community members to support healthy choices.

CONTACT

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SKILLS

- food service operations
- nutrition education
- menu development
- compliance monitoring
- community engagement
- waste reduction

LANGUAGES

- English
- Spanish
- French

EDUCATION

**BACHELOR OF ARTS IN NUTRITION
AND FOOD SCIENCE - UNIVERSITY OF
FLORIDA**

ACHIEVEMENTS

- Received the Regional Food Service Excellence Award in 2021.
- Increased student meal participation by 40% through new initiatives.
- Successfully implemented a nutrition education campaign that reached 5,000 families.

WORK EXPERIENCE

NUTRITION SERVICES SUPERVISOR

Regional School District

2020 - 2025

- Supervised food service operations for 12 schools, ensuring high-quality meal preparation.
- Developed seasonal menus emphasizing local and organic ingredients.
- Trained staff on nutritional guidelines and safe food handling practices.
- Monitored compliance with health and safety regulations through regular audits.
- Engaged with students to promote healthy eating during lunch periods.
- Coordinated nutrition workshops for parents and students.

FOOD SERVICE MANAGER

South County Schools

2015 - 2020

- Managed daily food service operations, serving over 3,000 meals per day.
- Implemented a farm-to-table initiative that increased local food sourcing.
- Designed engaging nutrition education programs for students.
- Collaborated with teachers to integrate nutrition into the curriculum.
- Facilitated feedback sessions with students to enhance meal offerings.
- Reduced food waste by 15% through improved inventory management.