

## EDUCATION

University of California, Davis

September 2013 - June 2017

*B.S. – Clinical Nutrition + Food Service Management*

3.72 GPA Summa Cum Laude

## EXPERIENCE

### The Upper Crust Baking Co.

*Farmers Market Manager*

June 2017 – Present

- Managing day-to-day operations of the bakery and over 50 Farmers Market Stands.
- Hiring, training, scheduling, and supervising 30-40 employees to create a diverse team.
- Ensuring safe food handling by employees, safe food storage, and facility/equipment maintenance
- Systems improvement and organization of every aspect of the bakery.
- Inventory management, ordering, shopping, FIFO.
- Budgeting and data analysis of Farmers Market Financials; including market profits / losses, ingredient costing, and overall operating efficiencies.
- Auditing farmers market stands to ensure quality and customer service to customers and wholesaling clients.
- Creating production orders and ensuring that all wholesale and special orders are fulfilled on time and to bakery standards.
- Social media content and branding

### UC Davis Stores

*Operations Lead*

June 2014 – June 2017

- Responsible for hiring, interviewing, training, and scheduling over 150 employees.
- Orchestrating financial day-to-day operations including daily sales logs, cash over/short investigations, bank deposits, and wall balancing.
- Managing the cash office, guest services, and cashier departments of the store.
- Troubleshoot any issues that arise relating to the store and serve as liaison between student and career staff

### Events By Rebecca

*Freelance Blogger*

March 2017 – June 2018

- Content creation for social media platforms and blogging.
- Attend and assist wedding planner for set up, rehearsal, and ceremony.
- Behind the scenes live social media of the venue, shoots, and wedding.

### UC Davis Medical Center Burn Unit

*Nutrition Intern*

September 2015 – March 2016

- Follow strict food sanitation and isolation procedures to maintain sterile environment for critical patients in the 12 bed ICU.
- Prepare high kcal/protein burn shakes and snacks while adhering to diet restrictions and allergies.
- Shadow dietitian with patient interactions, assist nurses, and confirm that patient meals are accurate while passing patient trays at meal times.

### Peregrine School

*Kitchen Intern*

March 2014 – March 2015

- Co-running a kitchen responsible for large scale food preparation of 300 meals and snacks daily and catering special school events for the elementary students.
- Maintain sterile food preparation areas and accommodate for all diet and serious food allergies present.
- Menu planning and scheduling based on our vendor deliveries and garden yield with the head chef.
- Encourage students to participate in the produce gardens and teach them basic nutrition information.

## CERTIFICATIONS

ServSafe Food Protection Manager Certified 2016

ServSafe Food Handler Certified 2015

CPR certified 2015



