

Katherine Douglas
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SUMMARY OF QUALIFICATIONS

- Over eight (8) years of experience as a Professional Culinary Instructor at Daytona State College with a focus on baking and pastry classes.
- Full-Time Student enrolled in the Bachelor of Science, Dietetics program at UNCO
- Educator within the local community by providing baking demonstrations to enhance skills and techniques.

EDUCATION

University of Northern Colorado

Bachelor of Science, Dietetics

Expected Graduation: December 2020

Florida International University

Master of Science Degree, Hospitality

Graduated High Honors: December 2015

Daytona State College

Bachelor of Applied Science Degree

Associate of Applied Science Degree,

Culinary Management

Graduated High Honors: December 2013

Graduated High Honors: December 2008

WORK EXPERIENCE

Associate Professor

Daytona State College, Daytona Beach, FL

2012-Current

- Serve as Chair of Baking and Pastry Program at Daytona State College. (2012 – current)
- Instruct and teach the Associate of Science Certificate Program for Baking and Pastry (2018 – current)
- Focused on continual course development by being up-to-date with hospitality trends and updating quizzes and tests for each class in baking and pastry program. (2012 – current)
- Review recipes and techniques each year to ensure student are learning relevant materials to ensure success in the industry (2012 – current)
- Designed and led the development of the Bachelor Degree in Applied Science Hospitality Track Curriculum. (2014)

Head Baker

Daytona State College, Daytona Beach, FL

2009-2012

- Created and developed recipes for two Daytona State College coffee shops (2009 – 2012)
- Produced specialty items for pie bake sale and various specialty orders for Café 101 coffee shop
- Prepared items from scratch such as breads, muffins, pies, cakes, cookies, and assorted desserts
- Managed coffee bar employees
- Managed ordering for coffee bar

OTHER PROFESSIONAL EXPERIENCE

ProStart, National Restaurant Association

2011-Current

- Dessert Judge for ProStart Culinary Competition and Knowledge Bowl.
- Menu Judge for ProStart Culinary Team State Competition.
- Judge for local ProStart Seabreeze High School culinary team.
- Mentored local ProStart Seabreeze High School culinary team and helped design and create dessert for competition.
- Mentored local Mainland High School culinary team and helped design the Gingerbread house that they won first place.
- Completed workshops with ProStart instructors teaching them the fundamentals of culinary learning.
- Completed workshops with ProStart students teaching them the fundamentals of culinary techniques.

- Lead Pastry Chef and provided breakfast to ProStart instructors and students while attending workshops at Daytona State College.

Lead Pastry Chef; Assistant Pastry Chef

Daytona State College, Daytona Beach, FL

2011-Current

- Managed dessert station from menu design, ordering, production, and managing students for the college Gala event. Provided dessert station recipe to Daytona State College Foundation for thank you letter mailed out to sponsors and attendees.
- Featured in Floridian View magazine highlighting the Gala event and Daytona State College Culinary Department.
- Featured in Daytona State College magazine highlighting the Gala event and Daytona State College Culinary Department

Chaine des Rotisseurs Induction Dinner

Fall 2019

- Lead Pastry Chef – In charge of dessert station from menu design, ordering, production, and managing students at the event.

FORMAL PRESENTATIONS

- Wisdom In Senior Education Program (WISE) – Baking demonstrations including winter holiday baking and special Mother’s Day treats.
- Daytona State College Open House – Performed a chocolate demonstration showcasing truffle making techniques
- Port Orange Library – Performed a holiday baking demonstration including bread and pie techniques
- Daytona State College WDSC – Performed demonstration on chocolate tempering.

PROFESSIONAL ORGANIZATIONS

- Academy of Nutrition and Dietetics Summer 2020
- Volusia Academy of Nutrition and Dietetics Summer 2020
- American Nutrition Association Summer 2020
- The Collegiate and Professional Sports Dietitians Association Summer 2020
- International Society for Sports Nutrition Summer 2020
- American Society for Nutrition Summer 2020

COMMITTEES

- Committee leader – Program change of Baking and Pastry from Vocational to College Credit Certificate
- Committee leader – Foundation Gala dessert station
- Committee leader – Student Learning Outcomes for Baking and Pastry Program
- Committee leader – Ordering and purchasing specialty foods for Baking and Pastry programs and events
- Committee leader – Creation and production of desserts for Café 101
- Committee leader – Annual Hotel and Lodging Association Luncheon dessert and volunteer coordinator

PROFESSIONAL CULINARY & DIETICIAN DEVELOPMENT

- Pandemic EBT Community Training
- Diversity and Inclusion in Dietetics
- Ethics and the Dietitian in the Digital Age
- Optimizing Nutrition for Preterm Infants During the COVID-19 Pandemic
- Communicating with Conviction
- What HCPs Need to Know About Addressing Diabetes & Food Insecurity: Resources for Communities in Need
- MALCA – 2020 Breastfeeding Update Conference
- Food & Nutrition Conference & Expo – 2020
- ServSafe Manager Recertification – 2020