



Gloryvee Ramos, CCE, CHE

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OBJECTIVE

To obtain a challenging position in the education field, to motivate students by interactive teaching methods, to make learning interesting and fun by utilizing interactive teaching methods such as, TurningPoint, role play, presenting projects. In addition, immerse university lesson plans with real life experience as a sole proprietor.

EDUCATION

California State, University of Northridge, Northridge, CA
2007 Bachelor of Art Education

Johnson & Wales University, Providence, RI
1994 A.O.S. Culinary Arts Degree

EXPERIENCE

1/13- present ***Lifestyle Foods***, Houston, Tx
Sole Proprietor

- Develop Business Plan
- Sales & Marketing
- Manufacture low sodium, dairy free, gluten free international sauce

4/12- current ***Goya Foods***, Houston, Tx

- Participate in many local community with GOYA foods to support the USDA MyPlate.com campaign

8/ 06–present ***University of Houston, Conrad N. Hilton College of Hotel & Restaurant Management*** , Houston, Tx
Lecturer

Food Service Production & Operation course

- Teach students how to communicate with each other as supervisors/ managers
- Develop students to be confident with their cooking techniques and menu development
- Teach students about culinary math
- Provide students opportunity to learn HRMA through text books, lecture, and real life experience as a sole proprietor

7/11 ***Woosong University***, Daejeon, South Korea
Visiting Chef

- Taught students about Italian, American, and French Cuisine
- Converted recipes to the metric system
- Produced requisition, lecturer, PowerPoints, and recipes

4/01- 11/03 ***California School of Culinary Arts***, Los Angeles, CA
Chef Instructor

International Cuisine acquaints students with restaurant style food. It is a culinary tour of the world, and an intense survey of modern plating and restaurant timing.

- Taught students regional cuisine cooking techniques, and menu development.
- Collaborated at the WCR 2001 Annual Conference Planning Committee

4/96- 4/98 **WYNDHAM HOTEL @ LOS ANGELES AIRPORT**, CA. 591 rooms

Sous Chef

- Control food cost
- Reduce purchases and created an order guide
- Conducted a line check on a shiftily basis to ensure food quality and portions (check waste).
- Hands on manager for three outlets; Wynsor's fine dining 150 seats, Century Cafe (casual dining) 250 seats and Room service.
- Created daily specials.
- Cross-trained all kitchen staff.
- Assisted and formulated new menus for three outlets.
- Maintained clean kitchen and sanitary food handling procedures.

ACTIVITIES

1/13 **FOOD HANDLER CERTIFIED**, Houston, TX

6/10 **CERTIFIED FOOD SAFETY**, Los Angeles, CA

- Learned the dangers of foodborne illness, how to prevent it and the key to food safety.

5/ 03 **CERTIFIED SUSHI COURSE**, Rolling Hills Estate, CA

- Intense Sushi course by Chef Institute

06/02 **TOASTMASTERS INTERNATIONAL**, Glendale, CA

- Became a member of the Glendale Branch

ACKNOWLEDGEMENTS:

- Facilitator for the Adelante Mujer Latina conference
 - Completed Computer software, First Aid, and Multimedia Technology training
 - Completed Organization skills: Time Management Online training course

Professional Development courses:

- CRT 9035 Vegetarian Concept course,
- CRT 9030 HACCP Mangers & Chef course
- NCR continuing education quizzes
- 4908 Certification for Culinary Educator,
- Culinary Nutrition and Culinary Supervisory Management Refresher course

LANGUAGES

Speak Spanish and English.
References upon request