

DANIEL R. WINANS

Education

Master of Food Culture

The University of Gastronomic Science, Colorno (PR), Italy, Graduated 2007

Associate of Occupational Studies

The Culinary Institute of America, Hyde Park, NY, Graduated 1999

Honors: Dean's list, President's Award recipient, Valedictorian

Bachelor of Science in Hotel Administration

University of New Hampshire, Durham, NH, Graduated 1993

Employment

Director EcoGastronomy Program, 2008 to Present

University of New Hampshire, Durham, NH

Chair the EcoGastronomy program executive committee

Spearheaded application and approval process for EcoGastronomy Program

Responsible for curriculum, program requirements, advising, and recruiting

Develop and adhere to multiple budgets

Monitor course requirements, experiential learning, and international experience logistics

Lead development of world renowned external advisory board

Collaborate across colleges and units, with faculty and staff representing multi-disciplines for strategic planning and resource and financial development

ECOG 401 Introduction to EcoGastronomy, developed and taught

EcoGastronomy in Italy Program (EGIP), developed and implement

HMGT 698 Field Study in EcoGastronomy, developed and taught

University of Gastronomic Sciences Summer Exchange Program, developed and implemented

Lecturer Department of Hospitality Management, 2007 to Present

Whittemore School of Business and Economics, University of New Hampshire, Durham, NH

ECOG 401 Introduction to EcoGastronomy, developed and taught

ECOG 701 EcoGastronomy Capstone, developed and taught

HMGT 670 International Food and Culture, developed and taught

HMGT 667 Advanced Food And Beverage Management

HMGT 403 Introduction to Food and Beverage Management (Lab and Course Instructor)

HMGT 404 UHS Hospitality Practicum I, developed and taught

HMGT 504 UHS Hospitality Practicum II, developed and taught

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Instructor, 2003 to 2006

Western Culinary Institute, Portland, OR

Kitchen Management

Introduction to a la Carte Cooking

Purchasing, Cost Control and Computers

Participated in the school curriculum development

Attended numerous professional development seminars and activities about the political and social sectors of the industry

Business Co-owner/Executive Chef, 2002 to 2003

Bass River Baking Company, Yarmouth/Falmouth, MA

Worked in conjunction with partner to formulate an idea into a business plan

The process was then implemented and concluded with the highly successful opening of two locations within a six month time frame. After one tremendous year, external entrepreneurs offered to buy-out the company.

Developed menu, recipes, costing and organized production center

Devised delivery protocol for production and distribution of bakery products to second location; paying particular attention to sanitary and quality controls.

Trained staff of 20 on restaurant standards, health/safety guidelines and culinary technique

Assistant Director of Catering, 2001 to 2002

ARAMARK Boston University, Boston, MA

Headed department with \$5 million in annual sales

Oversaw seven managers and over 100 frontline employees

Executed events ranging from 20 to 2,500 guests

Reduced temporary labor by 50 percent, which in turn cut significant cost for the company and increased overall efficiency

General Manager, 2000 to 2001

Basil Tree Catering Company, Somerville, MA

Headed production training and delivery schedule for multi-cultural staff

Spear-headed expansion of facilities to include 50 percent more production space and twice the current production capability

Increased sales 31 percent and doubled the net income of the company within one year

Coordinated new menu development for forthcoming year and managed new recipe integration through full implementation

Foodservice Director, 1999 to 2000

Healthcare Services Group, Inc., Enfield, CT

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Headed food production and dietary services for 120 bed facility
Supervised 20 multi-cultural union employees
Controlled purchasing, inventory, payroll and finances
Maintained strict dietary and sanitary guidelines
Operated facility through a union strike

Tutor, Learning Strategies Center, 1997 to 1999
The Culinary Institute of America, Hyde Park, NY

Worked with students to enhance their academic performance
Helped students struggling with courses ranging from food costing to nutritional analysis;
schooled in entire curriculum.

Residential Advisor, 1998 to 1999
The Culinary Institute of America, Hyde Park, NY

Oversaw and mentored students living in on-campus housing

Adjunct Lecturer, Spring 1997
Whittemore School of Business and Economics, University of New Hampshire, Durham, NH

HMGT 667 Advanced Food and Beverage Operations Management

Sous Chef, 1993 to 1997
The New England Center, Durham, NH

Supervised dinner operations for IACC approved conference center
Formulated and implemented training program for both front of house service procedures
and back of house kitchen protocol
Launched new menu concept in order to streamline kitchen operation

Associations and Certifications

Durham NH Agricultural Commission, Member

Slow Food USA, Member

Chefs Collaborative, Member

Certified Serve Safe Food Protection Manager
National Restaurant Association, valid through 2021

Certified Hospitality Supervisor
American Hotel & Motel Association

NEFDOA - HACCP
Food and Drug Administration