**JESSICA CLAIRE MENCK, Ph.D., MBA**

**LEADERSHIP & OPERATIONAL MANAGEMENT**

Milwaukee, WI ∙ 414-207-9811 ∙ clairemenck.com ∙ claire@clairemenck.com ∙ linkedin.com/in/clairemenck/

Award-winning business leader with a demonstrated history managing key growth initiatives within multi-unit and independent business structures. Dedicated passion for community and employee health and wellness. Known as an expert in delivering training and development strategies that increase participant engagement and drive business growth in a fast-paced environment. Driven, committed, and hands-on with a proven progressive career reflecting strong leadership skills that builds and leads motivated teams. Highly praised for work ethic, problem-solving and communication skills, and successful delivery of work.

**CORE COMPETENCIES**

|  |  |
| --- | --- |
| * Staff Development * Strategic Planning * Human Resources (HR) Management * P&L/Budget Management | * Talent Development * R&D/Product Development * Performance Management * Instructional Design |

**PROFESSIONAL EXPERIENCE**

**Cream City Collaborative** *[Girlchef, LLC.]* **2000 – Present**

**FOUNDER**  Milwaukee, WI

* Create and manage day-to-day operations for a multifaceted consulting collaborative serving **20+** clients with largest client worth **$10M.**
* Build relationships with clients to deliver financial management and menu engineering strategies, successfully saving client up to **30%** in costs.
* Prepare and deliver leadership and management training to team of **300+** employees.
* Develop and implement online sales and marketing plans including development of a full service online storefront, resulting in **100%** increase in revenue.

**Emmi Roth USA 2014 – 2017**

**RESEARCH & DEVELOPMENT | CORPORATE CHEF** Monroe, WI

* Supported food service, retail, and specialty sales teams of **20** to deliver client-specific education for corporate clients and consumers. Including product and recipe development.
* Coordinated culinary education outreach with all major culinary schools and industry associations.
* Conducted PR representation in **20+** publications, television and multi-media accounts.
* Ideation and product development in major National Accounts valued at **$2M+.**

**The Art Institute of Wisconsin 2012 – 2015**

**ACADEMIC DIRECTOR - CULINARY ARTS**  Milwaukee, WI

* Developed and directed **2** A.A.S. and **1** B.A. program, including curriculum development and budget management.
* Hired and trained **15+** Chef-Instructors across all three program tracts.
* Implemented and oversaw **2** HACCP kitchens, earning consistent yearly score of **100** on all health inspections.
* Coordinated class schedules and curriculum for **150+** students.
* Partnered with local businesses to raise **$50K** in funding for student scholarships.
* Participated in Food Network television commercials and at the James Beard House events.

**New England Culinary Institute 2006 – 2009**

**CHEF-INSTRUCTOR & SUBJECT MATTER EXPERT**  Montpelier, VT

* Collaborated with team of **35** faculty members to co-create B.A. in Culinary Arts program.
* Designed and taught courses for A.O.S. and B.A. level students including Financial Management, Marketing, Labor Management, Operations Management, and Economics of Sustainability.
* Subject Matter Expert in development of online courses in marketing and business management.

**PART TIME CAREER EXPERIENCE**

**CHEF-NUTRITION COACH –** Mouth & Muscle **2017 – 2020**

**CHEF INSTRUCTOR –** Sur La Table  **2020**

**VISITING PROFESSOR –** DeVry University  **2006 – 2020**

**GUEST LECTURER –** Tulane University **2009 – 2010**

**EARLY CAREER EXPERIENCE**

**DISTRICT & AREA MANAGER -** Washington Inventory Service **2000 – 2004**

**FOOD & BEVERAGE MANAGER -** Riverbarge Excursion Lines **2000 – 2001**

**FOOD & BEVERAGE MANAGER -** Radisson Hotel Mayfair **1998 – 2000**

**EDUCATION**

**DOCTOR OF PHILOSOPHY (Ph.D.) -** *Leadership & Change,* Antioch University **2012**

* Dissertation: *Recipes of Resolve: Food & Meaning in Post-Diluvian New Orleans*

**MASTER OF BUSINESS ADMINISTRATION (MBA),** University of Phoenix  **2005**

**ASSOCIATE OF OCCUPATIONAL STUDIES (AOS) -** *Culinary Arts,* New England Culinary Institute **1998**

**BACHELOR OF ARTS -** *German & Sociology,* University of Wisconsin - Madison **1993**

**AWARDS & CERTIFICATIONS**

**UWM TRAUMA COUNSELING I: UNDERSTANDING TRAUMA & PROVIDING T.I.C. 2018**

**PN1 CERTIFICATE IN EXERCISE NUTRITION** **2018**

**INNOVATIVE DISSERTATION AWARD,** Networked Digital Library of Theses & Dissertation Consortium **2012**

**PUBLIC SCHOLARS AWARD,** Antioch University **2011**

**FELLOW - HASTAC,** Duke University  **2010 – 2011**

**FELLOW/VISITING SCHOLAR - NEWCOMB COLLEGE INSTITUTE,** Tulane University **2009 – 2010**

**CATHERINE BRENDEL FELLOWSHIP,** Women Chefs & Restaurateurs **2007**

**YOUNG RESTAURATEUR OF THE WORLD,** International Hotel & Restaurant Association **1999**

**MEMBERSHIPS**

**U.S.A. POWERLIFTING (*USAPL*)**

**SLOW FOODS WISE -** *Co-Chair or the Board of Directors 2018 – 2019*

**RESEARCH CHEFS ASSOCIATION –** *Former Member of the Education Committee*

**AMERICAN CULINARY FEDERATION**

**WOMEN CHEFS & RESTAURATEURS**

Educator, hotel, hospitality, and fine dining,