



www.ClaireMenck.com  
[claire@girlchef.com](mailto:claire@girlchef.com)

## Education

Antioch University, 2012  
**Ph.D. in Leadership & Change**

Dissertation Title: *"Recipes of Resolve: Food & Meaning in Post-Diluvian New Orleans"*  
The study develops five discourses of meaning used by individuals and groups in the new Orleans food system five years after the disaster of Hurricane Katrina. Using mixed ethnographic and participatory action research methods; this study calls for a new methodology of food systems and leadership in critical change events.

Committee Chair: Richard A. Couto, Ph.D.

Committee Members: Philomena Essed, Ph.D., Arjen Boin, Ph.D.,  
Paul Stoller, Ph.D. Barbara Mossberg, Ph.D.

URL Access: <http://bit.ly/1f3KkES>

University of Phoenix, 2005  
**M.B.A. with a specialization in E-Commerce**

New England Culinary Institute, 1998  
**A.O.S. in Culinary Arts**

University of Wisconsin – Madison 1993  
**B.A. in Sociology & German**

## Academic Experience

### Academic Director of Culinary Arts

#### **The International Culinary School at the Art Institute of Wisconsin 2012 - Present**

Implemented and administered two A.A.S. programs (Culinary Arts & Baking and Pastry), and one B.A. (Culinary Management) program. Hired and trained all Chef-Instructors. Developed curriculum. Full budget and P&L responsibilities for culinary department. 2 HACCP kitchens. Score of '100' on health inspection. Opened 65 seat restaurant. Scheduled classes and 100+ students. Developed and organized eCompanion course shells for all classes. Funded student scholarship through partnerships with local businesses. Taught A.A.S. and B.A. level courses. Established community liaisons and student programs (Core el Centro). Cooked at James Beard House on New Year's Eve 2013.

### Visiting Professor

#### **DeVry Undergraduate & Keller Graduate School**

**2007- Present**

Online instruction at the graduate and undergraduate level. Courses in business and hospitality management. Utilized all aspects of eCompanion learning platform. Lead instructor for the Senior level capstone course. Course taught: Undergraduate: Foundations of Hotel Management, Tourism Management, Casino Management, Senior Project. Graduate: Hotel and Restaurant Management.



**Subject Matter Expert  
Keller Graduate School**

**2008- Present**

Designed courses for undergraduate level hospitality majors in operations and management using eCompanion educational platform.

**Guest Lecturer  
Tulane University; New Orleans, LA**

**2010**

Designed and taught courses in: Food Systems, Gender & Disaster, and Social Media & Disaster.

**Subject Matter Expert  
New England Culinary Institute / Embanet**

**2006-2007**

Designed courses for undergraduate level hospitality majors. Courses developed: Marketing for the Hospitality Industry & Corporate Purchasing and Finance.

**Chef-Instructor  
New England Culinary Institute; Burlington & Montpelier, VT**

**2006-2009**

Designed and taught courses for undergraduate level students in culinary arts. Lesson planning. Traditional classroom and kitchen instruction delivery. Culinary Courses developed and taught: Meat Fabrication, Banquets, and Financial Management. Hospitality courses developed and taught: Financial Management, Marketing, Labor Management, Operations Management, Economics of Sustainability, Menu Engineering, Corporate Finance, and Leadership.

## **Professional Experience**

**Chef-Owner  
Girlchef, Inc.; Milwaukee, WI**

**2000- Present**

Restaurant consulting for free standing independent and chain operations focusing on: financial management, operations, online sales, marketing, strategic planning, and employee management. Development of full service consulting and catering business. Business plan creation. P&L and budgeting responsibilities.

**District Manager  
Washington Inventory Service; Mid-Atlantic Region**

**2003-2004**

Full P&L and budgeting responsibility for \$15 million four-area district. Inventory management. Managed multiple geographic area offices, managers, and employees. Sales. Account management. Upper level strategic planning. Scheduling of inventories in multiple offices and geographic areas. Customer relations.

**Area Manager  
Washington Inventory Service; Kansas City, KS & Milwaukee, WI**

**2000-2003**

Full P&L and budgeting responsibility for \$3 million area office. Employee hiring, training, and management. SWAT manager for under-performing offices. Strategic planning. Inventory management. Sales. Scheduling of employees in multiple events and areas.



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**Food & Beverage Manager**  
**Riverbarge Excursion Lines, New Orleans, LA** **2000-2001**

Full P&L and budgeting responsibilities for a full service cruise ship food & beverage department. Employee management and training. Operational responsibilities for all food service operations (bars, kitchen dining rooms, banquets and events). Inventory management. Ordering and purchasing. Guest relations.

**Food & Beverage Manager**  
**Radisson Hotel Mayfair; Wauwatosa, WI** **1999-2000**

Full P&L and budgeting responsibilities for a full service hotel food & beverage department (+ \$5 million annual sales). Employee management, training, and scheduling. Inventory and purchasing. Liquor control. Menu engineering. Marketing.

**Kitchen Manager & Management Trainer**  
**Legal Sea Foods; Boston, MA** **1998-1999**

Operational responsibilities for a full service fine dining kitchen (500+ covers). Trained new managers in kitchen operations, HACCP, and inventory management. Covered all kitchen stations when necessary. Employee management and training. Inventory management.

## **Fellowships & Professional Accolades**

**Fellow. Humanities Arts Science Technology Advanced Colaboratory [HASTAC],**  
Duke University 2010 – 2011

**Visiting Scholar/Fellow. Newcomb College Institute,**  
Tulane University; New Orleans, LA 2009 – 2010

**Recipient. Catherine Brandel Fellowship,**  
Women Chefs and Restaurateurs 2007

**Manager of the Year.**  
Washington Inventory Service 2001 & 2002

**Young Restaurateur of the World.**  
International Hotel and Restaurant Association 1999

**Fellow. Department of German; Madison,**  
University of Wisconsin – Madison, Wisconsin 1991

## **Student Scholarships & Awards**

**Innovative Electronic Dissertation Award.**  
Networked Digital Library of Theses and Dissertations Consortium 2012

**Public Scholars Scholarship Award.**  
Antioch University 2011



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**Graduate of Distinction.**

New England Culinary Institute

1998

**Merit Scholar.**

New England Culinary Institute

1997

**Merit Scholar.**

International Foodservice Editorial Council

1996

**Student Scholar.**

James Beard Foundation

1997

**Fellow.**

University of Wisconsin – Madison German Department

1991

## Academic Publications

Menck, Claire, Couto, Richard A. (2013). Making Groceries. *Public Management Review*. Volume 15 (Issue 3)416-428, <http://dx.doi.org/10.1080/14719037.2013.769855>.

Menck, Claire (2012). Urban Agriculture in the Face of Disaster and Environmental Change. In Deborah Rigling Galligher (Ed.), *Environmental Leadership, A Reference Handbook*; Sage Publications.

Menck, Claire (2012). The Use of Social Media in Response to the Gulf of Mexico BP Oil Spill. In Deborah Rigling Galligher (Ed.), *Environmental Leadership, A Reference Handbook*; Sage Publications.

"Inventions in Literature: Time Travel," chapter in *Critical Insights - Technology & Humanity*; Salem Press (forthcoming).

"Recipes of Resilience: Food & Ritual in Post-Diluvian New Orleans," in *Global Horizons*, University of Southern Mississippi Press, Summer 2011.

Review of *The Wireless Spectrum*, in *Information Society*, July 2011.

Photo Essay, "Sustainability in the Face of Recurring Threats and Disaster," in *Anthropological News*, April 2011.

## Presentation of Work

Panel Presenter, International Leadership Association Annual Conference, **"The Paradigmatic Challenges of Leadership in Civil Society,"** and **"Making Meaning & Leadership,"**  
Denver, CO

October 2012



**J. Claire Menck, Ph.D.**

- Interactive Poster, The New Media Consortium,  
**"Social Media and Disaster in New Orleans,"**  
Madison, WI June 2011
- Presenter, Louisiana Folklore Society Meeting,  
**"Current Examples of Environmental Stress and Resiliency within Cajun Foodways Systems,"**  
Lafayette, Louisiana March 2011
- Roundtable Discussant, International Leadership Association Global Conference,  
**"Gumbo in the Storm: Food & Crisis in New Orleans,"**  
Boston, Massachusetts October 2010
- Guest Speaker, Tulane University Department of Public Health,  
**"Food Choices in Post-Katrina New Orleans,"**  
New Orleans, Louisiana September 2010
- Speaker/ Panelist, University of Southern Mississippi; Returning to Katrina: Bringing Hurricane Katrina Research Back to the Community,  
**"Food & Crisis in Post Katrina New Orleans,"**  
Gulf Port, Mississippi May 2010
- Speaker/ Panel Moderator, Southern Food & Beverage Museum,  
**"Recipes of Resilience: Food & Sustainability in Post-Katrina New Orleans,"**  
New Orleans, Louisiana May 2010
- Panel Moderator, Women Chefs & Restaurateurs,  
**"Sustainable Solutions for the Food Service Industry,"**  
Newport, Rhode Island October, 2008

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## **Media Consultations & Productions**

- "Lessons in Remedial Cuisine: 'Lousy cooks' conquer their fear of meat," by Nancy Stohs  
The Milwaukee Journal-Sentinel; Milwaukee, WI (July 11, 2012).
- Consulting Producer, Still Photographer. "No One Ever Went Hungry," ePrime Media (2010)  
"Food Makes a Katrina Comeback," by Michael Celone, The Tulane Green Wave; New Orleans, Louisiana (September 27, 2010).
- "K+5: 13 things in the New Orleans food culture changed by Hurricane Katrina," by Judy Walker, The Times-Picayune; New Orleans, LA (August 26, 2010).
- "Missoula community gardeners help New Orleans Latinos feed the poor, hungry," by Betsy Cohen, The Missoulian; Missoula, MT (August 3, 2010).
- Social Media and Disaster,  
WTUL Radio, Tulane University (July 2010).



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## Certifications & Certificates

First Aid Certified	2013
CPR Certified	2013
Intensive Cheese Seminar; Wisconsin Milk Marketing Board, Madison, WI	July 2013
CITI Course in the Protection of Human Research Subjects	2010
Agricultural Exchange; Garden City Harvest, Missoula, Montana	August 2010
Seminar in Sustainable Practices; The Good Life Center, Harbourside, ME	September 2006
Lincoln Center Aesthetic Education Immersion Days; Inge Center for the Arts, Independence, KS	July 2005
Graduate Seminar in Russian Culture (Non-Credit), Marquette University	1993
Student Year Abroad, Friedrich Wilhelms Universität, Bonn, Germany	1991-1992
National German Fluency Exam [PNDS] Passed	1992

## Referrals

### John Brockmeier

Former Boss at Washington Inventory Services  
(636) 928.2135  
brock191@yahoo.com

### William Cohen

Vice President - Affinova, Former Boss at Washington Inventory Services  
(847) 340.0834  
williambillcohen@gmail.com

### Richard Couto

Professor, Senior Scholar - Union Institute and University  
(804)304.8178  
richardcouto@comcast.net

### Constance Gage

Program Coordinator, The Art Institute of Wisconsin  
(414) 978.5020  
cgage@aia.edu



**J. Claire Menck, Ph.D.**

**Barbara Mossberg**

President Emerita, Goddard College

Director and Professor, Integrated Studies, California State University Monterey Bay

Poet in Residence, City of Pacific Grove

Affiliated Faculty, Union Institute and University

(831) 236-6662

[bmossberg@csumb.edu](mailto:bmossberg@csumb.edu)

[www.ClaireMenck.com](http://www.ClaireMenck.com)

[claire@girlchef.com](mailto:claire@girlchef.com)

**Paul Stoller**

Anthropologist, Author, Professor - West Chester University

(484)798.5883

[pstoller@wcupa.edu](mailto:pstoller@wcupa.edu)