

J. “Claire” Menck, Ph.D.

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 food system Five years after the disaster of Hurricane Katrina. Using mixed ethnographic and participatory action research methods. The 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.

University of Phoenix,

2005

M.B.A. with a specialization in E-Commerce

Master’s Thesis: “Girlchef: A Proposal & Business Plan for an Online Business”

This thesis is a full-scale business plan for a food service business focused on online sales of custom spices and spice blends, as well as online restaurant consulting services. It was implemented as a successful multi-million dollar company.

New England Culinary Institute,

1998

A.O.S. in Culinary Arts

University of Wisconsin – Madison,

1993

B.A. in Sociology & German

Teaching Experience

Adjunct Professor, Marquette University (2012 - Present)

- *Designed, taught, and graded Organizational Behavior in the School of Business.*

Visiting Professor, DeVry Undergraduate & Keller Graduate School (2007- Present).

- *Online instruction at the graduate and undergraduate level. Courses in business and hospitality management. Lead instructor for the Senior level capstone course.*

Subject Matter Expert, Keller Graduate School (2008- Present).

- *Designed courses for undergraduate level hospitality majors in operations and management.*

Guest Lecturer in Food Systems, Gender & Disaster; Tulane University (2010).

Guest Lecturer in Social Media and Disaster; Tulane University (2010).

Subject Matter Expert, New England Culinary Institute/ Embanet (2006-2007).

- *Designed courses for undergraduate level hospitality majors in marketing, and corporate planning and purchasing.*

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Chef-Instructor, New England Culinary Institute (2006-2009).

- *Designed and taught courses for undergraduate level students in culinary arts. Lesson planning. Traditional classroom and kitchen instruction delivery. Courses included: menu engineering, operations management, financial management, economics, sustainability, labor management, meat fabrication, banquets and catering, marketing, and leadership.*

Teaching Topics + Course/Program Developments

- Professor (graduate level), Keller Business School (2007 - Present). Hotel and Restaurant Management.
- Professor (undergraduate level), DeVry University (2007 - Present). Foundations of Hotel Management, Tourism Management, Casino Management, Senior Project.
- Online Course Development, DeVry University (2008). Special Events Management.
- Online Course Development, Embanet/New England Culinary Institute, (2008). Marketing for the Hospitality Industry & Corporate Purchasing and Finance.
- Chef-Instructor (undergraduate level), New England Culinary Institute (2006 - 2009). Hospitality courses developed and taught: Financial Management, Marketing, Labor Management, Operations Management, Economics of Sustainability, Menu Engineering, Banquets & Catering, Corporate Finance, and Meat Fabrication.

Professional Experience

Chef-Owner, Girlchef, Inc. (2000- Present).

- *Development of full service consulting and catering business. Business plan. P&L and budgeting responsibilities. Employee management and training. Restaurant consulting for free standing and chain operations. Online sales. Marketing. Strategic planning.*

District Manager, Washington Inventory Service (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 (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.*

Food & Beverage Manager, Riverbarge Excursion Lines (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.*

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Food & Beverage Manager, Radisson Hotel Mayfair (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 (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.

Intern, The Charles Hotel (1996-1997).

- Food preparation in all stations of a fine dining restaurant, banquets department, and bakery. Meat fabrication. Saute. Rotisserie. Garde manger. Banquets. Events. Bake shop. Food preparation. Sauces. Soups. All from scratch cooking in a farm to table restaurant.

General Manager, Victor Allen’s Coffee & Tea (1993-1995).

- Overall operation of multiple full service coffee shops and cafes. New acquisitions manager: opening new properties. Employee training, hiring, and management. P&L duties. Inventory management and purchasing.

Fellowships + Professional Accolades

- Fellow. Humanities Arts Science Technology Advanced Colaboratory [HASTAC]; Duke University (2010 – 2011).
- Visiting Scholar/Fellow. Newcomb College Institute, Tulane University (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. University of Wisconsin – Madison, Department of German; Madison, Wisconsin (1991).

Student Scholarships + Awards

- Public Scholars Scholarship Award. Antioch University (2011)
- Nominated for the Samuel Henry Prince Dissertation Award by Arjen Boin, Ph.D. (2011)
- 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

J. “Claire” Menck, Ph.D.

- “Urban Agriculture in the Face of Disaster and Environmental Change,” chapter in The Encyclopedia of Environmental Leadership; Sage Publications (forthcoming).
- “The Use of Social Media in Response to the Gulf of Mexico BP Oil Spill,” chapter in The Encyclopedia of Environmental Leadership; Sage Publications (forthcoming).
- “*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.

Web-Based Publications

Humanities Arts Science Technology Advanced Collaboratory Scholars Blog, Duke University, 2010-2011; available at: <http://hastac.org/users/girlchef>.

“*Fierce Care: Notes from the Cutting Room Floor*,” blog in OKRA: The Southern Food & Beverage Museum, available at: <http://southernfood.org/okra/?p=1033>.

Presentation of Work

- 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 New Orleans Post-Katrina*,” 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).
- Speaker, Union University Research Day, “*Recipes of Resistance; Culture and Cuisine in Crisis Communities*,” Cincinnati, Ohio (January, 2010).
- Panel Moderator, Women Chefs & Restaurateurs, “*Sustainable Solutions for the Food Service Industry*,” Newport, Rhode Island (October, 2008).

Media Productions + Consultations

J. “Claire” Menck, Ph.D.

- 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).

Certifications + Special Training

- CITI Course in the Protection of Human Research Subjects
- 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).

Community + Civic Engagement

- Grant-Writer/Consultant, Latino Farmers Cooperative; New Orleans, Louisiana (2009- Present).
- Chef-Instructor, Campaign to End Childhood Hunger; Burlington, Vermont (2006-2007).
- William Inge Center for the Arts; Independence, Kansas (2002-2006).

Memberships

- International Leadership Association.
- Women Chefs & Restaurateurs.
- Chefs Collaborative Slow Foods U.S.A.
- American Community Gardening Association.
- Society for the Psychological Study of the Social Sciences (elected 2005).
- Kappa Alpha Delta; Sociological Honor Society (inducted 1987).