



claire@girlchef.com
www.ClaireMenck.com

Experience

Academic Director

The Art Institute of Wisconsin; Milwaukee, WI

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/ Subject Matter Expert

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

Owner - Consultant

Cream City Collaborative; Milwaukee, WI

2000 - Present

Founder of a multifaceted consulting collaborative. Consulting services focus on: financial management, operations, online sales, marketing, strategic planning, human resources, and employee management. Client base ranges from independent operations to middle and large scale multi-unit corporations.

Guest Lecturer

Tulane University; New Orleans, LA

2010 - 2011

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

Chef-Instructor/ Subject Matter Expert

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. Culinary Courses developed and taught: Meat Fabrication, Banquets, and Financial Management. Hospitality courses developed and



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taught: Financial Management, Marketing, Labor Management, Operations Management, Economics of Sustainability, Menu Engineering, Corporate Finance, and Leadership. Designed online courses for undergraduate level hospitality majors. Courses developed: Marketing for the Hospitality Industry & Corporate Purchasing and Finance.

District Manager/ Area Manager

Washington Inventory Service; Mid-Atlantic & Wisconsin Region 2000 - 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.

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.

Accolades and Awards

Innovative Electronic Dissertation Award.

Networked Digital Library of Theses and Dissertations Consortium 2012

Public Scholars Scholarship Award.

Antioch University 2011

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 & 20



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Young Restaurateur of the World.

International Hotel and Restaurant Association 1999

Education

Antioch University, 2012

Ph.D. in Leadership & Change

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

Referrals

John Brockmeier

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A full list of publications, media consultations, and additional information is available at www.ClaireMenck.com.