

Claire Menck, Ph.D.



www.clairemenck.com



802-922-5746



prof.menck@gmail.com

PROFILE

Claire Menck is an international award winning chef, educator, and scholar. Her career in the food service industry has spanned three decades and has included work in the back, front, and top of house in a myriad of operations from hotels and cruise ships, to free standing, fine dining restaurants. Her work in the food service industry has been through a series of international awards and accolades. Her passion for food ultimately led her down an academic path, both as a student and teacher.

Claire's real passion lies in understanding how the food system operates. Her research in food systems focuses on leadership and change. Specifically, how communities use food to establish and maintain meaning and cohesion in times of critical change. Dr. Menck's doctoral dissertation, *Recipes of Resolve: Food & Meaning in Post-Diluvian New Orleans*, focuses on the role food played in recovery following the twin crises of Hurricanes Katrina and Rita, and the subsequent BP Oil Spill of 2010.

EDUCATION

Ph.D., Leadership & Change
Antioch University
2012

M.B.A.
University of Phoenix
2005

A.O.S. Culinary Arts
New England Culinary Institute
1998

B.A., German & Sociology
University of Wisconsin -
Madison
1993

PROFESSIONAL EXPERIENCE

FOUNDING OWNER

C3MKE (Formerly: Girlchef) / 2000 - Present

Founder and operating manager for a multifaceted consulting collaborative. Services focus on: financial management, menu engineering, operations, online sales, marketing, strategic planning, human resources and employee management, inventory management.

- Small to mid-level business management.
- Focus on leadership & management training.
- Sustainable food and business management.

VISITING PROFESSOR & SUBJECT MATTER EXPERT

Keller Graduate School – DeVry University / 20006 - Present

Online instruction at the graduate and undergraduate level. Utilized multiple online learning platforms. Courses taught include: Foundations of Hotel Management, Tourism Management, Hospitality Management, Casino Management, Senior Project, Hotel and Restaurant Management (Graduate), Graduate Practicum.

- SME for hospitality and management courses.
- Lead instructor for Senior Capstone course.

SKILLS

Management

Leadership

Food Service TOH, FOH, BOH

Critical Change Strategy

Education & Training

Product Development

Writing & Communication

Inventory Management &
Control

Employee Life Cycle
Management

Profit & Loss Management

Budget Planning &
Implementation

Media Representation & PR

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PROFESSIONAL EXPERIENCE (CONTINUED)

CORPORATE CHEF/CONSULTANT

Emmi Roth USA / 2014 - Present

Responsible for all functions of corporate chef. Worked closely with food service, retail and specialty sales teams to deliver client specific education. Coordinated culinary education outreach. Marketing and PR representation in the media. Industrial and food service ideation.

ACADEMIC DIRECTOR – CULINARY ARTS

The Art Institute of Wisconsin / 2012 - 2015

Founding director of two A.A.S. programs (Culinary Arts & Baking and Pastry), and one B.A. (Culinary Management). Hired and trained all Chef-Instructors across all three program tracts. Developed curriculum. Full budget and P&L responsibilities for culinary department. Implemented and oversaw 2 HACCP kitchens. Scheduled classes and curriculum for 150+ students. Developed and organized online course shells for all classes. Raised funding for student scholarships through partnerships with local businesses. Taught all advanced level business courses.

- Consistent yearly score of 100 on all health inspections.
- Represented AI in television commercials and at the James Beard House events.

GUEST LECTURER

Tulane University / 2010 - 2011

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

CHEF-INSTRUCTOR / SUBJECT MATTER EXPERT

New England Culinary Institute / 2006 - 2009

Founding faculty member for B.A. in Culinary Arts. Designed and taught courses for A.O.S. and B.A. level students. Courses developed and taught: Meat Fabrication, Banquets, Financial Management, Marketing, Labor Management, Operations Management, Economics of Sustainability, Menu Engineering, Corporate Finance and Leadership.

- SME for online courses: Marketing for the Hospitality Industry & Corporate Purchasing & Finance.
- Taught in kitchen, traditional classroom, & online modalities.

AWARDS

INNOVATIVE ELECTRONIC DISSERTATION AWARD

Networked Digital Library of
Theses & Dissertation
Consortium / 2012

PUBLIC SCHOLARS AWARD

Antioch University / 2011

FELLOW – HUMANITIES ARTS SCIENCE TECHNOLOGY ADVANCED COLABORATORY [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

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PROFESSIONAL EXPERIENCE (CONTINUED)

DISTRICT & AREA MANAGER

Washington Inventory Service / 2000 - 2004

Full P&L and budgeting responsibilities for a four area district (Mid-Atlantic Region). Managed multiple geographic area offices, managers and employees. Sales & Account Management. Upper level strategic planning of inventory in multiple offices and regions.

- Inventory management for mid to large scale operations.
- Managed \$15 million dollar district.
- Oversaw multiple managers (75+), and employees (500+).

FOOD & BEVERAGE MANAGER

Riverbarge Excursion Lines / 2000 - 2001

Full P&L responsibilities for a full service cruise ship food and beverage department. Employee management and training. Operations responsibilities for all food service outlets & events. Inventory management. Ordering and purchasing.

FOOD & BEVERAGE MANAGER

Radisson Hotel Mayfair / 1998 - 2000

Full P&L responsibilities for a full service luxury hotel food and beverage department (\$5 million annual sales). Full service banquet department, fine dining restaurant, and full service bar. Employee management and training. Operations responsibilities for all food service outlets & events. Inventory management. Ordering and purchasing. Menu engineering. Liquor control. Marketing.

RELATED EXPERIENCE

FOR A COMPLETE LISTING OF PUBLICATIONS, VOLUNTEER WORK, & MEDIA EXPERIENCE PLEASE VISIT:

WWW.CLAIREMENCK.COM

MEMBERSHIPS

RESEARCH CHEFS ASSOCIATION
(Member of the Education Committee)

AMERICAN CULINARY FEDERATION

WOMEN CHEFS & RESTAURATEURS

REFERENCES

Available upon request.