

JOANNA ROSE

Withheld
2.2-3705.1(10)
personal contact
information

SUMMARY OF QUALIFICATIONS

- Over 25 years Military, Correctional, Juvenile NSLRP(National School Lunch Reimbursement Program and Government food service operations
- Knowledgeable in Microsoft Word, Excel, scanners, copiers
- Excellent Team Leader , Opening Operational Manager
- Able to envision operations on macro scale but also able to maintain attention to detail
- Excellent Human Resource Management skills; payroll, benefits, Worker's Compensation, OSHA, FML
- Current Serv Safe certification, Class B CDL with Passenger endorsements

EXPERIENCE

Potomac Place Assisted Living facility Woodbridge VA.

SHRM Endorsement, CPR licensing trainer, Set up and maintained state compliance for all personal records.
Office manager-Monthly billing for all assisted living and Memory care residents. On boarding for for all new hires, Maintained personnel. 2011-2013

Reconciling end of month with corporate office.

Trinity Services Group, Broward Sheriff's Office, Pompano Beach, FL 10/09-2011

Opening management team- 5000 Inmate meals plus 800 staff meals daily

Designed and implemented new Staff Dining program

Commissary Department start up- SDS software program, over \$2 Million annual sales

Trinity Services Group, Lancaster Correctional Facility, FL 2008-2009

Food Service Director: 15 civilian production supervisors, 70 Inmate workers

Decreased cost per meal, Increased bottom line \$1,500/ week

Main Unit, Work Camp and Satellite operations 1800 meals daily

Pride Off Shore Drilling, Houma, Louisiana

2006-2008

Rig Kitchen Steward, fed 180 meals daily corporate personnel

Supervision of 8 Kitchen and Housekeeping personnel

Designed and Implemented Job Safety Environmental Analysis for kitchen and housekeeping operations

\$200,000 remodel of Galley area

KBR Corporation, Tikrit, Iraq

2003-2004

Food Service Manager; responsible for the feeding of 1800 Army personnel

Supervised 80 third country nationals and 4 US expats in Western style Food Service Operation

Hostile environment: Main Unit plus 17 satellite operations

Developed and Implemented sanitation and training programs

\$3 million monthly Food Budget

Catered the First General Transfer of Authority (Five Star Generals).

United States Army, Korea, OK, Bahrain, Korea

1985- 1995

Managed planning, deployment and operation of various cafeterias.
Up to 3,000 meals per day, including Desert Storm.

Budgeted government assets utilizing AFMIS (Army Food Management Information System)

Successfully planned special events such as holiday meals, picnics and community nutrition education sessions

Represented Installation in 6 Army wide culinary competitions

Organized deployment of field kitchen operation to support 500 hospital staff members, completing move eight days ahead of schedule

Used problem-solving and quick-thinking techniques effectively during crisis situations

Education and specialized training

US Army Quartermaster & Medical Corps /Hospital Food Service Specialization course, Food Service Culinary Specialist course

US Army Leadership /Management Course

Austin Peay University 34 credit hours Food Technology

References furnished upon request.