

MARIAH HENRY

PROFESSIONAL EXPERIENCE

EDUCATION

Johnson & Wales University
Charlotte, NC
Associates Degree in Culinary Arts
Winter 2019
GPA: 3.9/4.0
Summa Cum Laude

Florida Agricultural & Mechanical
University
B.S. in Interdisciplinary
studies of Science,
Minor in Agronomy
Spring 2016
GPA: 3.3/4.0
Magna Cum Laude

Production Manager Summer 2020
No More Empty Pots Omaha, NE
>Program Management, integrated seasonal, local, and reclaimed food into a federally funded meals program for Covid-19 relief. Maintained and established SOPs for the food hub and commercial kitchen spaces. Document, and communicate effective processes and procedures to staff, farmers/vendors, and volunteers. Track and report program deliverables and outcomes including KPI's
> People & Financial Management
Supervise, train, and lead staff, contractors, volunteers/interns working with production. Led weekly Production & Hospitality LIO meetings and used EOS model to manage the team. Manage and submit financial documents in compliance with company policy including receipts, requisitions, invoices, and other sensitive documentation.
>Production, create, procure, and execute seasonal menus for program deliverables which included 1,000- 3,000 meals/week. Oversee year-round CSA program and effectively communicate cross-teams to procure, pack, and deliver up to 520 CSAs/week
> Followed HACCP plans and accurately record temperatures for food safety logs

Chefs Holdings & Heaven's Dew Spring 2020
Personal Chef Charlotte, NC

> Sourcing, planning, and execution of prepared meals for various clients with diverse diets: Vegan, Nutritarian, alkaline, plant-based, and meat minimalist
> Prepared food for toddlers and young children according to dietary needs
> Prepared in-home or delivery, individual meals and family style
> Created and tested recipes with a custom weekly menu matrix with thousands of meal combinations
> Financial Management: budget and plan food cost on a weekly basis, submit invoices, and aggressively manage food cost and sourcing in an effort to eliminate food waste

The Oak Steakhouse Fall 2019
Assistant Pastry Chef/Pastry Cook Charlotte, NC

> Prepares pastries, cakes, pies, puddings, and other items for daily production
> Keeps up-to-date with new recipes and ensures the quality of baked goods
> Adheres to and enforces cleanliness standards- ensures all baking and food prepping areas are thoroughly cleaned and disinfected throughout the day
> Maintains inventory of food items, rotates stock, manages the safe storage of refrigerated and non-refrigerated items.
> Follow and assist with weekly production list and track production
> Forecast and prepare pastries for 3 restaurants according to needs and daily covers

Hello Sailor Summer 2019
PM Prep Cook/ Line Cook Cornelius, NC

>Prepared food items according to restaurant standards
>Cleaned and sanitized station regularly throughout the day and when needed
>Prepared items per the recipes and adhered to presentation specifications
>Monitored ticket times and food quality: assisted other cooks when necessary
> Shadowed Chef de Cuisine and Sous Chefs during inventory, special events, ordering, and menu creation process

LEADERSHIP/ AWARDS

Quickbooks Training
Nebraska Master Gardener
Managerial ServSafe Certification
Certificate of Completion-Chiquita
Commercial Training & Banana College
Women's Business Enterprise National
Council, Student Entrepreneur Program
Alumni
Honor Roll & Dean's List
FAMU Green Coalition, Vice President
Alpha Kappa Mu Honor Society, Vice
President
Citizens Climate Lobby
College of Agriculture and Food
Sciences (CAFS) Ambassador
Minorities in Agriculture Natural
Resource and Related Sciences
(MANRRS)
Americrops Vista, Volunteer Service

CONTACT

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MARIAH HENRY

No More Empty Pots (NMEP)

Summer 2018

Program Manager

Omaha, NE

Project & Grant Management | Community Garden Manager

>Provide leadership and management of agricultural programs including crop production and professional training

>Develop programming for grants utilizing strategic planning and program evaluations to execute grant deliverables

>Assisted organization with administrative duties as needed: front desk, filling, accounting

>MillerCoors

Spring 2017

On- Premise Sales Representative

Omaha, NE

> Develop and maintain strong selling relationship with 62 high-volume on-premise accounts within the key markets in Nebraska.

> Planned and executed marketing promotions and programs

>Produced sales report, managed administrative duties, supervised and trained promotional groups and account staff

> Manage total volume responsibility: maintain fiscal discipline and adherence corporate guidelines. Responsible for management of budget: determine market investments

for short- term and long term account planning

INTERNATIONAL EXPERIENCE

>Chiquita Commercial Training/Banana College
Brazil & Honduras - Winter 2017

>USDA- Short-term Study abroad
Costa Rica- Summer 2016

>USDA- National Institute of Food and Agriculture Capacity Building Program-
Consulting Internship
South Africa - Summer 2015

>Fund for the Improvement of Post secondary Education Atlantis Mobility Study
Abroad
Vienna, Austria - Spring Semester 2014

>United States agency for International Development Service Project Study Abroad
South Africa - Summer 2013

REFERENCES

NANCY WILLIAMS

CHIEF EXECUTIVE OFFICER, NO MORE EMPTY POTS

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