

## Work History

### Sequatchie Cove Farm, Chattanooga, TN — Sales & Events Coordinator

FEBRUARY 2024- CURRENT

- Marketing and sales meetings to secure 5 new outlet accounts.
- Creation and management of private dinner series with profit margins of 60-100%
- All event logistics: recruitment of chefs and service staff, rentals, and setup.
- Create all event-related content on website and for social media + newsletter.
- Oversee all ticket sales, budget-keeping, and cost analysis.
- Handle all guest inquiries for events that consistently meet 70-100% of capacity.
- On-site farmwork caring for flock of 4,000 laying hens, 40+ Katahdin sheep and lambs, various pigs, cattle, ducks, and livestock guardian dogs

### Clark Fork Organics, Missoula, MT— Crew member

SPRING/SUMMER/FALL 2018, SUMMER/FALL 2022

- All aspects of production, marketing, and delivery of Montana certified organically grown produce.
- Operated tractors and managed irrigation systems.
- Fulfilled wholesale orders with strict deadlines.
- Created social media content to promote farmer's markets and on site farm stand.

### Green Sage Cafe, Asheville, NC — Head of Staff

JUNE 2021 - MARCH 2022

- Integrated 8 general managers and trained over a dozen staff among three locations
- Oversaw cash flow, tip out calculation, labor management for 6-10 people per shift
- Controlled inventory, ordering, and adherence to food safety standards
- Served as point of reference among staff for all restaurant operations & expectations

### MANNA Foodbank, Asheville, NC— Produce Inventory Manager

JANUARY 2021- JULY 2021

- Developed a food tracking program and produce quality inspection process
- Authored Standard Operation Procedure booklet for safe and timely produce handling.
- Redesigned produce distribution system and standardized storage methods.
- Utilize of computer inventory systems + Google Suite programs for tracking.
- Established partnerships and presented on inventory record-keeping and analysis.

### Welcome Table Farm, Walla Walla, WA— Crew Leader

APRIL 2020 - OCTOBER 2020

- Maintained food safety and sanitation standards related to Covid-19.
- Managed social media content to drive traffic for on-site farm store, pop-up farmer's markets, and local outlets.
- All aspects of production and delivery of Washington certified organically grown produce, fruit, cut flowers + bouquets, and culinary herbs.
- Led and trained interns and volunteers.

### Denver Botanic Gardens' Chatfield Farms, Littleton, CO — Market Grower

APRIL 2019 - OCTOBER 2019

- Management of 1.5+ acre plot of biointensive, organically grown vegetables.
- Operated three farm stand locations in food deserts around Denver, using Spanish as the primary language of communication.
- Conducted farm tours and presentations, guided volunteers daily.
- Knowledge of SNAP, WIC, and available local resources for customers struggling to access healthy food.

## Professional Summary

Passionate & results-driven food system coordinator with a natural focus on operations, logistics, and leadership through personal connection. Demonstrated ability to network, increase revenue, optimize operational efficiency, and successfully lead a team, while weaving respect for the land into every action.

## Education

### University of North Carolina, Greensboro— Class of 2018

Bachelor of Arts in Environmental & Sustainability Studies with a concentration in Sustainable Food Systems; Minor in Spanish language.

### Middlebury College,

#### Vermont— Class of 2016

School of the Environment - Systems Analysis Certification.

## Skills

- ServSafe Certified - Food Manager (2021-2026)
- Spanish language-intermediate
- Operations Management
- Public Speaking
- Social Media Marketing
- Google Suite, Excel spreadsheets
- CRM tools
- Email marketing platforms
- Financial tracking
- Record keeping
- Training diverse groups of staff and volunteers