

## VITA AND BIOGRAPHICAL DATA SHEET

**Jodi Lee Duryea**

**Department: Hospitality Management**

**University of North Texas**

**1155 Union Circle #311100**

**Denton, Texas 76203-5017**

**Email address: Jodi.Duryea@unt.edu**

**Office Phone: 940-369-8670**

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### EDUCATION

University Of North Texas, **Master's certificate** in Hospitality Management, 18 hours of Hospitality Master Classes received August 2008.

Texas A & M University, Received **Master of Science** in Occupational and Vocational Training, **4.0 GPA**. Graduated August 2006.

Culinary Institute of America, **Associate in Occupational Studies** from the world's premier culinary college. Dean's List, **3.67 GPA** graduated October '91

SUNY Albany, **Bachelors of Art** in History Graduated 1986 **Cum Laude**

Ealing College, study abroad program in England from September 1984-April 1985

### CERTIFICATES

Grain school, University of Colorado at Colorado Springs. 3-day course on ancient and heirloom grains, the ecology, chemistry, agriculture, baking and brewing. January 16-19, 2020.

Notter International School of Confectionery Arts, Basic Chocolate with Ewald Notter, August 9 - August 13, 2004

World Pastry Forum, June 30 – July 6<sup>th</sup> 2002

Notter International School of Confectionery Arts, Chocolate Obsession II with Chef Norman Love, January 12<sup>th</sup>, 2001

Culinary Institute of America at Greystone, Ingredients, Flavor Dynamics and Techniques of Evaluation, with Chefs Catherine Brandel and Toni Sakaguchi, July 1997

IRB certified completed the Human Participants Protection Education for Research Teams online course January 9, 2008.

Campus Security Authority training as a student organization advisor November 2014 and April 2015.

ServSafe Certification renewed September 26, 2017 until September 26, 2022. Certificate number 15622564.

## **PROFESSIONAL EXPERIENCE**

**Principal Lecturer** University of North Texas- 9/2020- present

- Developed the HMG 4980 Experimental course – Introduction to Professional Baking that has become an elective for the HTM degree. Developed, created and organized the material for this course to explore the fundamentals of baking.

University of North Texas -1/07-8/2020

Full-time Lecturer for the Hospitality & Tourism department

- HMG 1470 Professional Food Preparation classes, Prepare lessons. Create recipes and course content for classes and labs for 46-128 students each term.
- Teach cooking labs and keep students safe.
- Order food and maintain inventory, pursue relationships with purveyors and seek out new and unusual ingredients.
- Keep equipment operational and updated as needed. Helped to re-design and update the kitchen lab with funds from the J. Willard and Alice S. Marriot foundation. Supervised the actual construction with facilities.
- Maintain lab and equipment, keep maintenance scheduled and oversee daily cleaning and maintenance of equipment.
- HMG 3470 Global Kitchens: A Culinary Journey. Developed the HMG 4980 Experimental course that has become an elective for the HTM degree. Developed, created and organized the material for this course that explore the cultures around the world through food.
- HMG 4980.701 Developed and co-lead 3-week study abroad class to Hong Kong and Southern China in May 2010
- Developed two Study abroad courses for Culinary Tourism to Italy for summer 2012 and 2013.
- CMHT 2790 Career Development.
- Developed and taught in Spring 2020 and Fall 2021 HMG 4980 Professional Baking course
- Created with CLEAR 41 cooking demonstration videos which have over 185K views:

<https://www.youtube.com/playlist?list=PL0AFCF1C4241A4F23>

**General Manager/ Lecturer**

University of North Texas 8/05-1/07

Full-time instructor, General Manager of the Club at the Gateway Center. Supervised and maintained the kitchen and dining room for the student lab based restaurant.

- Taught the lecture portion of HMGT 3250 and 4250 Restaurant Operation I & II

### **Assistant Professor/Chef Instructor**

#### Del Mar College 9/00- 8/05

- Full-Time instructor specializing in pastry and culinary arts.
- Initiated, designed and taught the following courses called: CHEF 1314A la carte Cooking, PSTR 1306 Cake Decorating, PSTR 1440 Plated Dessert and PSTR 2301 Chocolate and Confections.
- Re-vamped the CHEF 1301 Basic Food class, IFWA 1318 Nutrition for Food professionals, PSTR 1301 Fundamentals of Baking, PSTR 2431 Advanced Pastry and Saucier.
- Taught CHEF 1305 Sanitation, Safety and Security, CHEF 1310 Garde Manger (the art of cold food which includes making cheese, pates and terrines), CHEF 2302 Saucier (the art of sauce making), and CHEF 1380 Cooperative Education – Culinary Arts/ Chef Training (including site visits).
- Coordinator of the Culinary Arts department. Program became ACF certified in 2002.
- Developed a Pastry degree for Del Mar. Received Exemplary Program by the Texas Higher Education Board during their Spring 2005 visit.
- Advisor for the STRA, student club. Organized numerous student activities, liaison with the community, introducing them to new cultures, helped out with fund-raising for various charities, political organizations, school sponsored events and trips.
- Received Tenure in September 2004 and promoted to Assistant Professor.

#### Del Mar College 1/00- 8/00

Adjunct Instructor during fall and summer classes taught Elementary Cooking, Garde Manger and Advanced Pastry.

### **Executive Chef**

#### Silver Star Kitchen Company 1/00-6/00

A Small café, which served fresh, well-prepared meals and did extensive catering in an old historic house.

#### Corpus Christi Yacht Club 2/99-8/99

Introduced fresh and innovative ideas to the menu and specials. Hired, trained, fired, disciplined and re-organized kitchen and pastry kitchen.

#### Caterer and Consultant 4/98-1/99

Planned, opened, re-organized two restaurants in Manhattan, taught private cooking lessons and catered a variety of events

#### Jerry's 6/96-4/98

Created tri-annual breakfast, lunch and dinner menus. Lead this well-known Soho 90 seat restaurant with a staff of 17, updated and created new menus and desserts. I brought

the food cost down from 35% to 30%, raised the overall quality and the results were higher food sales.

Delia's Supper Club 2/96-6/96

Chef at this small, intimate club. Designed new prix fixe menus for each dinner and also was private Chef for Delia Roache Kille.

**Pastry Chef**

Caffe Giovanni 2/94-8/95

One of Pittsburgh's top 20 restaurants. Created and produced new dessert menu. Responsible for daily mise en place and service for the Sauté station of this 100 menu item Northern Italian restaurant.

The Atruim Club 9/88-11/90

Created and produced desserts for this beautiful, exclusive club. Worked the Garde Manger and Grill Stations.

**Sous Chef**

Café Luxembourg 8/95-2/96

Responsible for all ordering and comparison of purveyors; opening new accounts, new brunch menu, formulated new bread recipe, ran the kitchen on the Chef's days off, sauce production, specials, worked the line and expedited.

Flowers Restaurant 9/93-1/94

**Sous Chef** and **Pastry Chef** in an elegant American Bistro. Assisted Chef in opening, organizing, hiring and creating menus for this hot, new trendy restaurant.

Andiamo Restaurant 10/92-5/93

Received second star from New York Times while here. Supervised staff of seven.

**Line Cook**

Restaurant Rafeal 5/93-9/93

Tournant in this three-star French restaurant.

Le Bernardin 5/92-8/92

**Stage.** Responsibilities included entremetier, hot and cold appetizers at this world famous French seafood restaurant.

Rogers & Barbero 10/91-5/92

Made the stocks, sauces, desserts and worked the sauté station.

Williamsburg Inn Externship 5 star, 5-diamond resort

Worked most areas of the kitchen including the fish station, entremetier and garde manger.

## PUBLICATIONS & CREATIVE ACTIVITIES

Baking course highlighted for supporting the UNT food pantry on local news and newspapers. November and December 2021 <https://www.nbcdfw.com/news/local/unt-baking-class-shares-sweet-projects-with-students-in-need/2814934/>, Dallas News, Denton RC, etc.

**UNT systems highlights** featured my recipes for their issue celebrating diversity around the world April 2021 <https://hr.untsystem.edu/celebratediversity-month-ethnic-dishes-and-recipes>

**Research on Parade** –July 2020. CMHT nominated me to make a video for the Honor’s college freshman. The video presented the students with some possible creative and research possibilities associated with my work.  
<https://www.youtube.com/watch?v=XQyDv6Qtnhs>

**Ask an Expert (December 17, 2020)** featured in the HR highlights newsletter for holiday cooking ideas.

Duryea, Jodi (2019) *Cooking for Hospitality Industry*, Dubuque, Iowa: Kendall Hunt. Hard copy now available. This textbook is designed for students of hospitality, and for those that will be managing a business that involves food preparation. Sole author of this **500-page** textbook includes more than **300 recipes**. Produced accompanying material such as power points and test banks. ISBN: 978-1-5249-8057-3

**Created, wrote, designed and performed in 41 Educational videos** with UNT CLEAR demonstrating all of the basic knife cuts in three separate videos (including brunoise, small dice, julienne, bâtonnet, chiffonnade and tournée), weight vs. volume measures, 12 steps to yeast dough production, how to make mayonnaise, Tempering, whipping and folding using Chocolate mousse, Muffin method, How to cut up a Chicken, How to fillet a flat, How to fillet a round fish, How to make Hollandaise, How to Stir-Fry, Sautéing and deglazing, Chicken Stock, roux making, poaching eggs, pie dough making and pastry cream). The videos are all available on you tube and they were the first to be offered on iTunes University and UNT paid to have them closed captioned. One of the videos has more than **34,000** views and altogether they have been viewed over **185,000** times. 2012 until present.

Link to all videos:

<https://www.youtube.com/watch?v=sdKEtkm2ckw&list=PL0AFCF1C4241A4F23>

Current videos from 2019

Variation on Rice Pilaf: Chicken and Rice

Duration: 5:00

<https://youtu.be/CdNQd0E79f4>

How to make Rice Pilaf

Duration: 4:39

<https://youtu.be/hAQsVcN47Zg>

Quick Variation on Rice Pilaf: Chicken and Rice

Duration: 2:31

<https://youtu.be/h5IEOIJQao>

Quick and Simple: Rice Pilaf

Duration: 1:55

<https://youtu.be/zFdeMKmbCqk>

White Chocolate Scones using the Biscuit Method

Duration: 8:31

<https://youtu.be/nxscInfPCbQ>

Published electronic version of upcoming textbook through Vital Source in Duryea, Jodi (August 2018) *Cooking for Hospitality Industry*, Dubuque, Iowa: Kendall Hunt. This was a preview of the book and is available along with printed version.

Coordinated with the URCM to feature a story on the Global Kitchens: a Culinary Journey story. Interviewed the class and me over a three Fridays.

#### **Dallas Innovates**

#### **Global Kitchen: Hospitality Students Take Culinary Journey in New UNT Class**

[https://dallasinnovates.com/sponsored-unt-offers-a-course-in-cultural-cuisine\\_trashed-1433/](https://dallasinnovates.com/sponsored-unt-offers-a-course-in-cultural-cuisine_trashed-1433/) October 29, 2018

#### **Star Local Media**

#### **New class teaches UNT students about world's foods**

[https://starlocalmedia.com/thecolonycourierleader/news/new-class-teaches-unt-students-about-world-s-foods/article\\_f82568f0-d406-11e8-81cd-479023adfd03.html](https://starlocalmedia.com/thecolonycourierleader/news/new-class-teaches-unt-students-about-world-s-foods/article_f82568f0-d406-11e8-81cd-479023adfd03.html) **October 20, 2018**

Interviewed by Media Arts, Radio and TV students of UNT for classes featuring the Professional Food Preparation and Global Kitchens courses. Brigitte Martinez, Marilyn Velazquez, and Lizzy Sprangler (for UNT daily) interview for a couple of different articles for their classes.

Cassandra Cornier a UNT student in radio and TV interviewed the class and it featured

on NTTV [https://twitter.com/nttv\\_news/status/1053375180347711488?s=21](https://twitter.com/nttv_news/status/1053375180347711488?s=21) and

[https://www.youtube.com/watch?time\\_continue=34&v=FuGtjJ5u7aM](https://www.youtube.com/watch?time_continue=34&v=FuGtjJ5u7aM) October 19, 2018

Interviewed on KRLD Talk radio-AM. We discussed the Global Kitchens' class, Professional Food Preparation and the hospitality & tourism degree available at UNT.

#### **A Course in Global Cuisine**

<http://mms.tveyes.com/PlaybackPortal.aspx?SavedEditID=887af760-eeac-4f77-a05e-7b9ed8143107> October 18, 2018

Featured in the President's round up <https://news.unt.edu/news-releases/course-cultural-cuisine> October 15, 2018

Interviewed on KRLD-AM Dallas' top talk radio station by Melissa Harrison: <http://mms.tveyes.com/PlaybackPortal.aspx?SavedEditID=887af760-eeac-4f77-a05e-7b9ed8143107> October 18, 2018

Cassandra Cornier a UNT student in radio and TV interviewed the class and featured on NTTV [https://twitter.com/nttv\\_news/status/1053375180347711488?s=21](https://twitter.com/nttv_news/status/1053375180347711488?s=21) October 19, 2018

Invited to present at the Lessons Learned breakfast event that started **the Excellence in Teaching** week at UNT. <https://youtu.be/2cUzVIRwroc> October 16, 2017

Featured in the UNT faculty Newsletter with Priscilla Connors <https://facultysuccess.unt.edu/unt-faculty-newsletter-may-2017> May 2017

Contributed recipes and helped with technical advised for upcoming cookbook for people living with compromised immune systems called *Diet for Cirrhosis* by Ian Whitcomb, an Alumni of our Hospitality program. The book was to be published in Spanish as well as English. Spring 2015

Reviewed *Goodbye Gluten: Happy Healthy Delicious Eating with a Texas Twist* by Stanford and Backhaus manuscript for University press 2013

Tested recipes for New International Cuisine cookbook due out Fall 2012.

Contributed recipe and quoted in the National Culinary Review article "Red, Red Rice" by Melanie Wolkoff Wachsmann. February 2011

Reviewed for Pearson/Prentice Hall Publishing nine chapters for Labensky's *On Cooking 5<sup>th</sup> Edition* published 2011.

Tested recipes for Pearson/Prentice Hall Publishing *On Baking* by Labensky Summer 2010.

Tested recipes Pearson/Prentice Hall Publishing for *On Cooking* by Labensky, Hause and Martell 5<sup>th</sup> ed. Fall 2009

Won First prize for Idaho potato recipe contest Carrot, zucchini and potato cakes won first prize in the side category 2009.

Won second place Sweet Potato Salad with Fried Green Tomatoes in the professional category for the Sweet Potato recipe contest in 2009.

Presented and designed Quinoa doughnuts filled with fresh blueberry compote and served with Maple glazed pecans for the Women Chefs and Restaurateurs' Annual Convention in New Orleans. Prepared the doughnuts in front of 250 peers to order. September 2008

Tested recipes and submitted photos for **Pearson/Prentice Hall's *On Cooking*** by Labensky and Hause for their upcoming edition of their book. Tested Javier Redfish Sopa, Seafood Stock, base for soup, Southwestern Eggs, Osso Buco with Risotto Milanese. October 2008

Poster Presentation for the Consumer Experience Symposium, Title of research poster was "Food knowledge and the ability to estimate portion sizes." April 11, 2008

## **Awards and Honors**

**Nominated for the Minnie Piper Stevens award-** The CMHT PAC committee submitted my nomination to the university for this award in October 2021.

**J.H. Shelton Excellence in Teaching Award** -January 2021 Nominated by the CMHT's PAC committee and **received** the award given to one faculty member per year by the University of North Texas.

**CMHT Teaching Excellence Award** – January 2020. Nominated by the Dean and CMHT PAC committee.

**Nominated for the 'Fessor Graham'** award. This award is named for the late Professor Floyd Graham and is presented by the [Student Government Association](#) to a faculty member for outstanding and unselfish service to students. This award is the highest honor given by the student body. Professors are judged on teaching excellence, outstanding and unselfish service, publications and scholarly work and length of service to the university and the community. The Award is presented each year at the Salute to Faculty Excellence dinner and ceremony. March 2019

**Nominated for UNT Special Recognition award** that recognizes unique talent or service to UNT, resulting in infectious UNT pride. The College of Merchandising and Hospitality & Tourism's PAC committee made the nomination. January 2019

**Nominated for the Prestigious J. H. Shelton** Excellence in Teaching Award. April 2014

Named to the President's Community Engagement Honor Roll 2014



## Professional Activities

**OLLI** (Osher Lifelong Learning Institute) did a Mediterranean diet series of zoom cooking demonstration during the Spring of 2021. Wrote, prepared, and performed in a series of six zoom lessons. Covering topics such as fresh pasta, homemade pita bread, kofta, tagine, paella and finished with an example of French pastry.

**Great Conversations** February 23, 2021. Lead a “table” on zoom for the Honor’s college annual fund raiser. Prepared shrimp and saffron risotto and discussed the dish with the group on zoom.

**OLLI** (Osher Lifelong Learning Institute) class on how to make Saffron Shrimp Risotto on zoom October 12, 2020. Demonstrated step by step how to make, wrote the recipe and purchased ingredients. It went well and received had a rating of 4.88 out of 5 from the participants.

**UPC** (University Program Council, division of student affairs)

November 10, 2020 zoomed how to make soft rolls and cinnamon rolls while being interviewed for student activities.

September 17, 2020 zoomed how to make pumpkin scones while being interviewed by a student for student activities.

**Grain School** – Colorado Springs January 2020. Participant in this 3–day initiative. Exploring ancient grains through hands-on workshops, discussions and lectures with scientist, agriculture specialists, chefs, bakers and farmers.

**UNT WISE taught four separate summer camp cooking classes for disabled youths.** Prepared lesson plans and created recipes to prepare nutritious one-pan meals. The lesson lasted 2 ½ hours and started with a lecture, demonstration of knife skills and how to prepare as well as clean up and safety instructions. The camps consisted of 20-25 teenagers and 5-7 counselors. Summer 2019

**OLLI class on Classic French Tarts for 16 adults.** Wrote recipes and prepared kitchen and inventory. Demonstrated and taught step by step the four components to successfully prepare the tarts. Received rave reviews from participants. July 2019

Member of the Texas Chefs Association. 2006-present

December 2018 and December 2019 Judged cooking competition for **UNT dining services** to pick the chef from campus to represent us at the NACUFS regional culinary challenge. Spring 2018 and Spring 2019

**Invited to join the Menus of Change University Research Cooperative (MU-URC).**

A prestigious collaborative research symposium to affect changes in our students lives by changing how they view and approach food. October 2020, conference held virtually every Wednesday, attended three out of four sessions. Attended the annual conference at Stanford outside San Francisco in October 2015, Boston College and Northeastern University in Boston October 2016, UCLA in Los Angeles in October 2017, Princeton University in New Jersey in October 2018, and Colorado University at Boulder in October 2019 through grants from dining services. **Spring 2015 to present**

Faculty Advisor for Student Event Planners Association now HSMIAI. Student organization on University of North Texas campus that introduces and mentors students interested in being an event planner to industry partners. 2012 to Spring 2020.

**Supervised the bi-annual or now annual dinner for World Echoes Society** at the University of North Texas. This brings students from all over the world to teach students here how to cook dishes from their country. Help organize, supervise the preparation, cooking and clean up. In 2019, actually taught the students how to make the dishes and ran the kitchen. November 2006 -2013, November 2015, March 2018 and 2019

Served as Master Lab Instructor for Graduate students to observe in HMGT 1470 lab for their Teaching Practicum. November 2012, March, 2013, February 2014, spring 2016, February 2017, April, and March 2018

Created recipes, bought ingredients, baked and delivered donated Treats of Christmas 2014, 2015, 2016 and 2017. The Texas Chef's Association's annual fund raiser for the Union Gospel Mission in Dallas. In 2017 made over 50 pounds of fudge for them.

Advisor for UNT Green Tones a vocal acappella group. 2015-2016

Supervised and Consulted in Chilton 322 for Italian Language Cultural Course for their cooking demonstration. Spring 2016

Supervised, Consulted and hands-on cooked in Chilton 322 for Arabic Language department for their cooking workshop with a Moroccan Chef. Spring 2016

Mentor to an HTM student through the Access Mentoring program part of the Division for Student Affairs Fall 2015.

Worked with UNT Athletic department to create a video with 20 student athletes to make peach crumble for the Denton Cumberland Children's Home for Thanksgiving.

Link: <https://youtu.be/MI542U2firK> November 2015

Worked with the UNT athletic department to create a cooking video. Wrote and prepared an inventory for three possible scenarios to prepare with a student athlete.

<https://youtu.be/TXZBViiCOxs> July- September 2015

Volunteer cook for our Daily Bread (Soup kitchen). Helped prepare and serve lunch to the needy in Denton. Helped with approximately 200 lunches a day. Summer 2014 and 2015

Invited to join and accepted offer to be an expert on the website: [www.answer.com](http://www.answer.com). This is a place where people submit questions and experts answer them. Usually 2-3 questions a week come to me that I am able to respond to. Summer 2014 through Fall 2015

Advised and helped organize “About Coffee” Lecture Series with HTM visiting scholar, Nahie Kim. This was a 3-day, 9 hours lecture series on coffee. Summer 2014

Judged the Commercial Baking Competition for the District 4 Skills USA. February 8, 2013

Volunteer Chef for Sky Ball 2013 in Dallas. Robert Irvine was the Chef for this event. We helped prepare the Gala dinner for over 2000 guests (with a number of other excellent Chefs). The proceeds of this event go to help all branches of the military’s service men and women through a variety of charities. Saturday October 5, 2013

Supplied handmade baked goods for benefit for The Cambodian Kids Foundation and Kay Angel Orphan Home in Haiti. May 2013.

Made and transported homemade baked goods for the Children’s Advocacy to thank the police, fire and other firsthand workers that help them to find and provide the aid for the children they help. Winter 2013.

Guest Lecturer in Asst. Professor Marianna Strzelecka HMG 2800 Tourism class. Discussed Food Tourism. Spring 2013

Member of Industry Advising Board for Culinary program at Byron Nelson High School in Trophy Club, Texas. Fall 2012

**Participating Chef** for the Gala to raise money for the Children’s Advocacy of Denton representing the college. 2015 created, prepared and set up three different petite fours set for this event that served over 500 and raised money to help support the children. In 2014 created, prepared and presented three different cupcakes just for this event for over 500. In 2013, we created two special small plates to serve over 600 guests. Assisted by students and Dr. Young-Houn Kim in preparing and serving items in 2013. 2009 -2015

Judged Christmas lights in downtown and the Historic district of Grapevine, Texas. December 19, 2011

On air Interviews by on “Livewire” KWRE-AM host Mike Thomas St. Louis, MO and on WEKZ in Monroe, WI with Scott Thomas offering tips and suggestions for Holiday Baking. December 19 and 20, 2011

Presented Cooking with Fall Flavors to the North Texas Dietetic Association. Involved demonstrating cooking techniques and a meal for more than 40 members of the society. October 7, 2011

Helped serve food at the annual North Texas Fair and raise money for the Kiwanis club's free children's clinic. August 2011

Acting adviser for planned TWU summer camp for overweight special needs children. Camp didn't have enough children to make. Summer 2011

Helped organized Snow Ball Express annual event in Dallas. This event helps children of fallen Veterans 2009

Mentored four Emerald eagle scholars. Helped guide new students through their first year(s) at University of North Texas. We met regularly to discuss everything from work, classes and study habits to roommate problems to help them adjust to college life. 2008-2010

Made over 100 cupcakes and helped the Elm Fork Camp kids between the ages of 6-10 to decorate. This was part of the last day at Elm Fork camp and they got to serve the cupcakes to their parents at the party. Summers 2008- 2009

Advising Board for Newman Smith High School's Culinary Program since 2007-2010.

HTM Study Abroad Co-Leader study abroad for nine student's trip to Hong Kong and Guangzhou for three weeks focusing on culinary tourism. May 2010

Member of the Women Chefs and Restaurateurs 1998-2018.

## **SCHOOL/COLLEGE COMMITTEES & COUNCILS**

Beginning Date Ending Date	Name of Committee
October 2020- May 2022	Chair of Scholarship Committee will encourage students to apply to the CMHT scholarships, review the applications and with the committee decide on the awards and the amounts to be given.
March 2020- May 2020	Search committee for Senior lecturer in law and management. Successful hire resulted
October 2019- November 2019	Search committee for Director of CMHT on the Square position. Successful hire resulted.

- Fall 2018 -  
Spring 2018 Served on the Dean Search committee for the new Dean of the College of Merchandising, Hospitality & Tourism. Successful hire resulted.
- October 2017-  
present Undergraduate Curriculum Committee
- October 2017-  
present Committee to Market the Undergraduate Program
- Spring and  
summer 2016 Member search Committee for new Dining room Lecturer for Hospitality & Tourism Management department.
- November  
2014 Helped Home Coming Committee to organize, plan present at our CMHT tent for Homecoming. Prepared with Advisors and students handmade treats to give out at Homecoming.
- Fall 2014 Served on Ad Hoc committee for recruitment of new students, specifically from local High Schools.
- 2007 to 2015 Member of Scholarship Committee for CMHT  
Reviewed over 150 Scholarship applications and awarded \$85,000 in Annually.  
Chair from Fall 2009-Spring 2011 and Fall 2012 – 2013
- Fall 2009 to  
2010 Executive Committee for SMHM
- Fall 2015 Member of the Undergraduate Committee for CMHT
- 2006 to Spring 2009**
- Fall 2016 to 2019 Undergraduate committee for SMHM now CMHT  
Organized, set up and broke down SMHM Earth Day Celebration in April 2009.  
**Chair** Fall 2011- Spring 2012 organized first event to coincide with existing required school event.
- Fall 2011- Spring 2012 Ad Hoc Committee for the ACPHA report responsible for Physical facilities and Libraries.
- Fall 2019-Spring 2020 Faculty advisor for HSMIAI. The student club for marketing and events. Supervised and attended their monthly events and helped recruit members and find speakers.

Fall 2012 to 2019 Faculty Advisor for SEPA. The student club for event planning. Supervise the monthly and bi-monthly meeting with members and separate meetings for officers. Encourage and help with guest speakers and site visits and mentor them to do service for the University and outside the University.

Fall 2010- Spring 2012 Member Search Committee for New Lecturer for Hospitality Management department.