

# JOSEPH A. BROWN

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## WORK EXPERIENCE

July 2008- Present

**University of North Carolina, Greensboro (UNCG)**  
**Greensboro, North Carolina**  
**AP Assistant Professor**

- Develop and instruct practical and theoretical culinary production and food service operation curriculums for the Hospitality and Tourism Management (HTM) program.
- Instruct HTM student population in National Restaurant Association, Education Foundation's (NRA) ServSafe curriculum and administer certification examination
- Assist in the development of HTM laboratory to be utilized in practical instruction.
- Serve as Faculty advisor to the National Society of Minorities in Hospitality

July 2006-June 2008

**Vance-Granville Community College (VGCC)**  
**Henderson, North Carolina**  
**Program Head/Instructor**

- Develop and instruct all programs of study included in the culinary technology program.
- Recruit and retain qualified students to participate in VGCC's culinary technology program
- Responsible for purchase of all inventory, supplies and equipment related to the program
- Recruit, evaluate and supervise all culinary technology instructional candidates

September 2003-Present

**Durham Technical Community College**  
**Durham, North Carolina**  
**Instructor**

- Instruct Culinary Arts students in basic foodservice operations
- Develop and administer various adult education curriculums
- Administer the National Restaurant Association, Education Foundation's (NRA) ServSafe curriculum and certification examination

August 2005-August 2006

**Orange County Public Schools**  
**Cedar Ridge High School**  
**Hillsborough, North Carolina**  
**Teacher**

- Teach the North Carolina curriculum for Food and Nutrition 1, Advanced Foods and Teen Living
- Supervise approximately 100 students daily
- Organize the purchasing, preparation, production and service of various catered functions within the Orange County Public Schools community

October 2003-December 2005

**North Carolina Central University**  
**Durham, North Carolina**  
**Adjunct Professor**

- Instructed Hospitality students in food production and basic foodservice management
- Administered the NRA Education Foundation's ServSafe curriculum and certification examination

August 2001-April 2005

**Durham Public Schools (DPS)  
Hillside High School/Northern High School  
Durham, North Carolina  
Teacher**

- Taught the North Carolina curriculum for Culinary Arts 1, Culinary Arts 2 and Food & Nutrition
- Oversaw the design and construction of a 50-seat restaurant/instructional facility
- Supervised approximately 40 students daily in the operation of a 50-seat restaurant/instructional facility.
- Organized the purchasing, preparation, production and service of various catered functions within the Durham Public Schools community
- Founding member of Durham Careers in Hospitality (*DCIH*), a cooperative venture between DPS and the local hospitality industry, which allowed students access to real-world experience in the hospitality industry

February 2001-July 2001

**James L. Hanley Career and Technical School  
Providence, Rhode Island  
Teacher**

- Instructed a diverse, secondary level student population in practical and theoretical Culinary Arts and Foodservice Management courses
- Counseled students in all areas of career development

August 1999-February 2001

**The International Institute For Culinary Arts  
Fall River, Massachusetts  
Culinary Arts Instructor**

- Instructed a diverse, post-secondary level student population in practical and theoretical Culinary Arts, Foodservice Management and Sanitation
- Developed curricula in preparation for Massachusetts Department of Education accreditation
- Produced student handbook comprising all school policies and procedures in accordance with Massachusetts Department of Education standards

October 1996-January 1998

**Johnson & Wales University  
Providence, Rhode Island  
Practicum Instructor**

- Supervised a staff of over 40 Teaching Fellows, Teaching Assistants and student Employees
- Delivered both theoretical and practical instruction in Culinary Arts and Foodservice Management
- Managed the daily operation of a high-volume banquet kitchen, servicing up to 1300 guest per day
- Successfully designed and implemented an alcoholic beverage control system targeted toward reducing overall liquor cost by 35-50%

September 1994-June 1996

**Board of Cooperative Educational Services  
Westbury, New York  
Chef Instructor**

- Instructed a diverse, secondary level student population in practical and theoretical Culinary Arts and Foodservice Management courses
- Counseled students in all areas of career development
- Managed the daily operation of a high-volume cafeteria, servicing up to 200 lunch guest daily
- Supervised and participated in the preparation of menu items for special functions
- Supervised and participated in the training of secondary students as cooks and other kitchen personnel
- Planned and scheduled work for students ensuring proper distribution of assignments

**REFERENCES AVAILABLE UPON REQUEST**

June 1986-August 1994

**Café Montana  
Hewlett, New York  
Sous Chef  
Executive Chef**

**June 1986-June 1989, January 1992-  
June 1989-December 1991**

**August 1994**

- Coordinated all training activity for production and service employees
- Developed recipe and portion specifications
- Supervised and participated in the preparation of menu items for special functions
- Assisted operation managers as requested in areas such as plate presentation and the design of new service areas
- Prepared operational reports and analysis, identifying progress, adverse trends and making appropriate recommendations
- Supervised the requisition, inspection, preparation, cooking and portioning of large quantities of food items
- Performed and instituted various personnel actions including, but not limited to, hiring, performance appraisals, promotions, disciplinary actions, transfers and vacation schedules.

**EDUCATION**

**Johnson & Wales University  
Providence, Rhode Island**

- Master of Arts- Culinary Arts Education May 2000
- Bachelor of Science- Foodservice Management May 1989
- Associate of Occupational Science May 1987

**CERTIFICATIONS**

- Continuing Teacher, Career and Technical Education, 2004-2009, North Carolina Department of Public Instruction
- ServSafe Instructor, December 1999, National Restaurant Association Education Foundation

**PROFESSIONAL MEMBERSHIPS**

- American Culinary Federation
- North Carolina Association of Educators
- Foodservice Educators Learning Community
- National Restaurant Association

**REFERENCES AVAILABLE UPON REQUEST**