# **Curriculum Vitae**

Joshua Rosenbaum, M.Ed. CCC CHE

Western Colorado Community College, Bishop Campus

2508 Blichmann Ave.

Grand Junction CO 81505

970-248-1735

jrosenbaum@coloradomesa.edu

## **Professional Preparation**

M.Ed. Instructional Systems Technology,

Concentration in Online Learning & Teaching

University of North Carolina Charlotte 2015

B.S. Foodservice Management

Johnson & Wales University; Norfolk, VA 2004

A.A.S. Culinary Arts

Johnson & Wales University; Norfolk, VA 2002

## **Professional Certifications**

Foodservice Management Professional (FMP)

National Restaurant Association 2009

Certified Chef de Cuisine (CCC)

American Culinary Federation 2011

Certified Hospitality Educator (CHE)

American Hotel & Lodging Educational Institute 2013

## **Professional Organizations**

American Culinary Federation, Colorado Chefs Association

## **Past Course Assignments**

### **Johnson & Wales University (2009-2014)**

CUL1315 Stocks, Sauces & Soups

CUL1335 Traditional European Cuisine

CUL1345 Introduction to Baking & Pastry

CUL1355 New World Cuisine

CUL1375 Nutrition & Sensory Analysis

CUL1385 Fundamentals of Foodservice Production

CUL1395 Purchasing & Product Identification

CUL1405 Skills of Meatcutting

CUL2215 Garde Manger

CUL2225 Classical French Cuisine

CUL2245 International Cuisine

### **Johnson & Wales University (2009-2014)**

CUL1015 Introduction to Culinary Foundations

CUL1035 Culinary Fundamentals

CUL1055 Cooking in Today’s Restaurant: Breakfast & Lunch

CUL1075 Cooking in Today’s Restaurant Dinner

CUL1135 Purchasing, Product Identification & Protein Fabrication

CUL1345 Foundations of Baking & Pastry

CUL2215 Craft of Garde Manger

CUL2245 International Cuisines & Cultures

### **At-Sunrice GlobalChef Academy (2017-2018)**

Follow Food & Beverage Safety & Hygiene Policies & Procedures

Maintain Safe & Secure Working environment

Prepare Equipment & Ingredients

Demonstrate Basic Knife skills

Prepare Spices, Seasonings & Marinades

Prepare Vegetables, Fruits, Nuts & Mushrooms

Make muffins and Scones

Make Basic Breads

Demonstrate Basic Dry Heat Cooking Methods

Demonstrate Basic Moist Heat Cooking Methods

Prepare Basic Western Stocks & Soups

Prepare Western Foundation Sauces

Prepare Cold Plates & Garnishes

Prepare Pasta

Prepare Sandwiches

Demonstrate Sous Vide Method

### **Central Piedmont community College (2018)**

CUL140 Culinary Skills I (hybrid)

CUL140A Culinary Skills Lab I

CUL240 Culinary Skills II (hybrid)

CUl240A Culinary Skills Lab II

### **Western Colorado Community College (2018-2019)**

CUAR101 Food safety & Sanitation (online)

CUAR125 Introduction to Foods (hybrid)

CUAR129 Center of the Plate

CUAR145 Introduction to Baking (hybrid)

CUAR251 Advanced Garde Manger & Hors D’Oeuvres

## **Institutional Service**

### **Johnson & Wales University (2009-2015)**

Hot Foods Team Coach 2011-2012

Curriculum development team 2012-2015

Outcomes Assessment Committee 2013-2016

Math Across the Curriculum, Developer/coordinator 2014-2016

### **At-Sunrice GlobalChef Academy (2017-2018)**

Academic Standing & Assessment Committee

### **Colorado Mesa University (2018-2019)**

Retention Committee

 Technology Sub-committee

 Academic Advising sub-committee

ATAC (Academic Technology Advisory Committee)

## **Professional History**

**Instructional Designer-** Colorado Mesa University

Grand Junction CO, 1/18-present

Develop course structure for face-to-face & online faculty within LMS

Develop training for use of online instructional tools

**Instructor of Culinary Arts-** Central Piedmont Community College

Charlotte NC, 7/17-12/17

Developed course content for introductory level Culinary Arts curriculum delivered in Hybrid format

**Director of Academics-** At-Sunrice GlobalChef Academy

Singapore, 10/16-7/17

Managed faculty & student services for an Asian/western culinary academy

Managed the curriculum review and development for Culinary, Baking & Pastry and F&B management programs

Developed e-learning program to supplement hands on learning methods

Liaised with government agencies regarding new programs and initiative

Oversaw development of Tsuji Institute sushi/Japanese cuisine collaboration

**Online Teaching and Learning Consultant/Contractor-**Self Employed

Charlotte NC/Singapore, 1/16-Present

Consulted on development of Online Course Material for Culinary Education

Developed Courseware and content for Culinary and Baking/Pastry Academy

**Associate Instructor Culinary Arts**-Johnson & Wales University, College of Culinary Arts

Charlotte NC, 09/09-11/16

Instructed in both freshman and sophomore curriculum

Member of Curriculum development team for C2 curriculum rewrite 2012-2015

Developed Asynchronous Mathematics modules for Freshman Culinary Curriculum

Coach-Junior ACF Hot Foods Team-2011, 2012

**Chef Instructor**-Sur la Table Inc.

 Charlotte NC, 10/2014-6/2016

Conducted recreational cooking classes for kitchen wares retailer

Encouraged sales related to demonstrated equipment and ingredient

 Managed staff of kitchen assistants

**Catering Chef/Production Supervisor**-Morrison HealthCare Specialists, Carolina Medical Center

Charlotte NC, 5/09-9/09

Produced buffets and plated functions for hospital catering department

Collaborated with production management to implement new seasonal menu

**Chef de Partie-Garde Manger**-Terra Ristorante

Charlotte NC, 05/09-9/09

Executed plates from a variety of stations to chef specifications

Maintained mise en place for pantry, fry, sauté and dessert stations

Worked with chef on weekly menu specials

**Executive Chef**-Nolia Restaurant

Charlotte NC, 5/08-4/09

Developed menu for neighborhood southern bistro

Organized kitchen and stewarding labor within budget

Organized weekly prix fixe beer and wine dinners

**Corporate Chef**- Blynk Organic

Charlotte NC, 6/07-5/08

Developed menu for organic breakfast lunch concept

Outlined kitchen staffing, equipment and procedures

Developed relationships with vendors for product

**Executive Chef**- Doubletree Hotel Charlotte Gateway Village

Charlotte NC, 12/05-6/07

Changed menu to American Bistro concept

Managed Daily operations in hotel kitchen

Responsible for F&B purchasing and inventory

Maintained labor costs within budget

**Executive Chef/Innkeeper**- Chebeague Island Inn

Chebeague Island ME, 5/04-11/05

Managed daily operations of kitchen

Responsible for F&B purchasing

Hired staff and maintained labor cost within budget

Developed Contemporary American menu based on local product

Managed kitchen, FOH, and front desk operations

**Storeroom Operations Manager**- Johnson & Wales University

Norfolk VA, 6/03-5/04

Managed daily operations of storeroom serving five hot labs, dining room and bakeshop

Managed crew of fifteen in production of requisitions

Managed inventory and storage of products

Developed database to manage storeroom operations

Maintained records of equipment maintenance

## **Awards**

**Gold Medal**-ACF-CFC American Culinary Cup Team Challenge- First place 2014