

## Curriculum Vitae

Wayne Smith  
Western Colorado Community College, Bishop Campus  
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### Professional Preparation

Bachelor of Applied Science, Interdisciplinary Studies, Colorado Mesa U. 2019  
Associate of Applied Science, Culinary Arts, Colorado Mesa University 2007

### Professional Certifications

Certified Executive Chef, American Culinary Federation 2007  
Certified Culinary Educator, American Culinary Federation 2007

### Professional Credentials

State of Colorado Post Secondary CTE Credential

### Professional Organizations

American Culinary Federation, Past President, Colorado Chefs Association  
National Restaurant Association, Past President, Western Colorado Chapter

### Appointment

Faculty, Assistant Technical Professor, Culinary Arts (1998-present)

### Current Course Assignments

CUAR 101 Food Safety and Sanitation  
CUAR 125 Introduction to Food Production  
CUAR 129 Center of the Plate  
CUAR 245 International Cuisine  
CUAR 251 Advanced Garde Manger  
CUAR 255 Supervision in the Hospitality Industry  
CUAR 262 Purchasing for the Hospitality Industry  
CUAR 271 Techniques of Culinary Competition

### Service to Institution

WCCC Curriculum Committee, Chair (2019-)  
Senate Faculty Success Committee (2014-2019)  
Faculty Senate Representative (2009-2013, Secretary – 2012-2013)  
Higher Learning Commission Reaccreditation subcommittee – Integrity (2011-2013)  
Working Group to Improve Student Academic Success (2011-2012)  
Professional Employees Handbook Committee (2011-2018)  
WCCC Scholarship Awards Committee (2007-2019)

### Service to Community

Grand Valley Catholic Outreach, Empty Bowls Project, Participating Chef  
March of Dimes, Signature Chefs, Participating Chef  
Colorado Discover Ability, Chef Dinner, Lead Chef  
Colorado Discover Ability, Wine Among the Vines, Lead Chef  
Girl Scouts of Colorado, Cocktails and Cookie Creations, Participating Chef

### Professional History

Grits Restaurant, Grand Junction  
Executive Chef/Proprietor (1994-1997)

### **Professional History (cont.)**

Sheraton Harbor Island, San Diego, CA

Sous Chef Apprentice (1991-1993)

Tamarron Resort, Durango, CO

Banquet Chef (1985-1990)

Mauna Lani Resort, Kawaihae, HI

Steward (1984-1985)

### **Awards**

Gold Medal, Individual Market Basket, ACF sanctions culinary salon, Denver, CO	2012
Gold Medal, Contemporary Hot Food-Fish, ACF sanctioned culinary salon, Denver, CO	2009
Bronze Medal, Two-man Market Basket, ACF sanctioned culinary salon, Denver, CO	2009
Silver Medal, Contemporary Hot Food-Lamb, ACF sanctioned culinary salon, Denver, CO	2008
1 <sup>st</sup> Place, Colorado Lamb and Wine Pairing Competition, Denver, CO	2007
Presidents Award, American Culinary Federation, Colorado Chefs	2006
Outstanding Educator of the Year	2002, 2008
3 <sup>rd</sup> Place, Knoebel Cup (team event), Governor's Symposium on Colorado Cuisine, Keystone, CO	2001
1 <sup>st</sup> Place, Colorado Wine and Food Pairing Competition, Denver, CO	2000
Premiere Chefs in America, American Dairy Association	1996

### **Publications**

Barbecue and Beverage Magazine – The Inside Edge Department	
“Grilled Beef”	BBQ Special 2002
“Grilling with Spirits”	Holiday/Winter 2002
“HACCP for Civilians”	Late Winter 2003
“Grilling for a Crowd”	June/July 2003
“New Adventures in Big Barbecue Tactics”	Oct/Nov 2003
“Put Another Pan on the Fire”	Early Spring 2004
“Spicy Symphony: Heat Up Your BBQ Without Cutting Flavor”	Summer 2004
“Eating with Your Eyes: A Chef's Hints for Food Presentation”	Fall 2004
Internet Blog – “Food and Wine Expert” <a href="http://www.visitgrandjunction.com">www.visitgrandjunction.com</a>	2009-2010

### **Recent Activity**

Coach of Program ACF Junior Culinary Team, 2015-2016, 2019 – led team to Western Regionals for 2015, 2016, and 2019 competition cycles

Culinary Lab Renovation – actively participated in the planning and implementation of a \$1.8M renovation of the culinary facilities and the August 2013 inauguration of a Baking and Pastry Degree program

Consulting Chef – assisted business major students in menu development for the opening of a student-run campus restaurant/pub