

Curriculum Vitae

Wayne Smith
Western Colorado Community College, Bishop Campus
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Professional Preparation

Associate of Applied Science, Culinary Arts, Mesa State College 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
The Coleman Foundation, Fellow

Appointment

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

Current Course Assignments

CUAR 100 Culinary Program Fundamentals
CUAR 125 Introduction to Food Production
CUAR 129 Center of the Plate
CUAR 245 International Cuisine
CUAR 251 Advanced Garde Manger

Service to Institution

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 (2011-2013)
WCCC Scholarship Awards Committee (2007-2013)

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)

Sheraton Harbor Island, San Diego, CA
Sous Chef Apprentice (1991-1993)

Professional History (cont.)

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 st 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 rd Place, Knoebel Cup (team event), Governor's Symposium on Colorado Cuisine, Keystone, CO	2001
1 st 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” www.visitgrandjunction.com	
	2009-2010

Recent Activity

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