

JENAFER ANDRÉN-KAZUNAS

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EDUCATION

University of Massachusetts, Amherst, MA M.S. in Hospitality & Tourism Management	2004
Culinary Institute of America, Hyde Park, NY B.A. in Culinary Arts Management	2000
Culinary Institute of America, Hyde Park, NY A.S. in Culinary Arts	1998

AWARDS/NOMINATIONS

College Outstanding Teaching Award	2019-2020
Kelleher Faculty and Staff Recognition Award	2019-2020
Finalist for Distinguished Teaching Award	2019-2020
Finalist for Distinguished Teaching Award	2018-2019
Kelleher Faculty and Staff Recognition Award	2015-2016
Isenberg College Outstanding Teacher Award and Recognition for Teaching Excellence	2014-2015

TEACHING EXPERIENCE

University of Massachusetts, Amherst, MA Chef-Professor/Senior Lecturer – Department of Hospitality & Tourism Management	2004-Present
University of Massachusetts, Amherst, MA Teaching Assistant – Department of Hospitality & Tourism Management HT-MGT: 355 “Menu & Quantity Food Production Management”. Taught 2-3 each 4-hour lab sections per semester, met with students during scheduled meeting times and upon request, graded lab performance, written work, final reports, and exams.	2002-2004

ADMINISTRATIVE EXPERIENCE

University of Massachusetts, Amherst, MA Marriott Center for Hospitality Management Operations Coordinator/Manager Responsible for employees, student workers and administrative functions of the Marriott Center, as well as scheduling classes/functions/events for and at the MC. Oversee all operational functions. HTM Liaison for Marriott Center to Lincoln Campus Center/Auxiliary Enterprises. Coordinator of all Rental Contracts for the Marriott Center of Hospitality Management.	2007 – Present
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RELATED EXPERIENCE

Pathfinder Vocational High School, Palmer, MA Program Advisory Member/Technical Expert Fall 2013-Spring 2014: committee created new hospitality curriculum. Reviewed with Massachusetts Department of Education. Curriculum passed.	2012 – 2016
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COURSES TAUGHT**HT-MGT: 355 "Restaurant Operations Management"**

On-ground & Online. On-ground course consists of one 50-minute group lecture, and 4-6 each 5-hour lab sections (dependent on enrollment) 2004-Present

HT-MGT: 250 "Food Service Management"

Online only. 2013-2019

COURSE LAB MANUALS*HT-MGT: 355 "Restaurant Operations Management Lab Manual"*

Semester editions. Posted/published on LMS system 200+ page average. 2011-Present

HT-MGT: 355 "Menu & Food Production Lab Manual"

Semester editions (14 total). LAD Custom Publishing, Inc. 175 page average. 2004-2010

DEPARTMENT & UNIVERSITY SERVICE

Faculty Meeting Member, Department of Hospitality & Tourism Management

Departmental Work Experience Coordinator: Courses 2981 & 298W

Foods Faculty Chair, Department of Hospitality & Tourism Management

Curriculum Committee Member, Department of Hospitality & Tourism Management

PCI-DSS Representative, Isenberg School of Management HTM Marriott Meals

PROFESSIONAL EXPERIENCE

Chez Josef, Agawam, MA

Chef – Seasonal 2006 – 2010

Sodexo, Plimoth Plantation, Plymouth, MA

Chef – Seasonal 2006 – 2010

Private Chef and Caterer, Greenwich, CT

Chef 2001 – 2002

Grand Hyatt New York, New York, NY

Corporate Management Trainee and Operations Management Trainee 2000 - 2001

Uffe på Berget, Åland, Finland

Chef and Pastry Chef – Summer Seasons 1997 – 1999

Park Avenue Café and Maloney & Porcelli Restaurants, New York, NY

Garde Manger Chef 1998

World Yacht, INC., New York, NY

Prep Cook and Banquet Server 1996 - 1997

Stolt Parcel Tankers, INC., Greenwich, CT

Intern, Junior Executive Training Program 1995

Mr. & Mrs. Parker, Skövde, Sweden

Au-Pair, Cook 1994

McDonald's, Greenwich, CT

Cashier, Food Preparation 1994

CERTIFICATIONS

ServSafe Certification

Massachusetts Allergy Certification

Dale Carnegie Training Certification

PCI-DSS Compliance Certification