

Linda Kinney, CEC, CCE

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Teaching Experience

University of Massachusetts, Amherst

Senior Lecturer II for the Department of Hospitality and Tourism Management

- Instruct food service management; a course requirement for HTM undergraduates
- Instruct a hospitality risk management and ServSafe certification course
- Instruct a course on culture and cuisine
- Oversee the HTM work study program, internships and independent studies
- Design course web sites for online and ground courses
- Director of the HTM Summer Abroad Program.
- Selected as College Outstanding Teacher 2006-2007 in the Isenberg School of Management
- Instructed Safety and Sanitation Course in Singapore at SHATEC and Catering and Banquet Management in Switzerland at DCT
- Director of the HRTA Career Center 1995-1998

Holyoke Community College

Instructor for Hospitality Management Program

- Designed new culinary program as an offshoot of existing hospitality program
- Wrote curriculum for and piloted all new culinary courses.
- Instruction of hospitality and culinary students in lecture and laboratory.
- Recruited new students
- Scheduled all culinary students
- Chief culinary advisor
- Culinary Cooperative Education Coordinator

Wichita Technical College

Instructor for Food Service Mid Management and Commercial Cooking Program

- Instructed adult students in classroom and food production lab and cafeteria in areas of food preparation, sauces, international cuisine and tableservice.
- Assisted in the district's re-accreditation study.
- Designed and promoted a culinary arts continuing education program for food service professionals.

Credit Courses Taught

Advanced Food Preparation	International Cuisine
Basic Food Preparation	Internship
Beverage Management	Introduction to Baking
Catering and Banquet Management	Introduction to Hospitality Management
Culinary and Hospitality Field Experience	Nutrition for the Foodservice Professional
Cuisine and Culture	Orientation to Field Experience
Food Service Management	Quantity Food Production
Food Production Management	Risk and Sanitation Management
Front Desk Operations	Sanitation and Safety
Global Perspectives in Food Service	Seminar in Industry Experience
Independent Study	Table Service
	Tour Operations

Non-credit Courses Taught

Africa Cuisine	International Vegetarian
Appetizers	Italian Foods
Chinese Cooking	Macrobiotic Cooking
Classical Desserts	Mediterranean Cooking
Commercial Food Prep Series	Mexican Cooking
Meats Cookery	Regional American
Vegetable Cookery	Stir Frying made Easy
Farinaceous Cooking	Spa Cuisine
Baking	Summer Foods
Cooking of India	Survival Cooking
Cooking of Japan	Vegetarian Cooking
Couples Cooking	Wholesome Desserts
Dim Sum	Kids at College Series
Food For Pets	Fun Foods
The Food Service Guest	Foods of the World
French Cuisine	Baking Bonanza
Holiday Baking	International Culinary Tour
German Cooking	
Greek Cooking	

Industry Experience

The Natural Pet Chef, Sunderland MA

Owner

A personal chef for pets. Process and deliver freshly prepared dog and cat meals. The meals are a refrigerated raw product made from high quality people foods such as naturally raised chicken and lamb and organic vegetables. Home consultations for people who wish to make pet meals themselves.

Olive Garvey Center for the Improvement of Human Functioning, Inc., Wichita, KS

Consultant

Restructured a restaurant from an in-house buffet for employees to an a la carte public restaurant. Developed recipes and menus, budget and market strategy, and policy and procedure manual. Trained employees under the unusual demands of this holistic health care institution.

Versatile Food Management Services, Inc. Ithaca, NY

District Food Service Supervisor and Special Project/Training Coordinator

Supervised cafeteria and vending services at Canandaigua Community College, Geneva Extension, Voplex Plastics Corp., and Elmira New York Gas & Electric

Conducted market research, designed promotional programs and special menus. Participated in on-site visits of all company facilities as special project/training coordinator. Recruited for new management hires.

Ja-Ce Company, Inc., Bound Brook, NJ

Area Food Service Supervisor

Responsible for Livingston and Madison School Districts with 13 cafeterias. Duties included hiring, training, scheduling, ordering, operation controls, and reporting. Developed standardized recipes and wrote company menus. Both school districts were new accounts for the company, requiring experience in transition and diplomacy with school personnel.

M.W. Wood Enterprises, Allentown, PA

Wrote two company manuals: one was a sanitation program including cleaning standards, training programs, cleaning schedules, and cleaning checklists; the second manual standardized and compiled the company food production policies and procedures. Planned and supervised many special functions for groups from 10 to 10,000. Wrote menus for varied needs gourmet, vegetarian, extended diets, monotony breakers, and theme menus. Qualified under state licensure and federal conditions of participation for skilled nursing facilities as a Dietetic Service Supervisor. Wrote annual budgets and organized operational programs to keep costs in line. Worked with ALPHA, a management consultant company, who used my operation in George School as a prototype for the rest of the company to reduce labor hours

Food Service Director at Twining Village, a retirement community.

70-bed patient care unit and 200-seat restaurant.

Food Service Director at Heath Village, a retirement community.

40-bed patient care, 100-seat restaurant, and satellite feeding for 20.

Food service Director at George School, a private high school.

Served 1,100 meals a day.

Assistant Food Service Director at Lehigh University

managed the main cafeteria and commissary baking facility serving 3000 meals a day

Assistant Food Service Director at Muhlenberg College.

Supervised production and service of dinner meal. Organized special functions. Developed a line of daily vegetarian menu selections.

Assistant Food Service Director at Delaware Valley College.

Supervised food production and service of dinner meal.

Education

University of Massachusetts, Amherst, MA
Masters in Hotel, Restaurant, Travel Administration

Kansas State University, Manhattan, KS
Adult Education, 12 graduate credits

Auburn University, Auburn, AL
Dietetic Assistant Supplemental Practicum

Johnson and Wales University, Providence, RI
Bachelor of Science in Food Service Management
Associate of Science in Culinary Arts

Certificates

Certified Executive Chef, American Culinary Association
Certified Culinary Educator, American Culinary Association
ServSafe Safe Food Handlers Certificate, National Restaurant Association
ServSafe Instructor Certificate, National Restaurant Association
Teaching Certificate for Occupational/Coordinator, State of Kansas Department of Education

Associations

American Culinary Federation (ACF)
Massachusetts Specialty Foods Association (MSFA)
National Restaurant Association (NRA)

Industry Service

Judgeship

2004 National Culinary Competition for the NRA and HBA, Orlando
2004 Taste of UMASS/Iron Chef Competition
2002, 2003 National Culinary Competition for the NRA and HBA, Denver
2002 ACF Sanctioned Culinary Competition, UMASS
2006 AWC Cookie of the Year Competition

ServSafe Sanitation Certificate Course

Taught a ServSafe Sanitation Certificate Course through continuing education at Holyoke Community College to foodservice professionals. I've was also hired to teach ServSafe by foodservice companies and affiliations.

2002, 2003 UMASS Extension
2000, 2001 Smith College & Amherst College Food Services
2000, 1999, 1994 Grace Food Service
1993 Mount Holyoke Dining Services
1992 Smith College Dining Services

Conference Program Director

2001 UMASS Hospitality Business Alliance Summer Institute

Academic Partner

2001 Collegiate Cuisine Annual Chef Culinary Conference

Advisory Board Member for Food Service Program

1992 to present Chicopee Vocational Technical School

Workshops

NACUFS Regional Conference, UMASS
2003 How to Construct a Buffet Table to Impress
2003 The Versatility of Seitan: Making Seitan From Scratch

2001 UMass Hospitality Business Alliance Summer Institute
Food Service Math, Knife Skills

Kids at College Program, HCC
2000 International Culinary Tour for 5th and 6th graders. Baking Bonanza for 2nd & 3rd graders.

Amherst Leisure Services
2002 African Cuisine
1999 Vegetarian Cooking

Lunt Center, Greenfield
September 1996 Chili Peppers
September 1996 Vegetarian Harvest Cuisine
November 1996 Native American Cuisine
December 1996 Healthy Holiday Baking

Crossroads Food Exposition
November 1996 Vegetarian Cuisine

Consulting

Guest Perceptions
Springfield Public Market
Amherst High School, New Food Service Program
Apollo Grill, Easthampton
Franklin County CDC-Technical Consultant for food processing facility project
Café and Bakery, Environmental Sciences Program

Public Outreach

Catered Events
Freedom Seder, Etiquette Dinner, Community Cookbook Reception, Wine Education Day, Bilingual Collegiate Program Banquet, Student Business Vegan Annual Dinner, Biehl Award Banquet, Lavender Society's Herbal Symposium, First Congregational Church Annual Dinner

March of Dimes
1999, 2000, 2001, 2002 Chef and Event Coordinator for Star Chefs. Raised \$150,000

Chef and the Child Fund Raisers
1995 Appetizer Buffet, Madeline's Restaurant, Windsor Locks, CN
1990 International Dessert Buffet, Chez Josef, Agawam, MA
1987 & 1988 Cajun Food Booth, City Festival, Wichita, KS

Not by Bread Alone Soup Kitchen, Amherst, MA
Kate's Kitchen, Holyoke, MA
Fall 1995 to Present
As part of a food preparation course students volunteer at the local soup kitchen.

International Macrobiotic Conference
August 1992, 1993, 1995, 1996, 1997, 1998, 1999
I volunteer my time for 10 days each summer in a professional kitchen and quantity bakery. For three years I assisted the Master Baker, Sato Satouri.

Publications

In House

Kinney, HT-MGT 150 Food Production Mgt Laboratory Manual, 94 pages, 2010
Kinney, HT-MGT 457 Catering & Banquet Mgt. Event Workbook, 110 pages, 2010
Kinney, HT-MGT 150 Laboratory Instructors Manual, 30 pages, 2009
Kinney, HT-MGT 150 Food Production Management, Standards of Operation Manual, 50 pages, 2009
Kinney, HT-MGT 150 Ordering Book, 20 pages, Spring 2010
Kinney, ARAMark Career Center Operations Manual 1995
Analysis of Meatless Entrees in Restaurants: Changes in Menu Offering 1990-1995

Web Sites

Kinney HT-MGT 150 Food Production Management, Moodle to support ground course
Kinney HT-MGT 150 Food Production Management on-line course, Blackboard Learn to support on-line course
Kinney HT-MGT 250 Food Service Management, Moodle to support ground course and remote format
Kinney HT-MGT 250 Food Service Management, Moodle to support remote format with synchronistic and asynchronous features.
Kinney HT-MGT 250 Food Production Management, Moodle to support online course
Kinney HT-MGT 353 Food Service Management, Moodle to support ground course
Kinney HT-MGT 353 Food Service Management, Moodle to support remote format with synchronistic and asynchronous features.
Kinney HT-MGT 457 Catering & Banquet Management, Blackboard Learn to support ground course
Kinney HT-MGT 457 Catering & Banquet Management, Blackboard Learn to support online course
Kinney HT-MGT 298W Work Study, Blackboard Learn
Kinney HT-MGT 298 Internship, Blackboard Learn
Kinney HT-MGT 191U Seminar: Industry Experience, Vista to support online course

Newspaper Articles

Kinney, Linda (as Fran Bellany), "The Eating Scene: Log Cabin & Alpine Cafe", Holyoke A Weekly Union-News Magazine, October 26, 1995, p. 10,18.

Kinney, Linda (as Fran Bellany) "The Eating Scene: Mel's Restaurant", Holyoke A Weekly Union-News Magazine, November 9, 1995, p. 3-4.

Kinney, Linda (as Fran Bellany) "The Eating Scene: Fernandez Family Restaurant", Holyoke A Weekly Union-News Magazine, December 27, 1995, p. 3, 17.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Ronnie's Family Restaurant", Holyoke A Weekly Union-News Magazine, February 29, 1996, p. 4-5.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Harvest Valley Restaurant", Holyoke A Weekly Union-News Magazine, May 9, 1996, p. 3, 15.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Golden Dragon Restaurant", Holyoke A Weekly Union-News Magazine, May 23, 1996. p. 3, 16.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Anchor Room", Holyoke A Weekly Union-News Magazine, June 13, 1996. p. 3, 22.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Celery Stalk", Holyoke A Weekly Union-News Magazine, August 22, 1996, p.5, 23.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Fitzgeralds", Holyoke A Weekly Union-News Magazine, October 3, 1996, p. 3.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Nini's Restaurant", Holyoke A Weekly Union-News Magazine, October 10, 1996, p. 3.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Ruby Tuesday's, Holyoke A Weekly Union-News Magazine, October 31, 1996, p. 3, 23.

Kinney, Linda (as Fran Bellany), "The Eating Scene: Valentino's Restaurant", Holyoke A Weekly Union-News Magazine, November 14, 1996, p. 3, 19.

Kinney, Linda (as Fran Bellany), "Quality Key at Big Y Stores", Union-News , October 6, 1996, p. H16, H19.

Kinney, Linda (as Fran Bellany), The Eating Scene: O'Meara's, Holyoke Union-News, December 12, 1996. p. 3, 22.

Kinney, Linda (as Fran Bellany), The Eating Scene: Gramp's, Holyoke Union-News, February 13, 1997. p. 3, 14.

Kinney, Linda (as Fran Bellany), The Eating Scene: Stefanelli's, Holyoke Union-News, January 2 , 1997. p. 3, 14.

Kinney, Linda (as Fran Bellany), The Eating Scene: Hadleigh House, Holyoke Union-News, February , 1997. p. 3,

Kinney, Linda (as Fran Bellany), The Eating Scene: Zöe's Fish and Chop House, Holyoke Union-News, April 3 , 1997. p. 3, 9.

Kinney, Linda, The Eating Scene (as Fran Bellany): Amedeo's Italian Restaurant and Pizzeria, Holyoke Union-News, July 17, 1997. p. 3, 8.

Kinney, Linda, The Eating Scene (as Fran Bellany): Schermerhorn's, Holyoke Union-News, p. 3.

Book

Kinney, Linda, Nuptial Odes Gastronomique Cookbook, Self Published, 1989

Book Proposal Reviews

Managing Restaurant Food Safety: An Organizational Behavior Approach, Delmar Thomas Publishing

Introduction to the Art and Science of Culinary Preparation, Prentice Hall

Hors d'oeuvres, Delmar Thomas Publishing

Television

Varsity Cookoff. FoodNetwork First aired Saturday October 23, 2003

What is the History of Fast Food. Who Knows. UMASS Education TV Department. Aired 1999/2000

Where did Pizza Originate From. Who Knows. UMASS Education TV Department Aired 1999/2000

Video Production

A Meal from the Balsams featuring Chef Phil Learned, Grand Resort Hotel. Linda Kinney Producer. 1 hour with titles, credits and music

Basics of Food Preparation: How important is it really? Linda Kinney Producer. 10 minutes with title, credit and music

Guest Speaker: HTM Alumna Victoria Vega from Unidine

Guest Speaker: HTM Alumnus Joe Amore, Restaurant Owner

Guest Speaker: Joe Amore on COVID Response

How to Fabricate Chicken. Linda Kinney Producer and demonstrator. 10 minutes

Edited collection of Culinary Institute of America videos for HT-MGT 150. Converted to Web ready and uploaded onto streaming video

Food Photography

Hopley, Claire. New England Cooking: Seasons & Celebrations, Berkshire House Publishers, 2001
Students and I worked with the author and photographer. We prepared the food and displays for the cookbook photos.

In the News

Hopley, Claire. UMASS e-cookbook Features Favorite Family Recipes. Amherst Bulletin Friday, November 17, 2006

Hopley, Claire. Beyond the Bird: A few Thanksgiving favorites. Amherst Bulletin Friday, November 18, 2005

Linda Kinney on National TV".The CommonWealth Winter 2004

Catering Class Gets Practical Experience. The Republican 2004

Hopley, Claire UMASS Alumni Magazine 2002

Hopley, Claire. Hydrosols. Amherst Bulletin 2002

Hopley, Claire. New England Cooking: Seasons & Celebrations, Berkshire House Publishers, 2001

Hopley, Claire. Luncheon features South African Fare. Amherst Bulletin Friday, December 2001

Cahill, Pat. New Trick for Old Dogs: Alternative Medicine Working. Sunday Republican September 26, 1999

Hopley, Claire. A Career Fair both Fun and Elegant. Amherst Bulletin Friday March 28 1997

O'Connell, Jean . Regional Foods Shine in Students'Feast. Union-News Wednesday, October 25, 1989

Kesling, Pat Partyline: Gourmet Dinner for Weddings, Morning Call June 1989

Fellowships/Awards/Medals

2017-2018 Student-Centered Teaching & Learning Fellowship

2016 Innovate@ Fellowship

2006-2007 ISOM College Outstanding Teacher Award

2005-2006 Nomination for Distinguished Teaching Award

2003-2004 Nomination for Distinguished Teaching Award

2002 Star Chef Medal, March of Dimes

2001 National Volunteer Award, March of Dimes