

# JENAFER ANDRÉN-KAZUNAS

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## EDUCATION

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

## AWARDS/NOMINATIONS

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

## TEACHING EXPERIENCE

University of Massachusetts, Amherst, MA	
<b>Chef-Professor/Senior Lecturer – Department of Hospitality &amp; Tourism Management</b>	2004-Present
University of Massachusetts, Amherst, MA	
<b>Teaching Assistant – Department of Hospitality &amp; Tourism Management</b>	2002-2004
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.	

## ADMINISTRATIVE EXPERIENCE

University of Massachusetts, Amherst, MA	
<b>Marriott Center for Hospitality Management Operations Coordinator/Manager</b>	2007 – Present
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.	

## RELATED EXPERIENCE

Pathfinder Vocational High School, Palmer, MA	
<b>Program Advisory Member/Technical Expert</b>	2012 – 2016
Fall 2013-Spring 2014: committee created new hospitality curriculum. Reviewed with Massachusetts Department of Education. Curriculum passed.	

## 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

**COURSES TAUGHT**

<b>HT-MGT: 355 “Restaurant Operations Management”</b> 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
<b>HT-MGT: 197SC01 “Pre-College Leadership Academy”</b> On-ground. Two-week Pre-College Program.	2024-Present
<b>HT-MGT: 250 “Food Service Management”</b> Online only.	2013-2019

**COURSE LAB MANUALS**

<i>HT-MGT: 355 “Restaurant Operations Management Lab Manual”</i> Semester editions. Posted/published on LMS system 200+ page average.	2011-Present
<i>HT-MGT: 355 “Menu &amp; Food Production Lab Manual”</i> Semester editions (14 total). LAD Custom Publishing, Inc. 175 page average.	2004-2010

**PROFESSIONAL EXPERIENCE**

Chez Josef, Agawam, MA <b>Chef – Seasonal</b>	2006 – 2010
Sodexo, Plimoth Plantation, Plymouth, MA <b>Chef – Seasonal</b>	2006 – 2010
Private Chef and Caterer, Greenwich, CT <b>Chef</b>	2001 – 2002
Grand Hyatt New York, New York, NY <b>Corporate Management Trainee and Operations Management Trainee</b>	2000 - 2001
Uffe på Berget, Åland, Finland <b>Chef and Pastry Chef – Summer Seasons</b>	1997 – 1999
Park Avenue Café and Maloney & Porcelli Restaurants, New York, NY <b>Garde Manger Chef</b>	1998
World Yacht, INC., New York, NY <b>Prep Cook and Banquet Server</b>	1996 - 1997
Stolt Parcel Tankers, INC., Greenwich, CT <b>Intern, Junior Executive Training Program</b>	1995
Mr. & Mrs. Parker, Skövde, Sweden <b>Au-Pair, Cook</b>	1994
McDonald’s, Greenwich, CT <b>Cashier, Food Preparation</b>	1994

**CERTIFICATIONS**

ServSafe Certification  
 Massachusetts Allergy Certification  
 Dale Carnegie Training Certification  
 PCI-DSS Compliance Certification