

## **LSCPA Curriculum Vitae**

Ashley Taylor

### **EDUCATIONAL BACKGROUND**

1. Associate of Applied Science, Le Cordon Bleu, May 2011. Major Area: Culinary Arts

### **POSITIONS IN HIGHER EDUCATION**

1. 2021- Present: Instructor/ Program Coordinator of Culinary Arts Department, Lamar State College Port Arthur  
Responsible for assisting in the development of the Culinary Arts program in which students will learn not just basic culinary arts skills but advanced training that will ultimately prepare them to be competitive in the restaurant and hospitality field.
2. 2019-2021: Middle School Art Instructor, Abraham Lincoln Middle School.  
Responsible for the development and implementation of the Art curriculum to 6<sup>th</sup> 7<sup>th</sup> and 8<sup>th</sup> grade students. This was a curriculum that was taught to person-to-person, but was eventually expanded to include virtual learning as well, simultaneously.
3. 2011-2021: Nutrition Instructor, Inspire, Encourage, Achieve.  
Inspire, Encourage, Achieve is a non-profit that works with at-risk kids. As Nutrition Instructor I was responsible for teaching young people basic principles of nutrition as well as basic cooking skills so that they would be comfortable with completing simple meals at home for themselves and their family if needed. Reaching out to this population meant taking into consideration not only their nutritional needs but what realistically financially in their household was feasible. My responsibilities included teaching them family budgeting of a meal, nutritional properties of the food, as well as introducing young teens to new foods they otherwise would not have experienced.

### **ADDITIONAL RELATED EXPERIENCE**

1. 2016-2019, Chef/Breakfast Chef/Line Chef  
Responsibilities included assisting the Executive Chef wherever needed. My wide range of responsibilities including opening the restaurant and prepping for the breakfast cooks, preparation for the lunch menu as well as maintaining of the serving line for the on-duty cooks. Although I was a trained chef my capabilities included and was utilized as a waitress, cashier, and barista as well.
2. 2016, Elegante' Hotel, Line Chef  
Responsibilities include assisting in food preparation which includes cooking, dressing, and the finishing of the final presentation of each prepared plate.

3. 2006-Present, Caterer, Simply Delicious Catering  
Responsibilities include prepping, cooking, as well as serving of food for large events. As an experienced caterer, Simply Delicious utilized my experience to assist the team in events that numbered 100+ guests.

#### **PROFESSIONAL AFFILIATIONS**

1. 2012-2019, United States Personal Chef Association

#### **PROFESSIONAL DEVELOPMENT**

1. 2021, Faculty Development Day

2. 2021, Business & Industrial Technology Department Training

3. 2021, Oh, the Places You Will Go New Faculty Training

#### **LSCPA CAMPUS EXPERIENCE (leave blank if new to LSCPA)**