

Dr. Jason Fridrich Ed.D
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Education:

- Doctorate Educational Leadership Argosy University 2015
- Masters of Business Administration Marketing Walden University 2008
- Bachelors of Science Degree Food Service Management Johnson & Wales University 1997
- Associates of Applied Science Degree Culinary Arts; The Academy of Culinary Arts 1995

Academic awards:

- Member Phi beta Kapa society
- Member of the Golden Quill society
- Voted to the “Who is who in college” society

Certifications:

- ACF Certified Executive Chef
- ACF Certified Culinary Educator
- Restaurant Association Servsafe instructor and proctor

Teaching History:

Rosen College of Hospitality Management 2013-Present

- Techniques of food production
- Culture and Cuisine Study abroad in Japan

Art Institute of Tampa International Culinary School 2008-2013

- **Culinary curriculum**
 - Fundamentals of Classical Cuisine
 - A la Carte operations
 - Classical European
 - World Cuisine
 - American Regional Cuisine
 - Latin Cuisine
 - Art Culinare
- **Hospitality and Culinary Management**
 - Management by Menu
 - Food and beverage operations Management
 - Hospitality Marketing
 - Global Strategic Management
 - Supervision and Career development

- Culinary Senior Practicum

Publications:

Dissertation: Motivational factors that influence non-traditional students' success in a culinary college program

College Committee Participation

- Chair of the faculty Assembly 2014-2017
- Continuing education committee
- College under graduate policy and curriculum committee
- Culinary Sub committee
- Café Committee 2014
- Strategic planning committee 2016
- Student Behavior Standards Committee
- Instructor lecturer promotion committee 2016
- Instructor lecturer search committee 2016
- Rosen College Summer camp planning committee 2017
- Promotion Committee for Instructors 2017

University Committee participation

- SOTL Award committee 2015/ 2016
- Commencement, Convocation, and Recognitions 2016/2017
- University under graduate policy and curriculum committee 2017/2018

Professional development

- Teaching and learning day work shop, June 13th 2014
- Making the most of class time
- Quality enhancement planning (QEP) Workshop
- Key note speaker Gail Shuck, International students and communication
- IDL training

- “Creating and sustaining effective online discussion” Seminar 2015
- Program leader HSC training 2016
- ACF Curriculum Development training 2016
- FRLA Fishing seminar
- ACF/123ce Certification: Food and labor cost management. Fall 2016
- Green Dot Training 2017

Teaching Activities

- Faculty Advisor Rosen College Culinary Club
- Rosen College Culinary Training videos: 2015
- Study abroad Japan: 2016
- Cooking demonstration: Arboretum fresh herbs: 2016
- Cooking demonstration: Fresh pasta, tortellini brown butter and sage: 2016
- Four Seasons site visit: 2016
- Cooking Demonstration Pasta Primavera: Arboretum 2017
- Cooking Demonstration: Challah bread: Rosen College Culinary Club

External Community service

- Habitat for humanity: As a chef advisor to the cooks club of Tampa Organized and coordinated fund raisers for habitat for humanity 2009, 2010, 2011 and 2012 raising over \$100,000 each year.
- Rib-fest 2010: Organized and coordinated Art Institute culinary students for a promotional demonstration for the Art institute, Tampa and the Saint Petersburg restaurant association and Tampa Bay chamber of commerce.
- Pro-start 2014: Judged hospitality culinary management competition for Florida High School Students.
- Children of the World: cook book project: 2014
- Baccus Bash 2014: Ice sculpture demonstration, event presentation
- Best Fest 2014: Best Food, Best Beverage, Best Dessert and Most Memorable Booth judging.
- United way fund Raiser committee 2014
- UCF Creative school for Children summer camp cookie demonstration.
- Hula-licious Culinary cook off food truck competition judge.
- Orange County Culinary Competition and conference knife skills competition Judge. December 2014
- Pro-start 2015: Judged hospitality culinary menu competition for Florida High School Students.
- Women’s professionalism leadership conference food demo. Pickling and Cuban sandwich.
- Pro-start 2016: Judged hospitality culinary menu competition for Florida High School Students
- ANAHEI Global competition judge 2016-2017
- Pro-start 2017: Judged hospitality culinary menu competition for Florida High School Students

- Saint Petersburg Community Center Culinary Class for youth at Risk 2017.
- Cooks around the world: Epcot High School Culinary Competition Judge Spring 2017
- Cooks Club of Tampa Bay board of directors 2017

- **Industry experience**

- Hemingway's On Lake Tarpon. **Executive Chef, Assistant General Manager** Palm Harbor, 2008
- Stadium Restaurant **Chef, Kitchen Manager.** New Port Richey Fl. 2007-2008
- Gleiberman's Kosher Deli & Restaurant. **Executive Chef.** Charlotte NC. 2005-2007
- Six Tables Restaurant. **Head Chef.** Boca Raton, FL. 2003 to 2005
- Greenfield Country Store. **Chef Owner.** Greenfield NJ. 2001-2003
- Magnolia Brooklyn. **Chef Consultant.** Brooklyn NY. 2000-2001
- Frescos Cape May. **Sous Chef.** Cape May NJ. 1995-2000
- Captain Stacks. **Sous chef.** Charleston SC. 1995
- Stone Harbor Golf Club. **Line cook.** Stone Harbor NJ. 1994-1995
- Rams Head Inn. **Line cook.** Absecon NJ. 1992-1994
- Sunnyside up. **Prep/line cook.** Ocean City NJ. 1991-1992
- Boulevard Café . **Head bartender.** Miami Fl. 1990-1991
- Circles Café. **Bartender.** Brooklyn NY. 1985-1990