

CURRICULUM VITAE

JONATHAN EDWARD “JAY” JUDY, M.C.T.E.

Chef Instructor

Foodservice & Lodging Management Department

University of Central Florida

Rosen College of Hospitality Management

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EDUCATION

<i>Master of Arts Degree</i>	University of South Florida	2007
Major:	Career and Technical Education	
Practicum Title:	Culinary Operations Curriculum Guide	
Academic Honors:	4.0 Cumulative GPA	
<i>Bachelor of Science Degree</i>	Florida State University	1996
Major:	Anthropology	
Minor:	Sociology	
Academic Honors:	Dean's List – multiple semesters	
<i>Associate of Arts Degree</i>	Tallahassee Community College	1994
Academic Honors:	Dean's List – multiple semesters	

AWARDS

Teacher of the Year, 2012 – 2013

Eta Sigma Delta Hospitality Management Honor Society

Rosen College of Hospitality Management

COURSES TAUGHT AT THE ROSEN COLLEGE OF HOSPITALITY MANAGEMENT (2010-PRESENT)

- HFT 4844.0M62: Sanitation in Foodservice Industry (mixed mode)
- FSS 4286C.0061: Catering & Banquet Organization
- FSS 3008. 0M61: Culture & Cuisine
- FSS 3232C.0061: Foodservice Operations Management
- HFT 2843.0W62: Sanitation in Foodservice Industry (web based mode)
- FSS 2284C.0061: Food Preparation for Catered Events
- FSS 2221C.0061: Techniques of Food Preparation

COURSES TAUGHT AT WINTER SPRINGS HIGH SCHOOL (2001-2010)

- Certified ProStart Program
- Food Preparation & Service
- Food Production Management
- Culinary Operations, 1–5

COURSES TAUGHT AT SEMINOLE COMMUNITY COLLEGE (2002-2009)

- International Cuisine
- Cooking for the Novice
- Flavors of the Sea: Cooking Seafood
- Cooking Spicy Cuisine
- Gourmet “Light” Healthy Cooking
- Italian Cuisine
- American Regional Cuisine

MEDIA ARTICLES, CONFERENCES, TRADESHOWS, & GUEST APPEARANCES

Featured in Catering Magazine

“The Future of Catering” Article by Sara Perez Webber
July/August 2016 Issue

Culture & Cuisine Demonstration/Presentation

UCF Provosts Retreat
May 2016

Keynote Speaker, Food & Wine Pairing with Dr. Frank Juge

Academic Event Professionals Conference, Rosen College
January 2016

Television Interview: The Development of the Fast-Casual restaurant concept

WESH Channel 2 – On-camera Interview
2014

Featured Chef Presenter, Florida Home and Garden Show

Orange County Convention Center
2006

Featured Chef, Webcast “What’s Cooking in Heather’s Kitchen”

Orlando Sentinel Webcast
2005

Featured in M. Donahue article: “Cooking Up Careers”

Seminole Chronicle
September 2001

CERTIFICATIONS

- ServSafe Instructor & Proctor: Dual Roll through 2019

PROFESSIONAL ASSOCIATION MEMBERSHIPS

- American Culinary Federation (2011-Present)
- Florida Restaurant & Lodging Association (2001-Present)
- National Association for Catering & Events (2010 – 2014)

SERVICE & COMMITTEE PARTICIPATION

- **Head Tasting Judge** – *Florida Prostart Program State Competition* – 2016
- **Chairperson** – *Associate Director/Lab Manager Search Committee* – 2015-2016
- **Committee Member** – *Lecturer Promotion Committee for Dr. Hyung-il Jung* – 2015
- **Culinary Competition Tasting Judge** – *DECA Collegiate Culinary Competition* – 2015
- **Chairperson** – *Instructor Promotion Committee for Michael Terry* – 2014
- **Chairperson** – *Undergraduate Policy and Curriculum Committee* – 2014-Present
- **Culinary Sub-Committee Chairperson** – *UCF Rosen College* – 2014-Present
- **Board Member** – *Orlando NACE: National Association of Catering Executives* – 2011-2014
- **Student Relations Director** – *UCF NACE: National Association of Catering Executive* – 2011-2014
- **Chairperson** – *Rosen College Chef Instructor Search Committee* – 2012-2013
- **Committee Member** – *Rosen College Chef Instructor Search Committee* – 2011-2012
- **Culinary Competition Tasting Judge** – *Florida Prostart State Competition* – 2012-Present
- **Culinary Competition Tasting Judge** – *Orange County Public Schools* – 2012-Present
- **Advisory Board Member** – *CAPE Academy* – 2010-2012
- **Regional & State Prostart Student Culinary Coach** – *Winter Springs High School* – 2001-2010
- **Professional Development Facilitator: CTE Workshops** – *Seminole County Public Schools* – 2008
- **Chef’s Club Sponsor** – *Winter Springs High School* – 2001-2010
- **Committee Member** – *Florida Department of Education: Family & Consumer Sciences, Culinary Operations Curriculum Frameworks Revision* – 2007-2011

PROFESSIONAL DEVELOPMENT

- ServSafe Certified Instructor/Proctor – Renewal through 2019
- IDL6543 at University of Central Florida – Spring 2012
- ACF- Monthly educational meetings- 2011-present
- NACE monthly educational meetings- 2011-2014
- Essentials Training for Webcourses at University of Central Florida FCTL – Summer 2010
- Competency 2 Reading Certified through FOR-PD
- Florida Tech Prep Network Fall Symposiums Attendee – 2001, 2002 & 2004
- ESOL- English to Speakers of Other Languages Training – 2001

PROFESSIONAL EXPERIENCE

Associate Chef Instructor

Rosen College of Hospitality Management, University of Central Florida

June 2010 – Present

In this role, I am responsible for the instruction of Culture & Cuisine, Foodservice Sanitation, Techniques of Food Preparation and Food Preparation for Banquets & Catering courses. My duties include: developing and delivering lectures, as well as a variety of assessment techniques including laboratory assessment. These courses focus on developing the student’s skills in the area of Culinary Arts, but are geared towards Hospitality & Event Management students.

In spring 2016, I developed a new course, “Foodservice Operations Management” (FSS 3232C). This course will be a yearly spring course offering which will include conducting a “Spring Dinner Series” on the Rosen College campus. These events will feature participation by local celebrity chefs from the Central Florida area. In 2012, I developed a Mixed-Mode course, “Sanitation in the Foodservice Industry” (HFT 4844, which was later changed to HFT2843), which was taught in fall of 2012-2016. In 2016, I integrated this Sanitation content into FSS 2221C and FSS 2284C as a new module in the food preparation classes. As a registered ServSafe Food Protection Manager & Proctor I have taught and proctored the national ServSafe certification exam since 2012.

I have lead or served on a variety of departmental and collegiate committees such as the Undergraduate Policy & Curriculum Committee, which I have chaired since 2014, and the Foodservice & Lodging departmental Culinary Subcommittee, which I have chaired since 2012. I utilize a variety of instructional tools such as multimedia presentations, web-based platforms and project-based activities to assess student learning gains, as well as authentic assessment of student performance in the kitchen laboratory. I must also coordinate with other departments and the kitchen laboratory staff to plan and prepare a variety of catered events at Rosen College. In August of 2017 I was promoted to the rank of Associate Instructor.

Chef Instructor

Winter Springs High School, Winter Springs, FL

2001 – 2010

In this role, I had the opportunity to build and develop a successful Culinary Operations program (formerly titled Food Production & Service Management) from complete dormancy to a robust and successful program that earned recognition at both the district and state level. Under my direction, Winter Springs High School became one of the original 16 state certified “Prostart School to Career” programs in the state of Florida. The Prostart program was developed by the National Restaurant Association Educational Foundation and is administered at the state level by the Florida Restaurant & Lodging Association. To become certified, the school had to successfully complete all aspects of culinary education including operation of an on-campus laboratory café called the Grizzly Grill, serving house made cuisine to faculty, staff and the public two times per week.

My students learned all fundamental skills necessary to succeed in the professional kitchen, such as safety and sanitation, basic to advanced food preparation skills, stock and sauce making including lessons in both contemporary and classic sauces in the Escoffier tradition. My students also competed each year for 9 years in regional and state culinary competitions, earning an overall 3rd place in the state of Florida in 2009. In addition to my role as a teacher, I also worked as a consultant for the Florida Department of Education’s Culinary Operations Curriculum Frameworks Revision Committee. This committee was tasked with the process of consolidating, revising and revamping the curriculum that is used by all secondary culinary programs in the state of Florida.

In addition to this work, I was a Facilitator for professional development workshops in Seminole County, training new Career & Technical Education teachers in Classroom Management.

PROFESSIONAL EXPERIENCE (CONTINUED)

Chef Instructor

Seminole Community College, Sanford, FL

2002 – 2009

In this role, I had the opportunity to teach Community Education courses geared towards working adults who had the desire to learn to cook or to improve their cooking skills. I taught a variety of topics such as Cooking for the Novice, International Cuisine, Spicy Cuisine, Gourmet “Light,” Seafood Cookery and Italian Cuisine. These classes were non credit-earning, but still utilized the same skills and techniques used by professional chefs. I continued to be employed by SCC until the collapse of the Community Education department when SCC became a State College.

Head Chef & Kitchen Manager

Pebbles Restaurant at Church Street, Orlando, FL

1998 – 2001

In this role, I had administrative responsibility over a large kitchen that grossed approximately 3 million dollars in annual food sales and employed approximately 15 full time kitchen staff members including line cooks, prep cooks and dish/cleaning staff. I had the responsibility of hiring, schedule creation and assignment, creation of daily specials, all ordering, inventory control, as well as working daily to ensure the operation was successful. As Head Chef, I maintained a 25-27% food cost percentage and worked with the front of house management team to insure orderly and successful operation each day.

Sous Chef

La Venezia Café, Winter Park, FL

1997 – 1998

In this role, I worked under the direction of Executive Chef Michael Hobbins, assisting with all daily managerial duties, as well as working the Saucier position on the line during service. I assisted in the creation of daily specials, scheduling, ordering and inventory control, as well as ensuring the sanitation of the facility and the quality of all food production. This restaurant was a one of a kind operation that was owned by Bernie’s Coffee & Tea Company. During my time at La Venezia, we lowered food cost percentages from over 40% to less than 30%.

Executive Chef

Sapphire Supper Club, Orlando, FL

1996 – 1997

In this role, I worked with proprietor David Yates to develop a casual dining menu at a bar-oriented restaurant located in downtown Orlando. This restaurant hosted many jazz and rock music acts and served lunch and dinner with an emphasis on creative food and drink pairings. I had the responsibility of all scheduling, ordering and inventory control, as well as overseeing food production and sanitation.

PROFESSIONAL EXPERIENCE (CONTINUED)

Saucier/Sauté Chef

Park Plaza Gardens, Winter Park, FL

1996

In this role, I worked as a line-cook in all positions of the kitchen, but primarily worked as Sauté Chef. I also worked the garde manger, butcher, & expediter stations. I left Park Plaza Gardens when I was offered my first Executive Chef position at the Sapphire Supper Club.

Sous Chef

The Mill Bakery & Brewery, Tallahassee, FL

1994-1995

In this role, I served as assistant to Executive Chef Rob Burley. I worked the lead sauté station and assisted with the administration of all kitchen staff at a large volume restaurant and brewery that seated approximately 500 people.

Line Cook, Lead Sauté

Courtney's Restaurant, Tallahassee, FL

1993-1994

In this role, I worked as lead cook in a fine dining restaurant that seated 250 people. This restaurant changed ownership and became “Giorgio’s” restaurant where I stayed on as a lead cook until becoming Sous Chef at The Mill Bakery & Brewery.

Chef's Assistant, Gardé Manger

Jordan's Grove Restaurant, Maitland, FL

1990-1993

In this role, I worked as an assistant and apprentice to Executive Chef Clair Epting. This restaurant's menu changed daily for lunch and dinner. In this creative setting, I learned all of the fundamental skills of cooking while working as an apprentice under the leadership of Chef Epting. I began by learning the principles of basic knife skills, safety and sanitation, and was able to progress to mastery of advanced cooking techniques. By the time I left Jordan's Grove, I was capable of working in all aspects of the kitchen and assisting with menu development.