

ROBB SELTZER, M.ED.

100 Kilkenny Court, Longwood, FL 32779 | 321.246.1728 | robert.seltzer@ucf.edu

EDUCATION

American Continental University
M.Ed. in Adult Education & Training 2013
 Thesis: Community Training Manual for Jewish Burial Customs

Michigan State University
B.A. in Hotel, Restaurant, Institutional Management 1978

ACADEMIC EXPERIENCE

University of Central Florida, Rosen College of Hospitality Management
Instructor – FSS 2221C Techniques of Food Preparation 2016-present

Le Cordon Bleu College of Culinary Arts

Chef Instructor – LCBC 110 Foundations 1	2010
Chef Instructor – LCBC105 Safety & Sanitation Certification (NEHA & ServSafe)	2010
Chef Instructor – LCBC 122 Foundations 2	2011
Chef Instructor – LCBC 222 Catering & Buffets	2011
Chef Instructor – LCBC 212 Cuisines Across Cultures	2013
Chef Instructor – LCBC 152 Baking & Pastry for Culinary Students	2012
Chef Instructor – LCBC 232 Contemporary Cuisine	2015
Chef Instructor – LCBC 240 Restaurant Rotation	2016
Chef Instructor – LCBC 125 Cost Control and Purchasing	2014
Chef Instructor – LCBC 215 Hospitality Supervision & Entrepreneurship	2014
Chef Instructor – LCBC 225 Wine & Beverage	2015
Chef Instructor – LCBH 115 Safety & Sanitation - Online	2015
Chef Instructor – LCBH 280 Hospitality Marketing - Online	2015
Chef Instructor – LCBH 151 Food Terminology - Online	2015

Johnson & Wales College

Instructor – Menu Planning & Development	1978
Instructor – Introduction to Food Service	1978
Instructor – Safety & Sanitation Certification – (NIFI)	1978

PROFESSIONAL EXPERIENCE

University of Central Florida, Rosen College of Hospitality Management
Associate Director of Food & Beverage Operations/Instructor June 2016 – present

Le Cordon Bleu College of Culinary Arts

Director of Purchasing	May 2015 – June 2016
Manager - Cash Operations	July 2014 – May 2015

San Remo Specialty Foods, et al
Owner October 2000 – July 2010

SYSCO Food Services of Central Florida

Marketing Director	
Brand Manager	
Center of the Plate Specialist	
Marketing Associate	1990 - 1999

Fine Host Corporation
General Manager 1986 - 1990

Service America Corporation Executive Chef	1984 - 1986
University of Notre Dame Executive Chef	1982 - 1984
East Bank Emporium Restaurant Executive Chef	1980 - 1982
Diamond Harbor Inn Executive Chef	1979 - 1980

PROFESSIONAL DEVELOPMENT

ED101 – Effective Teaching Strategies	2011
ED102 – Student Retention Methods	2011
ED103 – Student Learning & Assessment	2011
RT104- Best Practices to Enhance Student Retention	2012
ML117 – Presentation Skills	2012
ML120 – Feedback Skills	2012
ED113 – Managing the Adult Classroom	2013
Code of Ethics and Business Conduct	2013
ED111 – Active Learning Methods	2013
ED117 – Teaching Gen Y Students	2013
ED201 – Students with Disabilities in the College Classroom	2014
Ethical Decision Making	2014
ED209 – Students as Customers	2014
ED104 – Class Management Strategies	2014
ED123 – Adaptive Learning in Higher Education	2015
Advanced Culinary Nutritional Medicine: Translating Research into Recipes	2017
An Integrative and Functional Nutrition Approach to Non-Herbal Dietary Supplements	2017

PROFESSIONAL CERTIFICATIONS

Proctor – ServSafe
Instructor – National Environmental Health Association

PROFESSIONAL MEMBERSHIPS