

JENNIFER L. HOSTETTER, MA, CSW
Department of Foodservice and Lodging Management
Rosen College of Hospitality Management
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EDUCATION & CERTIFICATIONS

Society of Wine Educators, Online Program
Certified Specialist of Spirits, Forthcoming 2022

Society of Wine Educators, Online Program
Certified Specialist of Wine, July 2021

Università degli Studi di Scienze Gastronomiche, Colorno, Italy
M.A. Food Culture & Communications, November 2009
Magna Cum Laude (Equivalent)

Johnson and Wales University, Charleston, SC
A.S. Culinary Arts, Summa Cum Laude, 2001
Academic Performance Award

Covenant College, Lookout Mtn., GA
B.A. History, 1996

Oxford University, Keble College Oxford, UK
Summer Honors Program, Medieval and Renaissance Studies, 1995

AWARDS

Dean's Star Award, August 2021
Rosen College of Hospitality Management

Hero Award, as a Member of the Culinary Team, August 2020
Rosen College of Hospitality Management

TEACHING EXPERIENCE

UCF Rosen College of Hospitality Management, Orlando, FL, Spring 2018-present
Courses Taught:

- **FSS2221C Techniques of Food Preparation** (Mixed Mode)
Department: Foodservice & Lodging Management
Lab Chef Instructor (multiple sections): Spring 2018, Fall 2018, Spring 2019, Fall 2019
Instructor of Record: Spring 2019, Fall 2019, Spring 2020, Fall 2020, Spring 2021, Fall 2021, Spring 2022 (Forthcoming)

- **FSS2221 Techniques of Food Preparation** (Fully Online)
Department: Foodservice and Lodging Management
Spring 2021, Spring 2022 (Forthcoming)
- **FSS3008 Culture and Cuisine** (Mixed Mode)
Department: Foodservice and Lodging Management
Fall 2019, Spring 2020, Spring 2021
- **HFT4802 Catering Sales Management** (Mixed Mode)
Department: Tourism, Events and Attractions
Fall 2019, Fall 2020, Spring 2021
- **HFT4802 Catering Sales Management** (In Person)
Department: Tourism, Events and Attractions
Spring 2020
- **HFT3868 History and Culture of Wine** (Mixed Mode)
Department: Foodservice and Lodging Management
Fall 2020, Spring 2021, Fall 2021, Spring 2022, Fall 2022
- **HFT4856 Event Food and Beverage Strategies** (Mixed Mode)
Department: Tourism, Events and Attractions
Fall 2021
- **HFT4866C Exploring Wines of the World** (Mixed Mode)
Department: Foodservice and Lodging Management
Spring 2022, Fall 2022
- **HFT4065C Fine Spirits Management** (Mixed Mode)
Department: Foodservice and Lodging Management
Fall 2022

Harry P. Leu Gardens, Public Cooking Classes, Orlando, FL, 2017-Present
Classes Taught (often on multiple occasions):

- Flower Power: Cooking with Edible Flowers
- The Noble Gourd: Pumpkin Recipes
- Celebrating Citrus: Cooking with Lemons
- The Kitchen Garden: Cooking with Herbs
- Aperitivo in the Gardens: Italian Small Plates
- Calling All Cheese Lovers: A Course on Curds
- Chill Out: A Class on Ice Creams & Sorbets
- It's a Wrap: Asian Dumplings and Spring Rolls
- Holiday Baking: Breads from Around the World
- Nochebuena: Latin Holiday Dishes
- The Mediterranean Garden: Classic Greek Recipes
- Plant-Based Cooking: Delectable Summer Dishes

- The Japanese Garden: Sushi Making Workshop
- The Summer Garden: Middle Eastern Mezze Recipes
- Cooking from Scratch: Fresh Pasta Workshop
- Holiday Baking: Mediterranean Christmas Sweets
- Vietnamese Cuisine: Fresh & Flavorful Dishes
- Beyond Hummus: Cooking with Tahini
- Liquid Gold: An Olive Oil Tasting Workshop
- In Vino Veritas: Discovering Italian Wines
- Wines from Around the World: A Series of Tasting Workshops

Winter Park Health Foundation Center for Health and Wellbeing, Winter Park, FL

- The Mediterranean Table: Classic Greek Recipes, June 2, 2021

Nehrling Gardens, Public Cooking Class, Gotha, FL, 2017

- Cooking with Meyer Lemons, January 29, 2017

PUBLICATIONS

Refereed Conference Proceedings

Gouge, Melissa C. and **Hostetter, J. L.** (2020). Starving for Rights: Hunger Strikes as Weapons of Resistance inside Prisons and Farms in the United States, *Oxford Symposium on Food and Cookery*, Oxford University, UK.

Encyclopedia Entries

Hostetter, J. (2015). “Prison Food” (ed.) Albala, K. *The SAGE Encyclopedia of Food Issues*. Thousand Oaks, CA, SAGE. DOI: <http://dx.doi.org/10.4135/9781483346304.n351>

Hostetter, J. (2015). “Subliminal Advertising” (ed.) Albala, K., *The SAGE Encyclopedia of Food Issues*. Thousand Oaks, CA, SAGE. DOI: <http://dx.doi.org/10.4135/9781483346304.n406>

Hostetter J. (2013). “Punishment and Food” (eds.) Thompson P., Kaplan D., *Encyclopedia of Food and Agricultural Ethics*, Springer, Dordrecht. DOI: <https://doi.org/10.1007/978-94-007-6167-4>

Hostetter, J. (2011). “Madagascar” (ed.) Albala, K. *Food Cultures of the World Encyclopedia*, Greenwood, Santa Barbara, CA.

Hostetter, J. (2011). “Tibet” (ed.) Albala, K. *Food Cultures of the World Encyclopedia*, Greenwood, Santa Barbara, CA.

Non-Refereed Publications

Hostetter, J. (2010). Preserving Orlando’s Citrus Heritage. *Edible Orlando*, winter ed.

CONFERENCES & SPEAKING ENGAGEMENTS

Invited Lectures

“Stirring the Pot: Using Food as a Means of Leadership.” Guest speaker in course LDR3905 Independent Research (in Global Leadership) at the University of Central Florida, Orlando, FL, Fall 2022 (forthcoming).

“Food Fights: Pleasure, Resistance and Punishment.” Invited lecture for the Learning Institute for Elders at the University of Central Florida, Orlando, FL, Fall 2019.

“The Role of Food in History, Culture and Identity.” Guest speaker in course ANT4467 Nutritional Anthropology at the University of Central Florida, Orlando, FL, Spring 2011.

Invited Conferences & Symposia

“Starving for Rights: Hunger Strikes as Weapons of Resistance inside Prisons and Farms in the United States.” Invited presenter at the Oxford Symposium of Food and Cookery (Topic: Food and Power), Oxford University, UK, July 2019.

Conference Attendance

Oxford Symposium on Food and Cookery (Topic: Food and Language), Oxford University, UK, Fall 2009.

PROFESSIONAL DEVELOPMENT

UCF Center for Distributed Learning

- Adjunct Faculty Learning Community Cohort, Spring 2022
- IDL6543: Online Course Development Certification (80 hours), Spring 2020
- ADL5000: Faculty Development Course, Fall 2018

VOLUNTEER SERVICE

University of Central Florida

- **Guest Presenter**, *UCF Wine Club*, February, 2022
Valentine’s Day Wine Tasting with Pairings
- **Guest Presenter**, *UCF Wine Club*, October 20, 2021
Halloween Wine Tasting with Pairings
- **Student-Nominated Faculty Sponsor**, *Rosen POMP House Knightronators*, Orlando, FL, 2021-2022
Peer Outreach Mentoring Program (POMP) Annual Competition
- **Guest Speaker**, *Faculty Night*, Orlando, FL, October 6, 2021
Rosen College Peer Outreach Mentoring Program (POMP)
- **Video Editor**, *Rosen College Culture and Cuisine Chef Demo Video Series*, May 2021
Developed for FSS3008 Culture and Cuisine
Completed in partnership with culinary staff member, Nicholas Marsili

- **Featured Chef**, *Rosen College Culinary Video Series*, April 2021
“Jollof Rice”, “Baklava”, “Horchata”, “Mango Lassi”, “Straight Bread Dough Method”
Developed for FSS3008 Culture and Cuisine and FSS2221C Techniques of Food Preparation
- **Guest Speaker**, *Faculty Night*, Orlando, FL, March 24, 2021
Rosen College Peer Outreach Mentoring Program (POMP)
- **Guest Judge, Baking & Pastry**, *2021 Star Events Culinary Arts Competition*, Orlando, FL, March 2021
Family, Career and Community Leaders of America (FCCLA)
- **Guest Speaker**, *Faculty Night*, Orlando, FL, March 10, 2021
Rosen College Peer Outreach Mentoring Program (POMP)
- **Guest Speaker**, *Rosen College P.R.E.P. Connect- A Conversation with Industry*, November, 2020
Moderated by Associate Dean Dr. Alan Fyall, Orlando, FL
Student Program for Professional Development
- **Featured Instructor**, *Rosen College Admissions & Marketing Photo Shoot*, September 2020
Demos for New Series of Admissions and Marketing Materials
- **Guest Chef & Rosen College Representative, Hors d’Oeuvres Course**, Orlando, FL, March 2019
Women in the Kitchen: Legends, Mentors and Friends Fundraiser
James Beard Foundation Dinner at Lake Meadow Farms
- **Featured Chef**, *Rosen College Culinary Video Series*, Orlando, FL, April 2019
“Yeast Dough” and “Biscuit/Pie Dough”
Developed for FSS2221C Techniques of Food Preparation, April 2019

Local Community

- **Guest Chef Instructor**, *Cinco de Mayo Recipes*, Orlando, FL, May 2017 and May 2018
306 Foundation: Toolbox 4 Life Culinary Training Program
- **Guest Chef Instructor**, *Ice Cream Demo & Workshop*, Orlando, FL, April 2017
Career Day 2017, Girl Scouts of Citrus
- **Guest Demo Chef**, Gotha, FL, December 2016
Nehrling Gardens Amaryllis Festival
- **Board Member**, Orlando, FL 2010-2011
Slow Food USA, Orlando Chapter

PROFESSIONAL EXPERIENCE

UCF Rosen College of Hospitality Management, Orlando, FL, Spring 2018-present
Instructor, Fall 2022-present

Adjunct Instructor, Spring 2018-Spring 2022

- Teach undergraduate courses across two departments including Foodservice and Lodging Management; and Tourism, Events and Attractions. Maintain 4-course load in Spring and Fall semesters.
- Since Fall 2020, serve as a member of the Beverage team and actively involved in the launch of a new Beverage Certificate Program beginning in Fall 2021.
- Successfully piloted a series of outdoor tasting sessions for Beverage classes to ensure safe instruction and student engagement during the wake of Covid-19.
- Work continuously on curriculum development for individual courses and collaborate with team of Culinary and Beverage Staff, Faculty, and Chefs to build and enhance shared course curricula.
- Routinely participate in Panel Discussions and Meet and Greet Sessions to engage with and support students.
- Also participate in a host of volunteer activities on behalf of the college, such as judging culinary competitions, filming videos, and serving as a guest chef.
- Consistently receive outstanding reviews on Student Perception of Instruction. Ratings are higher than overall department and college means.
- Recipient of the Rosen College Hero Award in August 2020 as a member of the Culinary Team for our service to the college during the pandemic.
- Recipient of the Rosen College Dean's Star Award in August 2021 for my service to students and dedication to the educational mission of excellence of the college.

Hostetter Catering & Personal Chef Services, Orlando, FL, 2016-present

Chef, Owner, Cooking Instructor

- Provide custom catering and private in-home chef services for a wide array of clients.
- Events include small dinner parties, cocktail parties, weddings, bridal/baby showers, graduations, school lunches and beyond. Serve groups typically ranging from 10 to over 200 guests.
- Manage all aspects of the business including client relations, menu development, event planning, buying, marketing, staffing, food preparation, food service, beverage pairings, presentation, and beyond.
- Proficient in a broad range of cuisines and cooking techniques. Also proficient in offering extensive beverage pairings to accompany meals. Specialize in international cuisines, particularly Italian, Spanish, French, Greek and Middle Eastern cuisines. Also proficient in Latin American and Southeast Asian cuisines.
- Teach monthly cooking classes and wine tasting workshops to the public at Orlando city-operated Leu Gardens; also teach private, in-home sessions by appointment. Topics include Cuisines and Wines from around the world.
- Maintain excellent rapport with clients, most of whom have become regular customers (and friends). Also have a group of regular guests that attend cooking classes and tastings.

Integrated Marketing Services, Orlando, FL, 2011-2015

Consulting Food Editor & Recipe Developer, 2011-2015

Consulting Manager of Recipe Development 2013-2015

- In last 3 years with company, managed development of at least 300 recipes per year for a top marketing agency serving major supermarkets within the US and Canada.
- Worked closely with Creative Director & Photographers to capture high-resolution, finished-dish images for each new recipe.
- Led a group of 6 independent Recipe Developers from around the country who assisted in testing and developing our extensive range of seasonal recipes each quarter. Dishes included appetizers, main dishes, sides, beverages and desserts.

- Managed corporate nutrition criteria for all consumer publications; analyzed nutrition on all recipe content.
- Created and edited food editorial content for custom publications, shopper marketing campaigns, and in-store training programs.

Greenwood Press, Winter Park, FL, 2010-present

Editorial Assistant

- Worked closely with Senior Editor, Ken Albala—food historian, professor, and author/editor of more than 23 scholarly books—on content editing for multi-volume *Food Cultures of the World Encyclopedia* to be used in high schools & colleges.
- Ensured academic credibility, consistency, and writing quality by fact checking all 139 entries submitted by food writers and scholars from around the world.

Tavistock Restaurants, Lake Nona, FL, 2007-2008

Research & Development Consultant

- Worked closely with restaurant division President/CEO of a multi-billion dollar investment company to target potential acquisitions by researching current trends, writing restaurant reviews, profiling concepts, and casting vision.
- Participated in negotiations and facilitated conversations by bringing together company and restaurant executives.

Yves Delorme Fine Linens, San Francisco Bay Area, CA, 2000-2006

Regional Manager, West Coast

May 2005-Sept. 2006

District Coordinator, Northern California

Jan. 2004- May 2005

Store Manager, Burlingame, CA

Sept. 2001- May 2005

Sales Associate, Charleston, SC

Mar. 2000- Aug. 2001

- With no formal training, transformed a struggling location into the top-performing store in the U.S. within first 8 months of management (tied with one other store).
- Maintained sales performance within the top 10 as compared to more than 40 other U.S. stores.
- Corporate liaison and representative for California, Washington, Hawaii, Western Canada, and Utah.
- Headed development of Northern California region, managing more than 18 locations—retail stores, consignment boutiques, and wholesale accounts.
- Recruited, trained, and directed a successful management team that became a top performing district within its first year.
- Organized launch of boutique partnership with Macy's, including installation and employee training for three locations in California and Hawaii. Actively involved in opening two consignment boutiques in New York and California.
- Directly involved in opening 6 company-owned, retail boutiques (installation, merchandising, recruiting, & management training).
- Strengthened & restored eroding relationships between corporate executives and independent retailers.

Kiawah Island Resort, Kiawah Island, SC, Spring/Summer 2001

Culinary Extern, Line Chef

- Worked multiple stations cooking on the line at the Ocean Room, the resort's premier fine-dining establishment. Positions included Garde Manger, Sauté, Grill, and Prep chef.

- Prepared daily recipes and managed food production for breakfast and lunch service at busy take-out spot, the Town Center Market.

McCrary's Restaurant, Charleston, SC, Fall 1999-Spring 2000

Expeditor, Food Runner, Garde Manger Chef

- Worked in numerous positions both in front and back of house for a high-end, award-winning fine dining establishment serving classic and modern Low Country Cuisine.
- Served as Garde Manger Chef, preparing a variety of high-end salads and appetizers.
- Worked closely with Executive Chef as an Expeditor to ensure dishes were cooked and served in a timely manner during service.
- Acted as a Food Runner, delivering dishes to tables and serving as a liaison between the front and back of house on food orders and timing between courses.

Café Mira, St. Louis, MO, August 1998-August 1999

Server, Food Runner, Expeditor, Line Chef

- Served in numerous positions both in front and back of house for a popular high-end fine dining establishment offering seasonal New American fare in the upscale Clayton neighborhood.
- During first year, acted as Server both for lunch and dinner service. Responsibilities included proficiency in Wine Service.
- Also served as a Food Runner, delivering dishes to tables and acting as a liaison between the front and back of house on food orders and timing between courses.
- During the final 8 months at the restaurant, worked closely with Executive Chef as an Expeditor to ensure dishes were cooked and served in a timely manner.
- During the same period, worked as Sauté and Grill Station Chef preparing a host of seafood and meat dishes for lunch and dinner service.

Gourmet To Go, St. Louis, MO, Spring-Summer 1998

Salad Chef, Sauté Chef

- Served in various capacities in the kitchen for a multi-location upscale food market serving high-end prepared foods and catered meals to the greater St. Louis area.
- Created a host of high-end salads, fruit platters, cheese boards, and more while serving as a Salad Chef in the commissary kitchen. Platters and prepared salads were created for custom catered events, and for the daily stock in individual store locations.
- Also served as a Sauté Chef in the same commissary kitchen, cooking a variety of upscale pre-packaged meals for takeaway service in the retail stores. Dishes included a range of cuisines from Italian and Mediterranean specialties to Classic American dishes. Responsible for preparing individually packaged complete meals featuring smeat and seafood mains and assorted sides such as vegetables and starches.

CNN News, Atlanta, GA, Fall 1997

Environment Unit Intern

- Production assistant for two televised news magazines—weekly broadcast, *Earth Matters*, and monthly program, *The American Edge*.
- Independently produced a feature story, which aired on *Earth Matters* in December 1997.

Back Inn Café at the Bluff View Inn, Chattanooga, TN, Summer 1995-Summer 1996

Server

- Built a strong rapport with guests working as a Server for a popular fine-dining establishment featuring New American Cuisine at a premier Bed and Breakfast in downtown Chattanooga.
- Routinely worked both lunch and dinner service, and responsibilities included a proficiency in Wine Service. Lunch service was more casual, while dinner service was formal.
- Developed a comprehensive knowledge of the daily seasonal menu and the extensive wine list.

PROFESSIONAL MEMBERSHIPS

Society of Wine Educators, Since 2021

Association for the Study of Food and Society, Since 2010

International Association of Culinary Professionals, Since 2019