Craig A. Schmantowsky

EDUCATION:

06/1996 – 08/1999 **Master of Science in Hotel and Foodservice Management,**
Bachelor of Science in Hospitality Management
Florida International University, School of Hospitality Management, North Miami Beach, FL
Graduated August 1999. Dean's list, G.P.A. 3.82

08/1994 – 06/1996 **Associate of Science Degree in Culinary Arts**
Johnson & Wales University, School of Baking & Pastry Arts, North Miami Beach, FL
Graduated June 1996. Dean's list, G.P.A. 3.91

PROFESSIONAL EXPERIENCE:

01/2003 – Present **Instructor / Chef in Residence – College of Hospitality Management**
Lynn University, Boca Raton, FL

- Create lesson plans to enhance learning.
- Open culinary program for Hospitality College.
- Mentor for First Year Students.
- Instruct students in 6 different courses:
  - Convention Management as Service
  - Security Management
  - Food Production
  - Food Service Sanitation
  - Purchasing for Hospitality
  - First Year Experience

08/2002 – 5/2003 **Adjunct Instructor – Hospitality Management**
Johnson & Wales University, North Miami, FL

- Instruct students in Sanitation Management.
- Create classroom experiences to enhance learning.

06/1999 – 07/2002 **Instructor - Hospitality Management**
Keiser College, Ft. Lauderdale, FL

- Create lesson plans.
- Generate tests and projects used to enhance learning.
- Educate students in 8 hospitality courses:
  - Hospitality Business Law
  - Front Office Operations
  - Training in the Hospitality Industry
  - Convention Service and Management
  - Food and Beverage Management
  - Marketing Sales and Promotions
  - Introduction to Hospitality Management
  - Supervision in the Hospitality Industry

08/1996 – 08/1999 **Pastry Chef**
The Mar-a-Lago Club, L.C., Palm Beach, FL

- Supervise up to six individuals.
- Organize production for parties up to 600.
- Prepare dessert menus.
- Order inventory for production.
- Develop menus.

03/1996 - 07/1996 **Pastry Cook I**, (Co-Operative Education)
The Breakers Hotel, Palm Beach, FL

- Perform basic tasks without supervision.
- Follow and understand recipes.
- Learn outlets, procedures and order sheets.
- Produce plated desserts without supervision.

01/1995 - 03/1996 **Baker II**
Boca Raton Resort & Club, Boca Raton, FL

- Organize daily production of breads and rolls.
- Mix and form bread dough.
- Proofing and baking of all breads, rolls and bake shop products.
- Produce quiche and pie shells.
- Train Baker I.

CONVENTIONS:

2008	International Food Technologists Association National Conference, New Orleans
2007	Star Chef Conference, New York
2007	International Spa Professional Association National Conference, Orlando
2001 – Present	National Restaurant Association Convention, Chicago
1994 – Present	American Culinary Federation Regional and Annual Conventions

CULINARY TOURISM EVENTS:

2008	Food and Wine of Italy
2007/08	Culinary Costa Rica
Under Consideration	Culinary China / Food and Wine of Australia

COMMUNITY SERVICE:

2007 – Present	Boca Bacchanal, Raise Your Glass Host School
2005 – Present	Delray Beach Garlic Festival, Invited Chef and Culinary Judge
2004 – Present	CAAB Board Member for West Boca Raton High School - Help develop Culinary Program
2004 – Present	Judge for Venetian Carnival – Boca Center
2004 – Present	Judge for Chocolate Extravaganza – Boca Center

AWARDS:

1997	2 Gold, 2 Silver and 2 Bronze for competing in American Culinary Federation sponsored events
1996	2nd place in the Florida Citrus Desert Contest
1996	Apprenti Cuisinier Award for Outstanding Achievement in Classical Pastry
1995	ACF Jr. Member of the Year

MEMBERSHIPS:

2007 – Present	International Food Technologists Association
2006 – Present	International Spa Professional Association
1995 – Present	National Restaurant Association
1994 – Present	American Culinary Federation