

Hazel Y. Clarke-Stuart, CDM, CFPP, MHE, MHP

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Food Service Director

Food service Professional and experienced Nutritionist with 20+ years of experience in management, clinical and community nutrition settings, employee relations, fiscal accountability, project management, and quality assurance.

Proven expertise in directing food and beverage services organizational strategies by contributing information, analysis, and recommendations to functional strategic thinking and direction. Skilled in implementing food and beverage financial strategies by anticipating requirements, trends and variances, developing budgets and capital expenditure plans, leading action plans, measures and analyzing results. Sound knowledge of nutritional requirements and maintain safety in food preparation. Superior problem resolution skills with solid organization and supervisory capabilities that is highly effective at identifying opportunities, developing focus, and providing tactical business solutions for all facets of the operation.

Areas of Expertise

- Nutrition Education
- Program Development
- Weight Management
- Health Promotion
- Event Planning
- Clinical Nutrition
- Patient Advocacy
- Public Health
- Team Leadership

Accomplishments

- Oversaw 12 kitchen staff through all facets of a food service operation to serve three meals a day for over 120 residents and staff.
- Negotiated contracts with vendors and reduced food cost by 12%.
- Achieved 'deficient-free' status declared by the State Health Department five years in a row.

Career Experience

Health Care Service Group, Atlanta, GA
Account Manager/ Certified Dietary Manager

June 2017 – Present

Establish and ensure implementation of current policies and procedures concerning food procurement, preparation and service, which reflect compliance with corporate and regulatory guidelines. Conduct periodic surveys of residents, both written and through personal visits, to evaluate resident preferences and options. Manage productive lines of communication between dietary services and other facility department/facilities. Monitor dietary personnel to ensure required tasks are being performed in a manner prescribed by policy and procedure. Communicate with kitchen staff, dietitians, and doctors to assure adherence with complex and frequently changing dietary needs of clients

- Ensured and maintained deficiency free facilities status and won numerous awards.
- Provided leadership and guidance to ensure food quality, safety standards, and client expectations were met.
- Interacted with residents, therapy and nursing to plan meals according to residents needs and goals.

Fairburn Health Care, Fairburn, GA
Director of Nutrition Care

July 2001 – June 2017

Supervised food production, ensured standardized recipes and production sheets, checked food for flavor, temperature. Ensured food preparation for optimal nutrition (including attention to various age groups of patients) and economic

handling. Determined quality and quantity of food required, planned and prepared master menus, oversaw the planning of menus. Facilitated personalized dietary assessments were conducted for each patient to ensure appropriate daily menu preparations. Developed food hospitality and nutrition team members through appropriate training, coaching and mentoring to ensure strong operational performance and the highest level of personalized customer service.

- Directed end to end food service operations of 12 kitchen staff serving three meals a day for 120+ residents and staff.
- Successfully negotiated with vendors which resulted in a reduction in food cost by 12%.
- Implemented strategies to streamline and enhance employee morale and increased employee retention by 6%.
- Consecutively declared 'deficient-free' by State Health Department five years in a row.

Solo Act Catering, Jonesboro, GA

June 1999 – Present

President

Develop standards of performance, determine areas of responsibility, assign responsibility and accountability and delegate authority to the various managerial, supervisory, and professional members of the staff. Monitor food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an appealing manner. Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.

- Conducted nationally-accredited food sanitation course to encourage protection and minimize food borne illness risk.
- Planned effective nutrition education programs for 35 clients at a time, resulting in significant weight loss.

Army Wellness Center, Fort McPherson, US Army, East Point, GA

May 2005 – June 2010

Nutrition Coordinator and Instructor

Gathered data, assessed nutritional status and provided nutrition counselling based on individual needs, including nutrient requirements, knowledge and abilities, and medical, economic, and social situation. Maintained professional competence through ongoing trainings and development opportunities by continuing education sessions like conferences, seminars, and health fairs.

- Planned and organized effective diabetes and nutrition education programs for 35 clients and helped upgrade food program to more input from the participants with a 50% increase in wellness.
- Contributed to food service systems management and nutrition education, dietary counseling, health promotion for over 50 health events.

Education

Masters of Nutrition Education

American University, Washington, DC

Masters of Health Education

Kaplan University, Chicago, IL

Masters of Public Health

Kaplan University, Chicago, IL

Bachelor of Hotel Restaurant & Industrialized Management

Virginia State University, Petersburg, VA

Certifications

Certified Dietary Manager 1994, 2019

Servsafe Instructor / Proctor, 2019