

MICHELE LEFEBVRE, RDN, CDN

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EDUCATION

Cornell University, SC Johnson College of Business School of Hotel Administration <i>Master of Management, Hospitality</i>	May 2019
Syracuse University <i>Dietetic Internship</i> <i>Master of Science, Nutrition Coursework</i>	May 2004
State University of New York, College at Oneonta <i>Bachelor of Science, Dietetics</i> Minor in Foodservice and Restaurant Administration	December 1999

TEACHING & COURSE DESIGN EXPERIENCE

Purdue University Northwest <i>Visiting Clinical Instructor: Essentials of Nutrition</i> <ul style="list-style-type: none">• Write course syllabus, learning objectives, and course assessments for instruction• Develop and deliver student centered instruction, administer and manage course assessments using online assessment tools• Dynamic teaching style using hands-on activities, real life examples, and active learning strategies• Mentor students on work opportunities, career choices, and internship applications	2019 - Present
eCornell, Cornell University <i>Instructor: Nutrition and Healthy Living, Becoming a Powerful Leader</i> <ul style="list-style-type: none">• Provide instruction and assessment for online nutrition and leadership courses• Write syllabus and organize efficient time management plan to uphold three-week course framework• Offer dynamic live office hour sessions using online meeting tools and changing topics• Demonstrate positive and supporting learning environment as per student feedback	2018 - Present
Department of Food Science, Cornell University <i>Faculty Author: Product Buyer Certificate, Food Safety Certificate</i> <ul style="list-style-type: none">• Subject matter expert on Food Allergy Basics, Procurement in Foodservice, Developing Relationships, and Supply Chain Modules• Developed curriculum, learning objectives, content, assessment tools for eLearning platform	2018 – 2019
Division of Nutritional Sciences, Cornell University <i>Lecturer and Supervisor: Nutrition Fieldwork</i> <ul style="list-style-type: none">• Develop syllabus, curriculum, assignments, and assessment methods for undergraduates• Introduce foodservice and business concepts to dietetic undergraduate students in marketing, safety and sanitation, leadership and relationship building	2011 - 2019

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TEACHING & COURSE DESIGN EXPERIENCE (*CONTINUED*)

- Deliver weekly instruction and coordinate guest speakers
- Lead the planning and execution of the capstone food and nutrition project

The Hotel School, Cornell University

Fall 2018

Provided Course Support for:

- HADM 4510: Restaurant Development
- HADM 7510: Properties Development and Planning
- HADM 7970: Leadership Development Program

The Hotel School, Cornell University

2018 - 2019

Invited Guest Lecturer:

- HADM 2360: Food Service Management, Theory and Practice: *Wellness Innovations in the Foodservice Industry*
- HADM 4320: Contemporary Healthy Foods: *Health Driven Menu Choices in Institutional Foodservice: A Review of Cornell Dining*

RESEARCH

The Healthy Tasty Burger: Consumers' Acceptance of New Meat Mushroom Burger; Giovanni Sogari, *University of Parma*; Jie Li, *Cornell University*; Michele Lefebvre, *Cornell University*; Shihua Huang, *Cornell University*; Cristina Mora, *University of Parma*; Miguel I. Gómez, *Cornell University*. *Manuscript Accepted; presented at Agricultural & Applied Economics Association Annual Meeting, July 2019*

Evaluation of Health Messaging on Whole Grain Pasta; Giovanni Sogari, *University of Parma*; Michele Lefebvre, *Cornell University*; Miguel I. Gómez, *Cornell University*; Cristina Mora, *University of Parma*; *Nutrients, November 2019*

PRESENTATIONS & SPEAKING ENGAGEMENTS

"Preparing for Food Allergies in the College Transition" Food Allergy Conference for Education, Sept 2019

"Food Trends in Spa Industry", New York Spa Association Annual Meeting, May 2019

"Overview of the Use of Mushrooms in Food Service", Dyson School Agricultural and Food Business Outlook Conference, January 2019

"Transitioning to College or University with Food Allergies", Food Allergy Research and Education Conference, October 2018

"The Role of the Dietitian in Institutional Foodservice", Cornell University Dietetic Association, October 2018

"Wellness Trends and Innovations in Campus Foodservice", Cornell Institute for Healthy Futures Roundtable, September 2018

"Allergy and Gluten Auditing 101", Kitchens with Confidence Webinar, August 2018

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PRESENTATIONS & SPEAKING ENGAGEMENTS (CONTINUED)

“Aspects of Healthy Menu Choices in Institutional Foodservice”, Cornell Institute for Food Systems All Member Meeting, June 2018

“Transitioning to College or University with Gluten Intolerance”, Gluten Intolerance Group Summit, June 2018

“Clean Eating, Labels, and Menu Transparency”, Cornell Dining All Staff Training Week, January 2018

“Culinary and Operational Innovations”, Princeton Review Top Ten College and University Foodservice Roundtable, March 2018

“Transitioning Your Menu to Gluten Free in Five Steps”, National Association for College and University Food Service (NACUFS), Northeast Regional Conference, March 2017

“Nutrition Bootcamp: Review of the Basics”, Cornell Dining All Staff Training Week, January 2017

“Food Allergies: Label Reading and Current Trends”, Cornell Dining All Staff Training Week, January 2016

“Grains of Glory: Menuing Whole Grains”, Cornell Dining All Staff Training Week, January 2014

“Soup Basics: Recipe Development for Classic Soups”, Cornell Dining Recipe and Development Training, January 2014

“Balance the Plate: Increasing Healthfulness on the Plate without Losing Customers”, American Culinary Federation Culinary Competition and Conference, January 2013

“Reinventing Healthy: Marketing Better-For-You Choices in Campus Dining”, NACUFS National Conference, July 2011

“Pass the Salt: Impacts of Sodium Changes in Menu and Recipe Development”, NACUFS Northeast Regional Conference, March 2011

“Food Allergies in College and University Foodservice: Best Practices”, NACUFS National Conference, July 2010

RELEVANT PROFESSIONAL EXPERIENCE

DIRECTOR, NUTRITION MANAGEMENT

2013 - 2019

Cornell Dining, Cornell University, Ithaca, NY

- Earned promotion to further establish procedures and oversight of recipe development, test kitchen, and foodservice management system
 - Facilitated the launch of a “Free From” Allergens residential dining facility, 2nd in the country
 - Deliver instruction for approved coursework within academic departments on campus
 - Mentor and advisor to students in dietetics and hospitality fields
 - Conduct academic research with on campus partners
 - Selected as committee member for new initiative to address food insecurity for diverse student body
 - Implemented project management plan to recover foodservice management system used to manage >\$8M in inventory; success demonstrated with reduction in SKU’s by 62%, >\$100K savings in one year
 - Manage department SOP program: writing, editing, and delegating owners for all operational SOPs
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RELEVANT PROFESSIONAL EXPERIENCE (*CONTINUED*)

REGISTERED DIETITIAN

2008 - 2013

Cornell Dining, Cornell University, Ithaca, NY

- Established data collection methods to analyze health and nutrition needs for student population
- Collaborated with Wellness Program to develop integrative health programs for full time staff
- Provide nutrition counseling to new and returning students, faculty, and staff
- Developed department wide food allergy safety policies and procedures; as such, named top university to attend if living with food allergies
- Founded Cornell Dining Nutrition intern program for students to provide a fuller collaboration and hands-on learning opportunities for students

FOUNDER, CONSULTANT, DIETITIAN

2001 - 2011

Green Cuisine, Ithaca, NY

- Provide one on one nutrition counseling and health coaching to patients in partnered doctor offices
 - Teach cooking classes and demonstrations for local groups and businesses
 - Consult with local and national businesses to evaluate food safety training protocols
 - Deliver consulting services for corporate wellness programs: Cargill, Inc., Marietta Corp., Realty, USA
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AWARDS

Best Program Manager for Food Allergies at a College and University, AllerTrain, 2018

Bronze, Most Innovative Wellness and Nutrition Program, National Association of College and University Foodservice (NACUFS), 2014, 2018

Recognition Award, Catering and Event Manager of the Year, Cornell Dining, 2015

Recognition Award, NACUFS, Northeast Region, 2013

CERTIFICATIONS & ADVANCED TRAINING

Certified Group Facilitator, Cornell University Team Leadership Center

Certified Intrinsic Health and Wellness Coach, Intrinsic Solutions, International

Certificate, Teaching and Learning in the Diverse Classroom, Center for Teaching Innovation

Certified Professional Food Manager, National Environmental Health Association

Registered Dietitian Nutritionist, Commission on Dietetic Registration

Gender and Sexuality Training, Cornell Lesbian, Gay, Bi, and Transgender Resource Center

Certified Dietitian Nutritionist, New York State Office of the Professions

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AFFILIATIONS & SERVICE

Member, Nutrition & Sustainability Committee, Menus of Change Research Collaborative, 2017-2019

Registered Dietitian for local Bright Horizons Child Care Center, 2013-2017

Chair, Nutrition Committee, NACUFS Northeast Region, 2012-2013

Team Leadership Facilitator, NACUFS Leadership Institute, 2012-2014

Chair, Restaurant Committee, Share Our Strength, Ithaca Chapter, 2007-2009

Board Member, Business CENTS Small Business Program, Alternatives Federal Credit Union, 2002-2007