

DAISY DUCK

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EDUCATION

North Dakota State University, Fargo, ND May 2019
Bachelor of Science degree in Dietetics, Minor: Hospitality and Tourism Management
GPA: 4.0/4.0, Dean's List (four semesters)

INTERNSHIP

Mayo Clinic, Rochester, MN May 2019 – Present
Dietetic Internship

- Develop critical thinking ability through evaluation of patient's current nutritional status and diagnosis requirements for cancer treatment and diabetes
- Demonstrate problem solving skills while diagnosing nutrition problems with clients to assist in creating a personalized nutritional plan
- Collaborate with other health professionals to create relationships that aid in forming a comfortable, stress-free environment for patients
- Improve counseling skills while maintaining a caring personality with patients and ensuring patient confidentiality

WORK EXPERIENCE

Eventide, Fargo, ND January 2017 – May 2019
Part-Time Nutrition & Culinary Cook

- Prepared high quality meals according to recipes, as well as nutritional and dietary requirements of the residents
- Monitored sanitation practices to ensure that all employees were completing cleaning tasks while following standards and regulations
- Checked menus daily in order to verify that all necessary items were prepared as needed
- Served food to residents using proper portion control standards while creating meaningful relationships with the residents during their meal times

LEADERSHIP AND INVOLVEMENT

NDSU 800 Café, Fargo, ND February 2019 – May 2019
Student Meal Creator & Manager

- Implemented nutritional knowledge while creating a three course, whole food meal served to over 30 individuals
- Led café team while assigned as student manager to make sure that all aspects of the lunch preparation and serving went smoothly
- Created appetizing fiesta themed artisan meal that followed the guideline of being under 800 calories
- Attained serving experience while administering the courses to guests and ensured satisfaction
- Obtained experience in food handling safety and proper preparation techniques used when formulating courses
- Assured that meal options met allergy and dietary need requirements for guests