# Danielle Young School of Hotel, Restaurant, Tourism & Management New Mexico State University

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#### **Education:**

New Mexico State University, Las Cruces, NM Master of Arts in Teaching: **Education, Curriculum, & Instruction** 

New Mexico State University, Las Cruces, NM Bachelor of Science: **Hotel, Restaurant & Tourism Management** 

### **Employment History:**

# **Teaching**

Atrisco Heritage Academy High School

<u>Culinary & Foodservice Teacher</u>, August 2013-January 2023 <u>Teacher Leader Facilitator</u>, August 2019-May 2021 <u>CTE Department Chair</u>, August 2015-January 2023

Oñate High School

FACS/GRADS Teacher, November 2011-May 2012

NMSU-Student Success Center

Learning Facilitator, August 2011-October 2011

NMSU-Hotel Restaurant and Tourism Management Teaching Assistant, January 2010-May 2011

#### **Professional Service**

High Point Grill & Taproom & Rustico Italian Kitchen, Albuquerque, NM Front of House Manager, March 2021- August 2021

The Worthington a Renaissance Hotel, Fort Worth, TX Supervisor, June 2007-June 2008

Marriott Horseshoe Bay and Resort, Horseshoe Bay, TX
<a href="Server">Server</a>, Cocktail Server</a>, Bartender</a>, Poolside Bar, Room Service</a>, June-August 2006

Chili's Bar & Grill, Las Cruces, NM Server, August-October 2002

Carrow's Restaurant, Albuquerque, NM
<u>Assistant Manager</u>, January-October 2000

# **Professional Development Activities:**

National Restaurant Association ProStart Summer Institute Levels 1-3 Attended trade shows such as National Restaurant Show, Shamrock Food Show

#### Awards:

National ProStart Educator of Excellence Award Winner, 2018 1st Place Culinary Arts ProStart Team New Mexico,

# **Certifications:**

ServSafe Manager Certified Completed Management Development program for Marriott, 2007 Completed Management Training for Primrose Foods, 2002