

Julie Chessen, MS, RD

345-D Jeremiah Dr. ♦ Simi Valley, CA 93065 ♦ (805) 231-1376 ♦ julschessen@gmail.com

EXPERTISE

Results-focused leader specializing in building, managing, and directing a solid team of school foodservice professionals; developing dynamic nutrition-based programs; effectively and efficiently administering foodservice systems; and providing leadership and guidance to all stakeholders.

CORE ACCOMPLISHMENTS

- Member and participant on the Ventura County Farm to School Collaborative
- Co-chair for the Ventura County Farm to School Collaborative Procurement Committee (May 2016-June 2019)
- Co-chair for the Growing Edible Education Symposium Coordination Committee (October 2016)
- Initiated and launched the USDA Fresh Fruit and Vegetable Program; expanded program to \$530,000 and 12 school sites
- Spearheaded the *Let's Move Salad Bars to Schools* Foundation grant; received nine donated salad bar packages
- Developed, piloted, implemented, coordinated, and managed an after school culinary intervention for middle school students (Pink and Dude Chefs Program)
- Presented research generated from the Pink and Dude Chefs Program at the Society for Nutrition Education Conference, New Orleans (July 2009)
- 14+ years of foodservice experience in a variety of restaurant settings

EDUCATION

Utah State University; Logan, UT

Dietetic Internship; Emphasis in School Foodservice

March 2012

California Polytechnic State University; San Luis Obispo, CA

Master of Science; Agriculture, Specialization in Food Science and Nutrition

June 2008

- Thesis: *The Development and Pilot of a Culinary Intervention Designed using the Social Cognitive Theory to Teach Nutrition to Adolescent Girls*

Bachelor of Science; Nutrition

June 2005

- Senior Capstone Project: *The Development of a Strengthening and Stretching Exercise Pamphlet for Seniors*

Moorpark College; Moorpark, CA

Associate in Arts; General Liberal Arts & Science

August 2002

PROFESSIONAL EXPERIENCE

Ojai Unified School District; Oxnard, CA

Director, Nutrition Services

December 2016-July 2020

- Direct, supervise, organize, coordinate, and monitor nutrition programs for Ojai Unified School District (8 school sites; 2,500 students; K-12)
- Develop and prepare the annual budget of \$900,000; analyze and review budgetary and financial data; control and authorize expenditures in accordance with established guidelines
- Implement policies and procedures to ensure compliance with nutrition and sanitizing standards district-wide
- Provide in-service education to employees on food safety and sanitation, food preparation and USDA school meals guidelines
- Research, plan and evaluate current and proposed programs to promote efficiency, economy and service; make recommendations for improvements as needed
- Plan, coordinate and direct catering services for various events and functions

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Oxnard School District; Oxnard, CA

Assistant Director, Child Nutrition Services

July 2013-December 2016

- Direct, supervise, organize, coordinate, and monitor child nutrition programs for Oxnard School District (20 school sites; 17,000 students)
- Ensure compliance with federal, state and local applicable laws, codes, ordinances, regulations, policies, and procedures
- Analyze data regarding workloads, staffing, scheduling, equipment needs, storage, food costs, participation, and other nutrition service operations
- Plan, develop, and conduct training programs for foodservice personnel regarding the USDA School Meals Programs; eligibility and verification processes; food safety procedures
- Prepare menus; ensure dietary adequacy and nutritional balance

Nutrition Consultant/Independent Contractor

March 2012-June 2013

- Developed, coordinated, implemented, and managed the salad bar program for Oxnard School District (20 school sites)
- Trained 150 foodservice staff on the USDA regulations, food safety guidelines, and menu ordering
- Conducted site needs assessments to determine equipment and staffing needs

Medical Billing Technologies, Inc.; Visalia, CA

Service Consultant

August 2009-May 2011

- Consulted with school district administrators to generate federal reimbursement for state-run Medicaid programs
- Provided program training (individual and group) regarding compliance of state regulations (including HIPAA), records retention, and audit binder maintenance
- Facilitated client and internal meetings in person or through web-based software (Go-To-Meeting)
- Managed accounts that generated \$1,000,000 in revenue

California Polytechnic State University, Kinesiology Department; San Luis Obispo, CA
Solutions Through Research in Diet and Exercise (STRIDE)

Program Coordinator/Nutrition Educator

January 2008-November 2009

- Recruited, interviewed, hired, trained, managed, and evaluated all program assistants (30 total)
- Established program support from community agencies (Bright Futures After School Program, YMCA, Food Bank Coalition of San Luis Obispo County)
- Instructed senior project course (50 total)
- Collaborated in the development and evaluation of a technology-based “train the trainer” video program

Society for Nutrition Education Conference; New Orleans, LA

July 2009

Speaker/Presenter

- Wrote and published a research abstract for *The Journal of Nutrition Education and Behavior*
- Presented results from the “Pink Chefs” program at the Society for Nutrition Education Conference
- Supervised the development of a video used to demonstrate the effectiveness of the “Pink Chefs” program

AIDS Support Network and SLO Hep C Project; San Luis Obispo, CA

10/07-06/09

Nutrition Counselor/Volunteer

- Developed culinary seminars and seasonal recipe handouts
- Coordinated and supervised 20 Cal Poly students to assemble nutrient dense meals
- Conducted several nutrition consultations and maintained health records
- Purchased groceries, tailored recipes, and made meals for homebound patients

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Senior Nutrition Program in SLO County; Oceano, CA

05/04-06/05

Kitchen Assistant/Volunteer

- Monitored food temperatures using kitchen thermometers and the USDA's guidelines
- Served meals using the USDA's recommended daily amounts for seniors
- Sanitized all food contact surfaces and serving utensils
- Maintained cleanliness of dining facility and performed side work duties
- Created and presented an exercise pamphlet for my senior capstone project

Various Commercial Foodservice Establishments; Southern and Central California

1996-2008

Server/Waitress

- Provided attentive and efficient customer service in environments ranging from fast-food to fine dining
- Maintained compliance with food safety regulations and HACCP guidelines
- Trained new employees regarding foodservice policies and procedures
- Expedited food preparation and table delivery service
- Maintained cleanliness of dining facility and performed side work duties
- Performed self-inspections regarding food handling procedures

McDonald's Restaurant; Simi Valley, CA

09/94-06/96

Shift Manager

- Supervised a team of 4-5 employees on the food production line
- Delegated cleaning and inventory responsibilities to team
- Trained new employees regarding foodservice policies and procedures
- Addressed guest complaints to ensure customer satisfaction

PUBLICATIONS

Chessen, J., David W. Hey, Lisa Nicholson, and Ann Yelmokas McDermott. (2009). Practice Notes: Strategies in Health Education - Program: "What's Cooking on the Central Coast with the Pink and Dude Chefs?" *Health Education and Behavior*, 36.6, 975-977.

Chessen, J., Nicholson, L., Sklar, J., McDermott, A.Y. "Pink Chefs" A Cooking and Nutrition Intervention (Poster). The Obesity Society Annual Conference, October 2009.

Chessen, J., Nicholson, L., Sklar, J., McDermott, A.Y. (2009). The Development and Pilot of a Culinary Intervention to Teach Nutrition to Adolescent Girls. *The Journal of Nutrition Education and Behavior*, 41, S16.

Chessen, Julie Anne. *The Development and Pilot of a Culinary Intervention Designed using the Social Cognitive Theory to Teach Nutrition to Adolescent Girls.* MS thesis. California Polytechnic State University, California, 2009. [Digital Commons](#)

CERTIFICATIONS AND CREDENTIALS

Food Safety Educators

Food Safety Managers Certification

10/19- 10/24

Academy of Nutrition and Dietetics

Registered Dietitian

02/13-Current