

SHERYL A. KLOBASA

EDUCATION

M.S. in Home Economics, 1980, Washington State University. Specialization in community nutrition and nutrition education. Thesis topic: The effectiveness of trigger tapes as an educational tool in a dietetics curriculum.

B.S. in Home Economics, 1978, Washington State University. Emphasis in foods, nutrition, and institution management.

EXPERIENCE

1991- Present

Director, Kramer Dining Center. Management staff includes three full-time dietitians/managers, 3 part-time management assistants, 30 full-time employees, and 120 part-time student employees. Administrative responsibilities include the supervision of employees; the production and service of food to residents; employee hiring and scheduling; in-service education coordination; menu planning of special events; assist in purchasing of equipment, food, and supplies; performance counseling and appraisals; member of the food safety committee; chair, nutrition awareness committee; have input to the development of department policies, procedures and programs, and long-range and strategic planning for the dining services department; and fiscal responsibilities that include administration of a budget in excess of three million dollars.

Instructor, Hospitality Management and Dietetics. Responsible for teaching the lab component of HMD 342 Food Production Management II. Duties include planning, supervising, and evaluating laboratory experiences; leading class discussions; assigning and evaluating written and clinical performance; coordinating activities with co-instructor; and supervising lab assistants. Responsible for supervising HMD 561, Practicum/Management in Dietetics – Supervise and evaluate management students doing their management practicum. Provide practicum experiences for Hospitality students enrolled in HMD 275, Structured Field Experience in HMD. Provide structured internship experiences for hospitality and/or dietetic students enrolled in HMD 475, Internship in HMD.

1989 – 1991

Administrative Dietitian in charge of service in a dining facility serving 2400 resident college students and athletes at Kansas State University, Manhattan, KS. Responsibilities included: (1) Directing the service staff to provide efficient, effective, and customer-oriented service to the residents by means of merchandising, monitoring portion control, effective scheduling of employees, building rapport with the residents, and emphasizing customer friendly practices; (2) Hiring, scheduling, training, and evaluating civil service and student employees; (3) Coordinating and organizing regular meal service and special events for the athletic training table; (4) Planning, coordinating, and supervising the service and staffing of catered events; (5) Chairing the nutrition awareness committee; (6) Assisting in supervision and instruction of Hospitality Management and Dietetic students during intermediate level Quantity Foods laboratories and senior level dietetic practicums; and, (7) Diet counseling for residents upon request.

EXPERIENCE, CONTINUED

1986 – 1989

Administrative Dietitian in charge of food production for dining facility serving 1400 resident college students at Kansas State University, Manhattan, KS. Responsibilities included: (1) Directing the food production staff in the receiving, storage, and production of food in all areas; (2) Assisting the unit director in planning, organizing, and directing the activities of the unit; (3) Participating in formulation and implementation of an effective and continuous program for orientation, training, supervision, and evaluation of personnel; and (4) Supervising and teaching of junior level Hospitality Management and Dietetic students rotating through the facility for foodservice systems laboratory experience.

1984 – 1986

Administrative Dietitian in charge of service and sanitation in a dining facility serving 1400 resident college students at Kansas State University, Manhattan, KS. Responsibilities included: (1) Directing the service and sanitation staff to provide efficient, effective, and customer-oriented service to the residents by means of merchandising monitoring portion control, effective scheduling of employees, building rapport with the residents, and emphasizing customer-friendly practices; (2) Hiring, scheduling, training, and evaluating civil service and student employees; (3) Coordinating and organizing the dishroom operation; (4) Planning, directing, and organizing the procedures and schedules for the sanitation and safety of equipment and building; and, (5) Functioning as a member of the nutrition awareness committee.

1981 – 1984

Clinical Dietitian, St. Joseph Hospital, Concordia, KS. Responsibilities included planning menus for maximum nutrition and enjoyable eating, providing dietary counseling for patients of modified diets, monitoring patient diets, providing out-patient counseling, involvement in the planning and implementation of in-service and out-patient educational programs, and monitoring quality and appearance of patient meals.

1982, Fall

Instructor, Cloud County Community College, Concordia, KS. Responsible for teaching Principles of Food Preparation (lecture and labs).

1981 and 1982, Spring

Nutrition Educator, Kansas State University, Manhattan, KS. Lead workshops in the North-Central area of Kansas to introduce K-6 teachers to a packet of nutrition education materials developed by Kansas State University Department of Foods and Nutrition.

AWARDS

ACCREDITATION

MEMBERSHIPS

- American Dietetics Association, member
- Management of Food and Nutrition Systems practice group, member
- Food and Culinary Professionals practice group, member
- Dietetic Education Practitioners, member
- Kansas Dietetic Association, member
- Kaw Valley Dietetic Association, president (July 1995), president-elect (July 1994)
- National Association of College and University Food Services, member

AWARDS

ACCREDITATION

MEMBERSHIPS,

CONTINUED

- Omicron Nu, member
- Registered Dietitian, #577021
- Kansas Licensed Dietitian #444
- National Restaurant Association Food Safety Instructor (since 2000)
- National Restaurant Association Food Safety Certification (since February 1994)
- National Frozen Food Month, Golden Penguin Award, 1996,1997,1998
- Kansas Governor's Council on Fitness- Fitness Project Contest, Awarded first prize for special project in schools – "Fit Trek", National Nutrition Month, KSU Housing and Dining Services (Spring 1991)
- NACUFS Menu Idea Exchange/Nutrition Program Awards:
 - Most Innovative Nutrition Program, 2008, first place
 - Catering, Special Event, 2007, third place
 - Catering, Special Event, 2006, first place
 - Most Innovative Nutrition Program, 2006, first place
 - Most Creative Nutrition Month Promotion Contest, 1999, third place
 - Catering, Special Event, 1995, first runner up
 - Theme Dinner, Special Event, 1990, first runner up
 - Catering, Special Event 1990, first place, grand prize
 - Theme Dinner, Special Event, 1989, second runner up
 - Catering, Special Event, 1987, first place
 - Catering, Special Event, 1986, first place, grand prize

REFERENCES

Available upon request.