
Kristi Kidder

Chef, F&B Inventory Management and Recipe Cost Expert, F&B Operations Specialist

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EXPERIENCE

Culinary Institute of America - Copia Campus, Napa CA - *Culinary Conference Lead*

- Recipe production and inventory management for conference events
- Preparation and assistance to guest chefs giving cooking demonstrations
- Logistics and timely delivery of both raw and prepared food
- Culinary instruction for students during class events

Vinas Zurinaga Winery, Sebastopol CA - *Seasonal Sous Chef*

- Catering for seasonal wine release events
- Recipe development, purchasing, production

Goatlandia Kitchen, Sebastopol CA - *Line Cook/Pastry Chef*

- Recipe and menu development, food production, line service
- Converted pastry and bread recipes to gluten free and vegan using plant based alternatives

Motivate LLC/Lyft, San Francisco CA - *Inventory Specialist*

- Responsible for purchasing all inventory items used to repair bicycles via Salesforce and Oracle
- Invoice reconciliation, requirements forecasting, physical counts, scheduling

Agilysys Inc, Emeryville CA - *Implementation Specialist & Consultant*

- Project management, onsite operational consultation, software demonstrations, user mapping
- End user training, data analysis, data importing, scheduling and delivery
- Data analysis, system upgrades, server installation, custom integration mapping
- Developed training program for new hires, internal peer training, helped to write curriculum and certification tests

Eatec Corporation, Emeryville CA - *Project Manager*

- Customer onboarding, resource allocation, project timeline scheduling, onsite consultation, end user training, customer support
- USDA Nutritional Certified Trainer

EDUCATION

Florence University of the Arts, Florence Italy - *Associate of the Arts*

Advanced culinary, hospitality and wine program, graduated with honors
Internship at the renowned pastry shop *Robiglio Pasticceria*

New Orleans School of Cooking, New Orleans LA - *Cajun Cuisine Certificate*

Hands on Cajun cuisine course, learning traditional Cajun recipes

Smile Organic Farm, Chiang Mai Thailand - *Thai Cuisine Certificate*

Intensive hands on course preparing traditional Thai dishes

CERTIFICATION

ServSafe Food Handler Certification #7258688

Valid through August 2027