

Dietetics Application Number:

XXXX-XXXXXX

Position applying for:	Dietetics Major Student
Education	
<i>Bachelor of Science in Food, Nutrition and Health</i>	University of British Columbia
<ul style="list-style-type: none">• Studies role of nutrition in disease prevention	Sept 2018 – Present
<i>Associate of Science in Dietetics</i>	Langara College
<ul style="list-style-type: none">• Studied food preparation in health care settings	January 2013 – August 2018
<i>Diploma in Restaurant Management</i>	Regency Hotel Tafe, Adelaide, South Australia
<ul style="list-style-type: none">• Studied culinary arts and food service operations	Sept 2000-June 2001
<i>Bachelor of Business Management</i>	De la Salle University, Manila, Philippines
<ul style="list-style-type: none">• Studied marketing and entrepreneurship	June 1993 – April 1997
Relevant Experience	
East Vancouver Dialysis Clinic	Vancouver, BC
Volunteer Supervisor- Coffee Cart Program	September 2019 - March 2020 60 hours
<ul style="list-style-type: none">• Assisted in formatting the 5th year Dietetics renal manual for UBC.• Posted job advertisement, interviewed, and trained newly hired coffee cart volunteers.• Organized volunteer schedules and submitted volunteer records to the dietitian.• Coordinated with corporate sponsor and collected donations for the coffee cart program.• Maintained coffee cart inventory and equipment, and purchased snacks approved by the dietitian.• Participated in entertainment programs prepared by the Dialysis unit staff for patients.	
North and East Vancouver Dialysis Clinic	
<i>Coffee Cart Volunteer</i>	January 2017 – September 2019 80 hours

<ul style="list-style-type: none"> Followed renal nutrition guidelines in preparing and providing coffee and snacks to renal patients. Provided administrative work for the dietitian such as updating the Dietetics Manual. 	
Gilpin Elementary School	Burnaby, BC
Multicultural Potluck Committee Member	May 2015- <i>Present</i>
<ul style="list-style-type: none"> Works with committee members on launching a multicultural on-line cooking class program for elementary school students in response to COVID restrictions. Organized annual potluck operations by purchasing food service supplies and setting up banquet equipment during events. 	
Fiesta Creative Catering	New Westminster, BC
Owner	April 2004- <i>March 2012</i>
<ul style="list-style-type: none"> Collaborated with graphic and website designers in creating an effective on-line marketing strategy using search engine optimization that increased catering sales by 300%. Designed and implemented school hot lunch menus in coordination with parents, teachers, and kitchen staff. Created a hot lunch website that integrated order, payment and hot lunch labels with names of individual students. Delivered over 100 school hot lunches, four days a week to Ecole Anne-Hebert, Jules Verne, and Rose-de-Vents located in Vancouver. Prepared food and cooked for special events for up to 1000 guests per weekend during summer and holiday seasons. Supervised up to 20 kitchen and food service staff. 	
LAS Foods Limited	Las Pinas City, Philippines
Business Operations Supervisor	April 1997 – <i>August 2000</i>
<ul style="list-style-type: none"> Standardized food operations procedures and created a food service manual that enabled a street-food business to grow to 28 branches. 	
Skills & Interests	
<ul style="list-style-type: none"> Completed Fraser Health’s eating disorder seminars for caregivers. Attended a technical writing course and learned about Qualtrics survey system, Wordpress, Linked In and updated technical writing skills. Enjoy teaching cooking skills to children. 	