



## **Biography**

### **Chef Cyndie Story, PhD, RD, CC**

Chef Cyndie Story is a certified chef and registered dietitian, with a Doctorate degree in Food and Lodging Management. Chef Cyndie has over 20 years experience as a school foodservice director, coordinator, consultant, and trainer.

Today, Chef Cyndie works as an independent consultant and trainer providing hands-on and demonstration-style quantity food production classes, food safety consultations and training, train-the-trainer course development, as well as custom training video productions. Recent projects include USDA/AMS Produce Safety University consultant, writer and producer of a one hour food safety orientation DVD for the State of Florida entitled *Serve it up safely every day*, as well as fresh fruit and vegetable fabrication web-based training videos, and the 2010 Breakfast Lunch Training series for the National School Food Service Management Institute.

Chef Cyndie is dedicated to helping people find balance in their lives between eating on the go and preparing healthy meals at home. Further, she seeks to educate school foodservice professionals throughout the U.S. to go the extra mile in preparing and serving healthier options for children. Her overarching goal is to provide training that compels participants to always seek to improve and enrich their lives.