



Jennifer Hesmondhalgh

Executive Chef

Education

Certification of Apprenticeship
Opryland Culinary Institute, National
Restaurant Association(NRA)

Associate of Applied Science
Culinary Science, Summa Cum Laude
Volunteer State Community College
Gallatin, TN

ServSafe Instructor Certification

Affiliations

LIONs International
Marietta chapter
Secretary 2012-2013

CERT Community Emergency
Response Team

1996 National Junior
Member/Apprentice of
the Year American
Culinary Federation

1998 Presidential Medallion,
American Culinary Federation
Memphis Chapter

2003 Best of Best Award Winner
WellStar Health System
2005 Best of Best Award Winner
WellStar Health System

Presentations

Academy of Nutrition and Dietetics
Aladdin Users conference
ASHFA, D'Canale Foods
Tennessee Restaurant Association

Experience

Jennifer is a chef consultant for Ruck-Shockey Associates, Inc., an S-Corporation formed in 1997. She has over 25 years of culinary and operational experience including high volume, banquet, cook-chill, quick casual restaurant production as well as fine dining; service integration (multi-service/multi-unit); dining service and meal delivery service programs; and project planning from conception to implementation. She has extensive knowledge in all aspects of hospitality management, including the management of daily operations, training, retail trends, patient meal services, and food safety.

Jennifer is experienced in converting patient meal service (traditional/cook-chill) to room service where menu & recipes are needed to meet special diet and clinical needs, creating appropriate production schematics, and providing implementation plans. When her central production facility exceeded capacity, she was instrumental in converting the largest satellite facility to room service, the first one of its kind in the state. She has implemented and supported multiple construction & service conversion projects in her facilities as executive chef, and across the country as a chef consultant. She has been featured in magazines such as Southern Living and Food Management.

Selected Project Experience

Las Colinas Medical Center
Irving, TX

Tower & Church Bistro
Marietta, GA

WellStar Cobb Cafeteria
Atlanta, GA

Tranquility at Kennesaw MT
Marietta, GA

St David's Medical Center
Austin, TX

Starbucks: We Proudly Brew
Multiple locations

Lakeland Regional Medical Center
Lakeland, FL

Advisory

ACF Board of Directors, Middle Tennessee
Chapter

Board of Directors for the Culinary Knowledge
Bowl, ACF

Board of Directors for Junior Members, ACF

Board of Directors, Members First Credit
Union

Leadership Council, WellStar Foundation