



Tim Becker, MHA, CDM, CFPP

Certified Dietary Manager and Food Protection Professional

Education

Associate of Science
Culinary Arts
WCCC
Youngwood, PA
1982

Bachelor of Science in Business
Human Resource Management
University of Phoenix
Phoenix, AZ

Master of Health Administration
University of Phoenix
Phoenix, AZ

Affiliations

ANFP- Association of nutrition
and foodservice professionals

AHF-Association of healthcare
foodservice

SHRM- Society for
human resource
management

Presentations

University of Phoenix – Masters level
presentations involving
sustainability applications.

Retail Mentoring Program /
Corporate trainer

ACF Culinary Competition (student
level)

Experience

Tim has over thirty years of healthcare management experience. He has a strong hospitality background having spent four years as a Chef in local restaurants / country club operations. He also has worked in several retail operations including fresh produce and pharmaceuticals. Most of his experience is in the healthcare marketplace; production manager, retail / catering manager, and department leader for several multi-support service areas in healthcare.

Tim specializes in retail service solutions that deliver profitable sales, a positive team atmosphere, thus improving the outcomes of guest satisfaction. He is also very experienced in driving results in productivity, staffing while meeting all operational opportunities involving budgets and compliance initiatives. His passion of change management applications evolving from environmental, and operational sustainability challenges.

Tim’s greatest accomplishments include moving the food service / retail operations, from one campus onto a brand-new 100-acre campus a few miles outside of town. He and his team fed all patient a hot meal on Friday. Patients were transported to the new facility via ambulance, and he and his staff provided a continental box breakfast, and lunch as more than 250 patients were transported to the new campus. Tim and his team were ready for delivery of a hot dinner meal, including modified diets and textures for the supper meal on Saturday. The service expectation also included a hot meal in the café for the staff.

Selected Project Experience

- LUMC Interim Retail Manager
- Carilion Centralized kitchen / Retherm Project
- Host / Hostess program / Room service
- We Proudly Serve (Starbucks Coffee Program)
- Electronic Menu design / implementation (retail)
- Call Center / multiple service lines (housekeeping, food, and laundry)
- Hospital Safety Committee
- Site Surveys new business
- Staffing and Productivity
- Redesign of behavioral health residences and cafeteria – meeting the various standards of safety specific to behavioral health.

Advisory

- Boy Scouts of America (past committee chair)
- WCCC Adjunct Professor Culinary Arts / Catering (past)

