

CURRICULUM VITAE

John Turenne, FCSI

jturenne@sustainablefoodsystems.com
7 Ryan Drive, Wallingford, CT 06492
Office: 203-294-9683 Cell: 203-314-7689

EMPLOYMENT HISTORY

2005 – Present President, Sustainable Food Systems, LLC, Wallingford, CT

- Founded Sustainable Food Systems, LLC, a first-of-its-kind consulting and technical services company whose focus is on transitioning institutional food service by leveraging previous experience in converting conventional food service into sustainable food service.
- Guide, direct and assist over 55 institutions and organizations to introduce and integrate sustainable food concepts and practices into their food service operations.
- Build customized and systemized connections between food producers/farmers and chefs.
- Partner with architectural and kitchen design consultants to create new food service facilities.
- Act as a compelling speaker, facilitator and coalition-builder for large and diverse audiences.
- Develop and conduct customized training programs for seasonal menus, recipe development, cooking techniques, and foraging.

1999 – 2005 Yale University, New Haven, CT

2004 – 2005 Director/Forager and Executive Chef, Yale Sustainable Food Project

1999 – 2004 Executive Chef, Yale University Food Services

- Designed, developed and implemented the nationally recognized *Yale Sustainable Food Project*.
- Designed and executed staff training modules for implementation and expansion of sustainable dining program campus-wide.
- Created and managed collaborations between union workers, management, students and advocates.
- Developed and managed direct links between agricultural food producers and food service operations.
- Directed menu & recipe development, product specifications, food procurement and production systems
- Developed, implemented and managed food cost budget of \$7,000,000 for 12 locations.
- Created a Standards of Operation evaluation and monitoring system.
- Consulted on all new kitchen design as Yale renovated 13 dining halls.
- Created a comprehensive “Cooks Testing” procedure to establish qualifications of union chefs.
- Developed and executed the first of its kind Cooking 101 course for Yale Students.

1994 – 1999 Director of Campus Dining, Wesleyan University, Middletown, CT

- Chief Executive Officer of entire campus food service, including six different operations. Supervised 14 management staff to successfully achieve customer satisfaction, operational excellence and fiscal success.
- Directed and trained management teams to develop mission statements and to implement program goals for innovative food service through team building and professional development initiatives for staff.
- Executed leadership and operating responsibilities for \$6.6 million Profit and Loss account.
- Negotiated labor contracts and positively managed unionized workforces of 65 employees.
- Created and managed collaborations between union workers, management, students and advocates.
- Managed the design, construction and renovation of two dining facilities.

1984 – 1994 Director of Campus Dining, Choate Rosemary Hall, Wallingford, CT

- Chief Executive Officer of entire campus food service, including three different operations and 8 management staff to successfully achieve customer satisfaction, operational excellence and fiscal success.
- Developed and managed a \$2.5 million management fee budget for food procurement and staff acquisition and training.
- Managed all campus dining staff of 45.
- Developed and executed management and staff training that included food production, customer satisfaction, employee relations, and sanitation certification.
- Managed and directed menu & recipe development, food procurement and production systems.

2000 – Present Chef de Cuisine, Culinary Concerts Catering, Madison, CT

- Oversee catering and special events for high-end catering business
- Executive Chef at off-site premier client events between 10 – 800 guests

NON-PROFIT EXPERIENCE

2014 – Present Network Advisory Council Member, Farm to Institution New England

2011 – 2017 President, Board of Directors, CT Northeast Farming Association

1987 – 2006 Board Member, American Red Cross' South Central CT Chapter

EDUCATION, CERTIFICATIONS, TRAINING AND ACCREDITATIONS

- A.S. Culinary Arts, Johnson & Whales University, Providence, RI
- Software Training - Excel, PowerPoint, Word, Macintosh fluent
- Advanced leadership Development Degree, Aramark Corporation
- Retail Food Concept Development Train the Trainer – Aramark Corporation
- CBORD Food Production Software Training – Cornell University
- Groen, Eagle Group and Robot Coupe Equipment Train the Trainer Certification
- Serve Safe Sanitation Certification
- Professional Standards and Industry Knowledge Qualification - FCSI

AWARDS & RECOGNITIONS

- Chosen as one of nine National Advisory Chefs to Michelle Obama's "Chefs Move to Schools" Program
- Farmland Preservation Pathfinder 2005 – Outstanding Individual Award.
- American Red Cross Copeland Award 2008
- Nominated as the Glynwood Center's Harvest Award 2005 - Outstanding Achievement.
- Invited to present at the Culinary Institute of America's "Flavor, Quality & American Menu" Conference to 100 of the top food service professionals in the nation.
- Slow Food USA's *Slow Food in Schools* Project Leaders and representative at Terra Madre International gathering

PUBLICATIONS & PROFESSIONAL MEMBERSHIPS

- Food Service Consultants International (FCSI) - Professional Member & Chairman for CPSTA
- Greening Food & Beverage Services (Book) – American Hotel & Lodging Educational Institute
- Sustainability in the Food Service Industry (Book) – Wiley-Blackwell Publishers, contributing editor
- Edible Nutmeg Publication, contributing author - articles and recipes
- Real Food Challenge – Advisory Board Member
- KIDS' FANS (KIDS Fitness and Nutrition Services – Childhood Obesity Prevention and Intervention)
- CT Food Systems Alliance - Advisory Board member
- CT Department of Agriculture's Farm to Chef Program- Advisory Board member

SPECIAL PROJECTS

- Food Consultant, *Jamie Oliver Food Revolution* & ABC Television Show
- Developed New Haven and New London, CT *Farm to City Institutional Process*
- Faculty – Manchester & Capital Community Colleges – *Sustainable Food Service Management*
- Speaker and workshop facilitator for multiple national and international venues. (See list on website)
- Regular participating chef at annual *Taste of the Nation* event & Market Chef – Coventry Farmers' Market
- Orchestrator - Celebration of CT Farms event – "The premier food event in New England" – CT Magazine.
- Featured expert in the film documentary *Two Angry Moms*
- International expert in the realm of sustainable institutional food with the *Sustainable Food Laboratory*.
- Design Team member - *Real Food Challenge Group* for sustainable food on college campuses.
- Chairman for Food Service Consultants International's *Council for Professional Standards*