

# DAVID KOELLER

Foodservice Professional

---

● Neenah, WI ● (715) 204-8595 ● david.koeller@gmail.com ●

---

Over the past decade I have dedicated my life to the foodservice industry. The skills I have adopted while working through every aspect of the industry have provided me the tools to succeed in any industry that I can lend my talents to.

---

## EXPERIENCE

---

### **Chartwells – Neenah Joint School District – Neenah, WI**

2019-Present

#### *Elementary School Kitchen Manager – Culinary Leadership*

Chartwells is committed to serving nutritious, kid-approved food, and innovative programs. Chartwells – NJSD serves more than 4,000 meals a day across all grades and schools.

- I manage nine different Elementary Schools and 18 employees in the NJSD.
- It's been a new and rewarding experience to interact with children as my main customers.
- Making the switch from a classic culinary experience to a more institutionalized foodservice has been challenging but has allowed me to focus on my leadership and problem-solving skills.

### **Utility Data Contractors – Appleton, WI**

2019

#### *Field Technician – GIS Staff*

Utility Data Contractors (UDC) works with pre-established utility companies to help improve their infrastructure by maintaining and mapping their utility network.

- My job was to locate, inspect, and map WE Energies Ground Mounted Electrical (GME) units.
- I interacted with customers about the units on their property alerted them to any repairs on damages to said units.

### **PJ's – SentryWorld – Stevens Point, WI**

2014-2019

#### *Sous Chef – Culinary Leadership*

PJ's is the premiere dining experience offered at SentryWorld Golf Course, creating unique seasonal menus and featuring delicious handcrafted dishes. My leadership qualities and reliability earned my promotion within the company to the sous chef of PJ's.

- I earned the respect of my peers, as I was made responsible for the kitchen staff at PJ's.
- Interacting with distributors regularly taught me to keep the balance of supply and demand healthy for our team's success.

- Leading my staff was a challenging yet rewarding experience. I developed an atmosphere of team work and success by making sure they were well organized and setting attainable goals for each individual.

### *Line Cook – Culinary Staff*

I was brought on to the PJ's culinary staff as an enhancement to the current culinary staff specializing in creating hand crafted cuisine.

- In this role I learned an enhanced level of skills and precision as I trained to be a chef.
- I took on more leadership responsibilities when I was responsible to cover for the sous chef vacancy.

---

## CERTIFICATIONS

---

- **ServSafe Foodservice Managers Certification**
  - Issued November 2019 – Expires November 2024
  - Certification ID: 18660409
- **Full Stack Web Development Certificate**
  - University of Wisconsin – Extended Campus
  - Completed: May 2020

---

## SKILLS

---

- **HTML5**
- **CSS3**
- **JavaScript**
- **jQuery**
- **Node.js**
- **Express.js**
- **React.js**
- **MySQL**
- **MongoDB**
- **Git**