

CURRICULUM VITAE

Name: Shirlee Posner

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Professional Membership

Member of the UK Guild of Food Writers

Consultant member of the Design & Technology Association

Academic Qualifications

MSc Food Policy – *Pass with merit*
City University, London. 2007-2008

Post Graduate Certificate in Higher Education
South Bank University , London 1992-1994

BSc Food and Consumer Studies - *First Class Honours*
University of North London 1989-1992

Food Hygiene and Handling of Food (Intermediate Certificate)
Pass with Honours
Royal Institute of Public Health and Hygiene, London 1992

APL (Accreditation of Prior Learning) Advisors Certificate
South Bank University, London, 1992-94

Approved Food Hygiene Trainer
Registered as Food Hygiene trainer for the Chartered Institute of Environmental Health (ID 012666)

Current projects

July 2009 – December 2009
Practitioner for the Creative Partnership an Arts Council funded project where I will be teaching helping a primary school to teach KS1/KS2 math's via cooking.

June 2009
Writer and producer Active Kids Get Cooking Challenge Cookbook published on the 25th June 2009 this will not be available in shops. A pdf version on the book will be available for download from the Active Kids Get Cooking website.

Feb 2006 – present
Website editor
Developer of website materials for the Design and Technology Association , British Nutrition Foundation & Sainsbury's of an educational website 'Active Kids

Get Cooking'. Responsible for secondary materials which I write and upload to the site. I am experienced at using CMS systems for managing web content.

Most recent employment

Head of Food Technology Godalming sixth form College September 08 – December 08

This was a temporary post to cover sick leave. Taught AQA Home Economics and AQA Food Technology at AS/A2. This was a great opportunity to get back into the classroom and engage with 16-18 year olds for whom I write educational materials.

Project Manager – March 2007-June 2007(4 month contract) to set up and run a set of fourteen events in England to publicise the work of the Food Partnership which is managed by the Design & Technology Association. These successful events exceeded my clients expectations by recruiting many more teachers and schools to take part in this project set up by the DCSF than the target set.

January 2006 – August 2007

Lecturer at South Bank University on an MSc Programme teaching New Product Development Management to cover sabbatical leave.

March 2005 – August 2005

Miami Today

Dining out columnist for a weekly newspaper in Miami, Florida

Editor : Britannia Magazine – Sep 04 – Jan 05

The British Chamber of Commerce in Taipei Suite 805, 8th Floor, 207 Dun Hwa North Road, Taipei 105, Taiwan

A publication of the British Chamber of Commerce in Taipei , Taiwan.
Editor and writer for this business and social magazine for the British Business Community in Taipei, Taiwan.

Editor : Centered on Taipei – (Feb 02 – May 04) A publication of the Community Services Center , Taipei, Taiwan.

Editor and writer for this high quality lifestyle magazine providing information about Taipei to the international community. I contributed articles on food , travel and art.

Teacher of Food & Nutrition Sep 1999 – Aug 2000

St Christopher School, Letchworth Garden City , Hertfordshire,

Head of Home Economics department teaching food technology and nutrition to pupils in the junior and senior school of this progressive vegetarian independent school. Running courses in GCSE Food and Nutrition.

Development Manager Aug 1995 - Aug 1997

The Food Centre, Sainsbury's Supermarkets plc. Drury House, Stamford Street, London SE1.

Responsibilities included managing a team of Home Economists and Development Chefs working alongside marketing and trading buyers producing new branded and own label products. Providing specialist advice on food. Developing a range of recipe cards, leaflets and on-pack recipes for Sainsbury's products. Working with Nutrition Department on health promotion within the business. Provision of food appreciation training for buyers.

October 1992 - August 1996

**Senior Lecturer School of Hospitality, Food and Product Management
South Bank University - 103 Borough Road, London**

Course Director of BA Home Economics and Resource Management 1994-95

Industrial placement tutor and lecturer on three undergraduate degree programmes within the University. Development team member for MSc programme in Product Management launched in February 1997.

Areas of Teaching Specialism: Food Product Development, Food Product Trends, Food and Media, Food Styling, Food Hygiene

1986 - 1989

Catering Manager

London School of Economics, Houghton Street, London

Established and managed a 200 seat vegetarian restaurant (voted Best London Student Restaurant in 1988).

This job covered all aspects of running a large institutional catering outlet, namely buying of all foodstuffs, equipment purchase, menu planning, financial reports to management, staff enrolment, training and appraisal.

1984 - 1986

Catering Manager

The Design Council, 28 Haymarket, London

Catering Manager for retail store cafe and in house catering.

1981 – 1984

Director

Brownfields Wholefoods

Lindens Tower, New Barn Lane, Cheltenham, Gloucester, United Kingdom.

Set up and ran own business supplying high quality whole-food organic bakery products to restaurants, health food shops and delicatessens in Gloucestershire. Major account with Holland and Barrett's for Bristol, South Wales and Gloucestershire.

1979 – 1981

Chef / Manager

**The Good Food Shop and Restaurant Ltd,
Lambs Conduit Street, London, United Kingdom.**

Chef / Manager / Buyer of delicatessen, health food shop and restaurant.

1976 – 1979

Trainee Chef (informal apprenticeship) for Kennedy Brookes Group

Media

November 2003

Presented a one hour TV show with cookery writer Ivy Chen for TTV (Taiwan television) comparing western and Chinese styles of food preparation. Shown on TV in Taiwan and cable worldwide.

May 2000 – Classroom video

Appeared in an educational film with this provider of educational video's for teaching food technology in schools. This film focuses on the development of a new range of fusion dishes at J Sainsbury with the development chef and manufacturer to coincide with the Sydney Olympics.

Publications

July 2001 – February 2005

Regular contributor to several magazines in Taipei.

Centered on Taipei – published by the Community Services Center

Topics Magazine – published by the American Chamber of Commerce in Taipei

Discover Taipei – published by Taipei City Government

Travel in Taiwan – published by Taiwan Tourism Bureau

September 2000

Writing linking copy for a new element of the Sainsbury's taste for life web site which features 4000 recipes.

March 2000

Writing and developing case study material for foodforum.org an educational resource for teachers and pupils for GCSE & A level food technology.

Web site www.foodforum.org.uk

November 1997 - September 1999

Monthly cookery column for the "Beam" (Magazine of the British Association of Singapore) . Each month a South East Asian Ingredient was used to produce recipes acceptable to the western palate and helped educate expatriates on the uses of unfamiliar ingredients.

February 1998 – November 1998

Children's interest page ('Kids About Town') for the "Beam" (Magazine of the British Association of Singapore)

Autumn 1996

MODUS Magazine – Food Technology and the National Curriculum
Food Product Development - co-author Geraldine Hutchinson

Autumn 1995

Access to Higher Education – "Make your experience count!"
An article for the Home Economist Volume 14, No 2, April 1995

Freelance Work**December 2003**

Cooked and styled 65 dishes for a Taiwanese cookery book to support the practice of "lying in". This is a strict regime followed by Chinese women after birth and includes a strict diet of Chinese Herbal dishes. I was asked to present these in a contemporary more western style.

July 1996 – July 1997**Royal College of Art, Kensington Gore, London, United Kingdom.**

Advisor author and editor of a range of books to aid the teaching of food in the Design and Technology sector of the National Curriculum with regard to new orders starting in 1997.

Summer 1995 – Summer 1997**Hasbro Europe, Stockley Park, United Kingdom.**

Writing of cookery book and instructions to accompany a toy oven launched Christmas 1996. Recipe development for product accessory packs for launch 1997. Food styling for publication and packaging.

Autumn 1993

National Food Alliance, Worship Street, London, United Kingdom.

Get Cooking project – National Food Alliance and BBC Good Food Magazine
Recipe testing and development of pack targeted at teaching young people to cook (funded by Department of Health)

December 1993

Nicholas House – 3 Old Nichol Street, United Kingdom.

(a residential home for mentally ill wishing to return to independent living within the community)

On site training for catering staff and management – to implement healthy eating policy.

November 1992

Nicholas House – 3 Old Nichol Street, United Kingdom.

Preparation of Nutritional guidelines and introduction of healthy eating policy for catering staff necessitated by TQM of Social Services.

January 1991

University of London Union , Malet Street, London , United Kingdom.

Palms Restaurant – Introduction of healthy eating policy and entrance to the Health Education Authority “Heartbeat Award” for caterers.

July 1990

Gloucester College of Art and Technology ,Gloucester ,United Kingdom.

Annual SUSOC Conference Gloucester College of Art and Technology.
Presentation and workshop on improving quality and nutritional status of food offered by Student Union Caterers.

April 1990

University of London Union, Malet Street, London, United Kingdom.

1 day workshop and trade fair for student union caterers. Areas covered:

- ∇ Food hygiene and avoidance of food infection and intoxication
- ∇ Correct use of microwaves for reheating food
- ∇ Implementation of a healthy eating policy.

March 1989

Principle recipe development Home Economist and advisor to Christopher Robbins for the Healthy Eating Manual published by Dorling and Kindersley in April 1990.

October – December 1989**University of London, Roseberry Hall, London, United Kingdom.**

Series of vegetarian cookery demonstrations for caterers at student union halls of residence.

August 1988**Imperial College Student Union , Prince Consort Road ,London, United Kingdom.**

Areas covered:

- ∨ Production of recipe book of vegetarian dishes for 100 covers
- ∨ Purchase of all new catering equipment to implement new menu
- ∨ Direction of refurbishment of dining area and kitchen
- ∨ Laid out recruitment procedure for staff enrolment