

Dr. Louise E. Black



EDUCATION

- Doctor of Philosophy, Management** 2022
Walden University, Minneapolis, Minnesota
Culinary Employees' Lived Experiences of Abusive Leadership and Perspectives of Its Impact on Individual and Organizational Performance: A Qualitative Phenomenology Study
- Master of Philosophy, Management** 2020
Walden University, Minneapolis, Minnesota
- Master of Science, Hospitality Management** 2013
Florida International University, Miami, FL
- Bachelor of Arts, Culinary Management** 2009
The International Culinary School at The Art Institute of Tampa, FL

PUBLICATIONS

Black, L., & Mancini, D. (2022). Theory of workplace trauma: A new perspective for the management field. *Journal of Marketing and Management*, 13(1), 27–41.

TEACHING EXPERIENCE

Online Adjunct Management Instructor 2020-Present
Miami International University of Art and Design - Online

- Experience working in an online environment with virtual teams throughout the United States.
- Mentored and tutored students in a variety of areas and courses such as leadership, finance, management, and business.
- Created academic action plans for students with differences of abilities.
- Designed and executed training programs for APA writing style requirements.
- Participated in monthly virtual training meetings.
- Familiar with online platforms GoToMeeting, Teams, and Zoom.
- Created new class content and renovation of existing class curriculum.
- Used learning management systems like Canvas and Bright Space.

Adjunct Management Instructor 2015-Present
The Art Institute of Tampa, FL

- Provides competency-based education which aligns with the EDMC model of curricula as well as supports the EDMC style of system delivery.
- Designs and delivers class instruction through the development of instructional plans to meet course competencies and the development of activities which support lesson objectives.
- Enables the achievement of pre-described exit competencies for student achievement and evaluation of learning by providing instruction which fosters competencies and establish student performance criteria and evaluation.
- Delivers learning-centered instruction by establishing a classroom environment conducive to learning and student involvement as well as effectively planning and preparing for classes and student success.
- Promotes student success by showing flexibility in style and work schedule as well as exhibiting a passion for teaching and students and engaging students in the learning process.
- Manages the learning environment through keeping accurate records, submitting grades and other reports on time, and enforcing school/campus academic and attendance policies.
- Contributes to a learning culture by participating on curriculum and system task forces, supporting local campus events such as orientation and graduation, and participating in various other workshops and meetings.
- Relates professional/life/industry experience to learning by the continuation of professional/technical skills development, the introduction of industry perspective into courses, and the active awareness of professional/industry trends and opportunities.

Adjunct Instructor of Hospitality Management
Hillsborough Community College, Tampa, Florida

2013-2016

- Responsible for development and managing of syllabus materials.
- Coordinates coursework and curriculum with academic department chair.
- Facilitates class instruction and evaluates student performance.
- Responds promptly to grade determination and inputs onto Blackboard online platform.

COURSES TAUGHT

Senior Project Capstone
Capstone
Food and Beverage Management
Concepts and Theories of Culinary Techniques
Management by Menu
Management, Supervision and Career Development
Sustainable Purchasing and Controlling Costs
À la Carte Kitchen
Purchasing
Human Resource Management
Food Service Technology and Information
Hospitality Marketing
Catering and Event Management
Quality Service Management and Training
Senior Culinary Practicum

Leadership and Organizational Development
Innovation and Entrepreneurship
Global Management and Operations in the Hospitality Industry

OTHER EXPERIENCE

Food and Beverage Purchasing Manager

2013-2016

Saddlebrook Resort, Wesley Chapel, Florida

- Responsible for managing the F&B Purchasing staff.
- Makes all food and beverage purchases for the 8 restaurants and 5 other departments within the resort.
- Manages and reorders based on a wine & liquor inventory of over \$200,000, frozen inventory of over \$60,000 and other products of over \$80,000.
- Has established relationships with several food service vendors.
- Concentrates on food cost control by researching market pricing trends.
- Develops and implements strategies for purchasing area aligned with the company's food and beverage objectives.
- Maintains all specifications and updates them in conjunction with the chef on a constant basis.
- Ensures that all goods required to run the F&B department are available when necessary.
- Schedules employees based upon forecasted volumes.

Food and Beverage Storeroom Supervisor

2010-2013

Saddlebrook Resort, Wesley Chapel, Florida

- Responsible for supervising staff that picks and delivers food and beverage products to 8 restaurants as well as 5 other departments multiple times per day on a strict time schedule.
- Verifies that all requisitions made and delivered match the corresponding paperwork and all assets are accounted for.
- Manages a wine & liquor inventory of over \$200,000, frozen inventory of over \$60,000 and other products of over \$80,000.
- Receives produce, seafood, dry, frozen & alcohol deliveries and verifies the correct product quantity & quality meet Saddlebrook Standards set by the Executive Chef.
- Is responsible for the monthly inventory, variance check and bottom line of the variance report.
- Monthly research findings are then reported to the Purchasing Director and Accounts Receivable Manager.
- By utilizing control standards, I have achieved an average monthly variance of +/- \$500.
- Oversees the functionality and flow of the storeroom in regard to the Cost Control Receiver, Storeroom Attendants, Vendors and Culinary Personnel.
- Covers F&B Purchaser on weekends and when needed, minimum four weeks a year.
- I was promoted to F&B Purchaser.

INFORMAL TEACHING ACTIVITIES

Professional Tutor

2015-Present

The International Culinary School at The Art Institute of Tampa, FL

- Tutored student population in management, culinary, and other subject areas including individual assistance to students with disabilities.

COMMITTEES

Instructional Design	2020-Present
Curriculum Design	2020-Present
Textbook Selection	2020-Present
Miami International University of Art and Design - Online	

COMMUNITY SERVICE

Habitat for Humanity	2006-2013
Clearwater Blues Festival	2013-2018
Eat! St. Pete	2015-2017
Clearwater Jazz Holiday	2013-2020
Charity Polo Classic	2016-2018
Gigi's Down Syndrome Awareness Center	2017-2020

CERTIFICATIONS

Certified Working Pastry Chef by the American Culinary Federation	2019
Certified Culinarian by the American Culinary Federation	2009
Certified Hospitality Supervisor by the American Hotel & Lodging Education Institute	2014
Food Safety Instructor and Proctor for Serv Safe	2013

PROFESSIONAL AFFILIATIONS

Member, National Society of Leadership and Success	2020-Present
Member, ACF - Tampa Bay Chapter	2013-Present
Member, Cooks Club of Tampa Bay	2006-Present

REFERENCES

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