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Curriculum Vitae

Education:

2013: Hospitality Management, Graduate School.
University of North Texas, Denton, TX.
18 credit hours complete.

1995: A.O.S., Culinary Arts.
The Culinary Institute of America, Hyde Park, NY.

1993: B.S., Hotel & Restaurant Management
University of Houston, Houston TX.

Teaching History:

June 2015 to Present

El Centro College, Food & Hospitality Institute, Dallas, TX
Culinary Instructor/Apprenticeship Coordinator
Instructor for Basic Food Prep, Advanced Food Prep and
Apprenticeship Practicum.

September 2013 to June 2015

*The International Culinary Schools at The Art Institute of
Dallas, Dallas, TX*

Adjunct Culinary Instructor

Instructor for a la Carte Dining, Latin Cuisine, World
Cuisine, European Cuisine, Concepts & Theory and
Fundamentals of Classical Cuisine.

September 2013 to Present

Le Cordon Bleu College of Culinary Arts, Dallas, TX

Adjunct Chef Instructor

Instructor for Catering & Buffets.

October 2012 to September 2013

Le Cordon Bleu College of Culinary Arts, Dallas, TX

Chef Instructor

Instructor for Catering & Buffets, Fundamentals II, Fundamentals III, Baking & Pastry, Cuisine Across Cultures & Skills Lab.

November 2007 to September 2012

The International Culinary Schools at the Art Institute of Dallas, Dallas, TX

Culinary Instructor

Lead instructor for Latin Cuisine & Garde Manager. Culinary instructor for American Regional Cuisine, Fundamentals of Classical Cuisines, Baking and Pastries. Instructor for Innovation & Entrepreneurship, Supervision & Career Development, Cost Controls, Marketing, Purchasing & Product Identification, Sanitation & Safety and Concepts & Theory.

January 2010 to May 2011

*Milestone Culinary Arts Center/Viking University
Dallas, TX*

Chef Instructor

Adult education classes. Taught basic skills I & II, Grilling, Barbeque, Thai Cuisine and French Cuisine.

**Professional
History:**

January 2006 to November 2007

Hilton Anatole Hotel, Dallas, TX

Chef de Cuisine, Terrace Café

Chef and Director of a multi-outlet kitchen at the busiest convention hotel in the Southwest. Supervised a staff of 2 managers and 36 cooks. Developed menus, recipes and standards for six outlets

July 1997 to December 2005

Wyndham Anatole Hotel, Dallas, TX

Chef de Cuisine, Terrace Cafe

Chef and Director of a multi-outlet kitchen at the busiest convention hotel in the Southwest. Supervised a staff of 2 managers and 36 cooks. Developed menus, recipes and standards for six outlets. Developed promotional seasonal menus for Wyndham Corporate.

July 1996 to July 1997

Wyndham Anatole Hotel, Dallas TX

Banquet Sous Chef

Trained and supervised 16 banquet cooks in the preparation of food for banquet events for 6-6,000 guests. Developed personalized menus for client's special events.

May 1995 to June 1996

A Fare Extraordinaire, Houston TX

Executive Sous Chef

Trained and supervised 10 employees in the preparation of food for off-premises catering events for 6 to 600 guests. Met with clients to develop personalized menus for their events. In charge of all food and beverage ordering, event scheduling and hiring of employees. Created food and beverage inventory systems and controls.

**Experience &
Specialization:**

American Culinary Federation, Certified Executive Chef

ServSafe, Certified Instructor & Proctor