



Kris Lemoine

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CONTACT INFO

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LinkedIn:
<https://www.linkedin.com/in/krislemoine/>

EDUCATION

B.A. | University of Florida
Major: geophysics
Minor: ecology

A.A. | Sante Fe College
Gainesville, FL
Major: geology
Phi Theta Kapa Honors

SKILLS | CERT.

Certifications:

Allergen Awareness
NRFSP Food Safety Manager

Technology:

ADP payroll system
Adobe Creative Suite
Squarespace and Wordpress
Web content development
Social media management
Google Drive, Dropbox
iWork+Apple systems
Microsoft Office+Quickbooks
Digital data formats

WORK EXPERIENCE

HOSPITALITY MANAGER

Tetherow Resort | 2019-2020 | Bend, OR

Responsible for planning, organizing, and developing of the overall operation of the housekeeping department in accordance with federal, state, and local standards and guidelines along with assuring the highest degree of quality guest care is maintained at all times. Responsible for the scheduling of 26 employees, training, and development. Assists as needed in overall hospitality and housekeeping operations across property, including 40 vacation rentals.

KITCHEN MANAGER & HEAD CHEF

Boutique Hotel Collections | 2010-2019 | OR, WA, CO, FL, MA, CA

Contract kitchen manager of TripAdvisor top-rated boutique hotels throughout the US. Responsible for planning and organizing the menu development, in accordance with federal, state, and local standards and guidelines. Head chef of all event catering and on site dining, implementing farm to table and scratch cooking concepts. Specialized in break baking, fusion granolas, vegan and vegetarian brunches, herb gardening, and wine events. Please see LinkedIn for full portfolio of properties, menus and food photography.

PERSONAL CHEF & MENU DEVELOPER

Freelance | 2003-2019

Conferred with clients and determined meal specifications, allergies, and dietary restrictions. Customized meal plans, menus and meals, keeping nutrition top priority. Specialized in vegan and vegetarian menus, fusion granolas, breads, pates and chutneys.

VERTICAL FARMER

Infinite Harvest | 2016-2017 | Denver, CO

Indoor vertical farm, specializing in micro greens, and Bibb lettuce. Assisted with overall operations, to include packaging and trimming. Worked with non-GMO seeds, advanced hydroponic technology, water recycling, and composting.

REFERENCES

PATRICIA MCCANTS | PAST EMPLOYER

Owner of Camellia Rose Inn, FL | Tele: 352.395.7673 | E: info@camelliaroseinn.com

CINDY MONTALTO | PAST EMPLOYER

Owner of Magnolia Plantation Inn & Cottages , FL | Tele: 352.494.6226 | E: info@magnoliabnb.com

PHIL MIMS | PAST EMPLOYER

Owner of Black Bear Manor, Ouray, CO | Tele: 970.318.6621 | E: phil.mims@gmail.com

KATIE MURPHY | PERSONAL

Student activities manager, Gainesville, FL | Tele: 352.263.7989 | E: kmurphysh@gmail.com

VOLUNTEER EXPERIENCE

CONSTRUCTION ASSISTANT

Habitat for Humanity | 2017-2018 | Denver, CO

Assisted in the building of several homes, to include painting and framing.

ANIMAL CARE ASSISTANT

2014-2015 | Gainesville, FL

Jungle Friends Primate Sanctuary and Lubee Bat Conservancy. Assisted in the care of animals, including diet management and habitat upkeep.

RESEARCH ASSISTANT

Reykjavik School of Energy | 2012 | Remote and on-site

Assisted in several research projects that included solar impacts on glacial movements and disruptions, volcanology, and ecological habitats

FORESTRY RESEARCH FELLOW

US National Parks | 2007-2010 | NC, FL, NY, NM, WA

Assisted in forestry projects in national parks across the country. Helped collect a variety of data including forestry, botanical, and geographic measurements. Gathered data on such things as: tree growth and mortality; forest type, stand size and stand age; natural disturbances; insects and disease.