

Christina R. Acosta
3110 East 31st Street
432.889.9172
Christina.Acosta@ectorcountyisd.org

Education:

University of Texas of the Permian Basin, Odessa, TX January 2006 – December 2007
Bachelor of Arts Degree with a Major in Humanities

California Culinary Academy, San Francisco, CA June 2004 Graduate
Associate of Occupational Studies Degree in Le Cordon Bleu, Culinary Arts
NRA Certification in Safety, Sanitation & Nutrition

Texas Tech University, Lubbock, TX September 1998 – May 2002
Major: Civil Engineering

Professional Experience:

Ector County Independent School District, Odessa, TX August 2009 – Present

Teacher

Encourage a sense of curiosity and a deeper understanding of interdisciplinary subjects through thematic study. Design and develop lesson plans to educate students in nutrition and restaurant management. Enhance student academic and social growth by using varied activities and teaching strategies. Incorporate students' prior knowledge to further enhance learning objectives. Provide an inviting, exciting, innovative, and challenging learning environment.

Apasionada Fine Foods, Odessa, TX November 2002 – Present

Proprietor

Provide food service to events and functions such as company meetings, local concerts, weddings, birthdays, and similar gatherings with high quality customer service and dynamic tasting recipes with gorgeous food presentation and plentiful amounts to our clients.

Odessa College, Odessa, TX August 2015 – Present

Adjunct Professor

Ector County Independent School District, Odessa, TX January 2007 – May 2009

Substitute Teacher

Create and maintain a climate of respect and fairness for all students as well as maintain discipline and classroom that fosters a safe and positive environment for all students in accordance with school policies; demonstrate fair and ethical judgments while implementing strategies, activities and techniques for promoting quality student performance in both academic and social behavior; implement lesson plans, while ensuring the integrity of academic time and in a manner which motivates students to learn and participate; effectively contribute to and manage an individual program plan for students with special needs; apply appropriate consequences for inappropriate student behavior.

Treasure Island Job Corps, San Francisco, CA January 2005 – February 2005

Food & Beverage Teacher

Substitute teacher for Food & Beverage class, teach & help implement fine dining table service for on-campus restaurant.

Chateau Tivoli, San Francisco, CA July 2004 – February 2005

Chef

Plan, prepare, cook and serve Champagne breakfast daily for upscale Bread & Breakfast Guesthouse. Menu includes standard buffet items and a la carte orders.

California Culinary Academy, San Francisco, CA March 2003 – September 2004

Reservations Agent

Manage all aspects of reservations for Careme room restaurant. Utilize customer service and organizational skills.

Prep/Catering Cook/ Restaurant Server

Worked all aspects of food preparation and cooking for events held in the public dining facility of the Careme Room restaurant. Approx. 200 – 300 covers per event.