

## **Kira Vance**

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### **Summary of Qualifications:**

- Supporting the Product Development team in the rapid pace high impact Starbucks Food lab
- Hands on work in Product development, culinary and as student with whole foods including cheese, gravy, bread, laminated pastries, baked goods
- Passion for experiencing and learning about the reimagining of traditional foods
- Eight years' experience in food service and upholding food safety standards

### **Education:**

**Bastyr University**, Bachelor of Science, Nutrition and Culinary Arts 2017

Food science, whole food nutrition, and culinary skills, while accentuating therapeutic foods

### **Experience:**

**Shift Manager** - Starbucks, Sammamish, WA, 2019 - present

- Foster open communication between the leadership team and all partners
- Create welcoming and fun environment for customers and partners
- Troubleshoot equipment and facility issues and escalate when necessary

**Product Development, Food** - Starbucks, SSC, Seattle, WA

- Work on a cross-functional team to cost optimize core food, including breakfast sandwiches, pastries, and ready to eat lunch items
- Responsible for finding equivalent or better ingredients to current cheese, gravy, bread, laminated pastries, and baked goods
- Setup and support core team and internal consumer sensory panels for product development, optimization and production reviews
- Formula review within Genesis nutrition database system
- Develop and update specification sheets for multiple types of food products
- Support process improvement with proprietary in store oven equipment
- Revamped the shelf life review process leading to increased shelf life on many products

### **Food Service Trainer**

Starbucks, Issaquah, WA, 2017 - 2019

McDonalds, Kirkland, WA, 2012

**Kitchen Cook** - 21 Acres, Woodinville, WA, August - December 2016

- Culinary practicum focused on whole food production and environmental preservation
- Focus on fermented foods and canning

### **Professional Memberships and Certifications:**

Institute of Food Technologists

Research Chefs Association

ServSafe Food Protection Manager Certification