

Mark D. D'Alessandro, Ph.D.
mdalessa@fiu.edu

Education:

City University of New York,
The Graduate Center, New York, New York
***Doctor of Philosophy in Earth and
Environmental Sciences,
Geography Specialization***
Awarded February 2024
Master of Philosophy (M.Phil.)
Awarded August 2019

New York University, New York, New York
Master of Arts in Food Studies (M.A.)
Awarded May 2011

Florida International University, Miami, Florida
Bachelor of Science in Hospitality Management (B.S.)
Awarded May 2007

Cincinnati State Technical and Community College, Cincinnati, Ohio
Associate of Applied Business in Chef Technologies (A.A.B.)
Awarded December 1997

Academic Experience:

September 2014 – Present

Department Chair, Tourism & Hospitality, Kingsborough Community College; City
University of New York

Served as Director of Culinary Arts Program 2016 – 2023

Associate Professor with Tenure, Culinary Arts

Courses Taught: Introduction to Professional Foodservice, Culinary Skills,
Restaurant Operations, Culinary Improvisation, Sanitation, Cost Control,
Culinary Internship, Garde Manger, Culinary Entrepreneurship, Beverage
Management, Artisan Breads, Introductory Baking & Pastry Arts

www.kbcc.cuny.edu

Academic Experience, continued:

August 2011 – Present

Visiting & Adjunct Professor, Florida International University Chaplin School of Hospitality & Tourism Management.

Courses taught: Introductory Foodservice Management, Advanced Food Production Management, Fundamentals of Management, Restaurant Management, Art in Culinary Arts, International Food Production Management (graduate), Global Food & Culture, Culinary Innovation & Entrepreneurship and Institutional Foodservice Production.

Represent the University in various fundraising, community involvement and wellness events inclusive of The South Beach Wine & Food Festival. Develop online and University Global Learning curriculum.

www.fiu.edu

September 2008 – June 2011

Chef Instructor / Nutritionist at emergency food pantry, “West Side Campaign Against Hunger.” Wrote curriculum and taught “Customer Chef Training” class in English and Spanish. Executed nutrition education demonstrations. Supervised students in daily lunch preparation using 90% pantry ingredients. Planned benefit dinner using 85% to raise funds for food pantry: US\$80,000 (2009) and US\$100,000 (2010). Successfully placed 5 graduates in workforce development program at Kingsborough Community College; 2 found jobs, 2 continued in Associate Degree program. Increased course enrollment by 100% in FY 2009 and 120% in FY 2010.

www.wscah.org

June 2008 – June 2011

Adjunct Lecturer for City University of New York (CUNY). Taught at multiple campuses; New York City College of Technology (NYCCT) and Kingsborough Community College (KBCC). Courses included: Culinary Skills I and Culinary Improvisation. Through outreach to underserved youth, taught Culinary Improvisation to at-risk high school students in Brooklyn. Taught courses in Spanish for survivors of breast cancer via “Cook For Your Life” partnership with KBCC.

www.citytech.cuny.edu & www.kbcc.cuny.edu

Academic Experience, continued:

June 2008 – May 2011

Chef Instructor at North America's only Kosher cooking school: The Center for Kosher Culinary Arts. Founding instructor for Professional Cooking and "Culinary Boot Camp" courses. Instruct ServSafe and New York City Foodhandlers' Training when applicable. Tailored all curricula to conform to kashrus and dietary law.

www.kosherculinaryarts.com

October 2006 – March 2008

Served as chef instructor for Le Cordon Bleu College of Culinary Arts in Miramar, Florida. Taught both culinary and hospitality courses, inclusive of: Food & Beverage Cost Control, Wine Appreciation, Hospitality Supervision, American Regional Cuisine, International Cuisine and Meat & Seafood Fabrication.

Specialized in meat fabrication. Instituted carcass utilization system in which whole carcasses were fabrication by students and distributed to classes for use. Demonstrated butchery technique without the use of mechanized saws. Attended curriculum development meetings on a regular basis.

August 2005 – May 2007

Served as Teacher's Assistant in culinary labs at Florida International University. Assisted Professors Michael Moran and Roger Probst in the following courses:

Introductory Food Production, Advanced Food Production Management, Culinary Events Management, Institutional Foodservice Production

Industry Certifications:

ServSafe Safe Alcohol Service Certification, proctor certified (conferred by National Restaurant Education, September 2019)

Qualifying Certificate in Food Protection (lifetime certificate conferred by The New York City Department of Health and Mental Hygiene, August 2008)

Publications:

Refereed Publications

D'Alessandro, M. (2019) Free Lunch After All? An Historical Review of Implementation of School Meals in New York City Public Schools. *The Journal of Child Nutrition and Management* 42(1).

D'Alessandro, M. (2018). Follow that pig: Visually charting enhanced learning in a culinary school butchery class. *Gastronomica*, 18(3), 82-92.

D'Alessandro, M. (2018). Carcass pedagogy: Enhanced learning in a culinary school butchery course. *Journal of Culinary Education Best Practices*. May, 2018.

Sarantsetseg Davaasambuu, Ph.D., Jessica Cinelli, B.A., Mark D'Alessandro, M.A., & Babette Audant, Ph.D. (2018). Noncredit Program Data Collection at Community Colleges: A Scoping Review. *Community College Journal of Research and Practice*.

D'Alessandro, M. (2017). Gluten-free e-ship success. *Community College Entrepreneurship*, Spring/Summer 2017.

Refereed Book Reviews

D'Alessandro, M. (2018). Eating to Learn, Learning to Eat: The Origins of School Lunch in the United States. *Gastronomica*.

D'Alessandro, M. (2017). Real Pigs: Shifting Values in the Field of Local Pork. *Food, Culture & Society*, 20(3), 558–559.

Non-Refereed Book Publications

Deutsch, J. & Fulton, B. (Eds.) (2018) We Eat What? A Cultural Encyclopedia of Unusual Foods in the United States. ABC-CLIO
Submissions on: goetta, frog-eye salad, and burgoo

D'Alessandro, M. (Ed.). (2017). The beginning at the end: Final lessons from culinary school. John Wiley & Sons, Inc.

Refereed Conference Preceedings & Presentations

D'Alessandro, M. (2019). Carcass pedagogy: Enhanced learning in a culinary school butchery course. *Paper presentation*. Association for the Study of Food & Society Annual Conference, Anchorage, Alaska. June, 2019.

Refereed Conference Precedings & Presentations, continued

D'Alessandro, M. (2018). Follow that pig: Visually charting enhanced learning in a culinary school butchery class. *Poster presentation*. Mount Aloysius Conference on College Teaching. Cresson, Pennsylvania. September, 2018.

D'Alessandro, M. (2018). Follow that pig: Visually charting enhanced learning in a culinary school butchery class. *Poster presentation*. Association for the Study of Food & Society Annual Conference, Madison, Wisconsin. June, 2018.

D'Alessandro, M. (2018). Carcass pedagogy: Enhanced learning in a culinary school butchery course. *Paper presentation*. Center for the Advancement of Food Service Education Annual Conference. Milwaukee, WI. June, 2018.

D'Alessandro, M. (2016). From boxed beef to righteous ribeyes: A look at power dynamics in meatpacking. *Paper presentation*. Association of American Folklorists Annual Conference. Miami, FL. October, 2016.

D'Alessandro, M. & Kitterlin, M. (2012). Comparing learning styles to lab performance: An evaluation of foodservice students. *Paper presentation*. Southeast CHRIE conference. October, 2012.

Miscellaneous Outreach & Appearances:

D'Alessandro, M. (2022) CUNYTV *Simply Science*. Interviewed in June, 2022 episode. <https://tv.cuny.edu/show/simplyscience/PR2010652>

D'Alessandro, M. (2019). CUNYTV *UrbanU*. Interviewed in February, 2019 episode. <https://youtu.be/DDm2WiTySZE>

D'Alessandro, M. (2018). CUNY TV *Science & U!* Interviewed in July, 2018 episode. <http://www.cuny.tv/show/scienceandu/PR2007409>

D'Alessandro, M. (2023). CUNYTV *Science Goes To The Movies*. Interviewed in March, 2023 episode. <https://tv.cuny.edu/show/sciencegoestothemovies/PR2011995>

Non-Refereed Presentations

D'Alessandro, M., Welch, A., Lovett, M., L'houtelier, T., Jayachandran, K., Merleaux, A. On Ethical Meat Consumption, *Roundtable Discussion*. Miami, Florida, USA, 10/29/2013.

D'Alessandro, M. Fauxciutto: Is Italian-American Cuisine Really Italian? *Food for Thought Conference*. Miami, Florida, USA, October, 2013.

Grants Awarded:

USDA Agricultural Workforce Training at Community Colleges *Climate-Friendly, Healthy, Efficient Foodservice (CHEF) Certificate*. Spring 2023, \$228,253 award for curriculum development with cohort of CUNY colleagues.

Northeast Beef Promotion Initiative: *Beef in the Classroom*. Winter 2022, \$550 award for local beef cutting and cooking demonstration.

Northeast Beef Promotion Initiative: *Beef in the Classroom*. Winter 2019, \$700 award for local beef cutting and cooking demonstration.

CUNY Career Course Innovation Grant: CA9200 & TAH9250. Grant awarded in June 2018 for senior faculty to liaise with junior faculty in adding innovation and best practices to internship courses. Award amount \$1,218.

Northeast Beef Promotion Initiative: *Beef in the Classroom*. Winter 2018, \$1200 award for local beef cutting and cooking demonstration.

WDI 2017 – 2018: *Building a pipeline to support student access and completion in Culinary Arts at Kingsborough Community College*, as Co-Author & participant

Kingsborough Community College President's Faculty Innovation Award: "Food Environment Project", 2015.

Other Professional Experience:

September 2004 – October 2006

Served as line cook and executive sous chef for Chef Allen's restaurant. Promoted to tournant, then Executive Sous Chef.

January 2003 – May 2003, October 2004 – August 2005

Worked in meat and seafood departments for Whole Foods Market in Durham, North Carolina and Boca Raton, Florida.

January 2004 – October 2004

Sous chef at "Seafood World" restaurant and wholesalers. Managed a crew of 6 employees and served as sous chef. Sourced local seafood, and trained employees in fish fabrication.

Other Professional Experience, continued:

October 1999 – August 2000

Trained as fishmonger at “Outer Banks Seafood Market”. Apprenticed for Thom Milliken in the basics of fishmongering and customer service.

October 1996 – October 1999

Apprenticed for Chef Henry Warman at two restaurants: “Ciao Baby Cucina” and “Café CIN / CIN”.

Professional Affiliations:

Association for the Study of Food & Society (ASFS)
Elected Board Member 2016 - 2020

Center for the Advancement of Food Service Education
(CAFÉ)

Academic and Professional References:

Anthony Borgese, D.S.M.
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