

George M. Hendry  
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## CURRICULUM VITAE

George M. Hendry  
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Lexington, SC 29072  
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### A. Higher Education:

1. Vocational Director Certificate, 2013
2. K-12 Principal Certificate, East Stroudsburg University, 2010
3. Ed.D., 2006 Organizational Leadership, Argosy University, Sarasota, FL.
4. M. S., 2000 Education, Marygrove College, Detroit, MI
5. B. A., 1998 Hotel-Restaurant Management (major), East Stroudsburg University, East Stroudsburg, PA
6. A .S., 1982 Culinary Arts, Culinary Institute of America, Hyde Park, NY
7. Voc 2, 1999 Permanent Teaching Certificate, secondary Vocational Education, Temple University, Philadelphia, PA.

### B. Experience:

#### **Director, Culinary Institute, University of South Carolina August 2018-2020**

Responsible for the supervising of the certified culinary program and Chef du Jour classes in addition to teaching undergraduate courses at the university.

#### **Director/Sr. Lecturer of McCutchen House and Marriott Lab, University of South Carolina August 2020- Present**

Responsible for the supervising of the Historic McCutchen House for Restaurant Management and the Marriott Lab for culinary instruction in addition to teaching undergraduate courses at the university.

#### **Instructor Fall 2015-2018 Pennsylvania College of Technology, Williamsport, PA**

Instructing high school students in the PENN NOW program. Students enroll in the Fundamentals of Professional Cooking and ServSafe courses for articulation into Penn College.

#### **Culinary Arts Instructor March 1993 - Present Monroe Career & Technical Institute, Bartonsville, PA 18321**

Developed the curriculum for a 3-year culinary arts and commercial baking program. Students run and operate a sixty- seat restaurant and learn all facets of the

food service industry. The program focuses on fundamentals, including ServeSafe Certification, ProStart Certification and adapts to trends in the industry, such as low fat and special diets.

Designed the program kitchen and classroom facilities in June 1998 for a renovation project. Managed renovation project from design to on-schedule completion. Responsible for kitchen equipment bids and purchases.

Provide daily instruction to 50 students in the culinary arts and commercial baking program. Manage the student-operated restaurant. Responsible for purchasing, menu planning, and catering.

Direct special projects such as recipe contest entries, holiday pie sales, fundraisers, and recipe development.

Teach ServeSafe Sanitation Certification and ProStart Certification to all students. Taught new program, established by the Pennsylvania Restaurant and Lodging Association for Lodging Management. The program was implemented as an independent class in 2004. The program gave students a certification for hotel management through the American Lodging Association.

Supervised and orchestrated the New Teacher Induction Program for new teachers in order to facilitate a smooth transition into the teacher profession from the trades industry.

**Sr. Lecturer University of South Carolina/ Director of the McCutchen House and Marriott Lab** **August 2018- Present**

Responsible for the operations of the McCutchen House and Marriot Kitchen/Lab. Responsible for the Certified Culinary Program and Chef du Jour Continuing Education.

**Instructor** **1993-2018**

Adult Education, Monroe Career & Technical Institute, Bartonsville, PA 18321  
Cooking Classes and ServeSafe courses.

**Instructor** **Fall 2010- Spring 2016**  
**East Stroudsburg University, East Stroudsburg, PA 18301**

Full-Time instructor in the Hotel-Restaurant & Tourism Department. Duties include class lectures and laboratory instruction in Basic Foods and Quantity Foods.

Responsible for the operation of P&J's Restaurant. Students put into practice the skills and knowledge they obtained from previous managerial classes in the program. Also responsible for food and beverage purchasing, budgeting, and costing and menu design. Worked with the department team in curriculum development and application for Accreditation for the department.

**Food Service Director** **June 1993- August 2001 and June 2015 - Present**  
**Kirkwood Camp and Conference Center, Stroudsburg, PA**

Kirkwood and Brainerd merge into one camp in 2015

**Food Service Director**

June 2002 - August 2014

Brainerd Presbytery Center, Stroudsburg, PA

Responsible for food production, fresh baked desserts, menu planning, nutrition, and purchasing for 100 campers during a ten-week summer program, and on weekends during the rest of the year for smaller groups.

**Food Service Consultant, 1996- Present,**

**Consulted, designed kitchens, menus, and trained staff for various camps and restaurants in the Pocono Area**

**Owner 1987- Present**

Fotos by Lil, Photography

Resort, Weddings, special occasions and sports event photography.

**Owner, President and General Manager**

**July 1987- February 1993**

Sombrero's Restaurant and Sub Alert, Stroud Mall, Stroudsburg, PA

Owned and operated two fast-food restaurants in a centralized food court.

Responsible for the start-up of each operation, menu planning, costing, monthly inventories, hiring, scheduling, purchasing of food and beverages, training of all staff.

**Vice President, General Manager, and Executive Chef, September 1987 - September 1989**

Hunt Club Restaurant, Marita's Cantina, and Charlie's 50's Diner  
Stroudsburg, PA

Under the corporation of Chasue Inc., I was responsible for the start-up of each operation, menu planning, costing, monthly inventories, hiring, scheduling, purchasing of food and beverages, and training of all staff.

**C. Research Skills:**

Knowledge of SPSS program.

Knowledge of Microsoft Word, Excel, PowerPoint

Knowledge of Plato, D2L, Google Classroom, and Schoology programs for managing and grading students.

Dissertation Research Project

**D. Presentations:**

Professional Development presentations for Monroe Career & Technical Institute, Teacher Leadership Network, Temple University, Philadelphia

Channel 13 BRCTV Coffee Break and Talk of the Town Guest Demonstrations

**E. Publications:**

Hendry, George (2006). The teacher leader/mentor programs: A mix model study of a professional development activity. Dissertation.

Hendry George (2002) Coming back for more. Christian Camp and Conference Journal, v 6 (6) pg. 23.

**Awards and Honors:**

- Black Belt, Tang Soo Do
- Eagle Scout, Boy Scouts of America
- Outstanding Instructor – 2003-2004
- Published Journal Article - 2002

**F. Skills and Qualifications:**

- Microsoft Office, Internet
- Google Docs, Sheets, Presentations, and Drive
- Distance 2 Learning software
- Schoology software, Google Classroom
- 1982 Certified Executive Chef, American Culinary Federation
- 1994 Certified Culinary Instructor, American Culinary Federation
- Certified in ServSafe Sanitation, ServSafe Instructor and Proctor, Nutrition and Supervisory Development
- Servsafe Alcohol Instructor
- Instructor, Proctor, and Advisor ProStart Certification, National Restaurant Association

**G. Professional Associations**

Central Regional Coordinator, Teacher Leadership Network, Temple University, Philadelphia, 2003 - 2011

1982 - Present, Member of the American Culinary Federation

Certified Culinary Educator and Certified Executive Chef

**H. Professional and Administrative Service**

- American Culinary Federation Educational Foundation, Program of Study Tasks Committee Review, 2014
- Pennsylvania Department of Education, Program of Study for Vocational Technical Programs, Consultant Committee for verification of Tasks list for NOCTI Testing ,2013
- Strategic Planning Committee East Stroudsburg University HRTM Department,2012-2014

- South Carolina Judicial Committee, 2020-Present
- ProStart, National Restaurant Assoc., Instructor & Proctor, 2010- Present. Responsible for initiation of program as **first** in the state of Pennsylvania.
- Accreditation Committee, East Stroudsburg University HRTM, (ACPHA) 2013-2014
- American Culinary Federation Educational Foundation, Accreditation Competency Task Review, 2014
- East Stroudsburg University Curriculum Development Hotel Restaurant and Tourism Management 2010-2016
- Implementation of Hotel Restaurant Management course for Monroe Career & Technical Institute, Pa Lodging & Restaurant Association, 2000
- Professional Development Committee, Monroe Career & Technical Institute, 1994- 2018
- Safety Committee, Monroe Career & Technical Institute, 1994
- Strategic Planning Committee, Monroe Career & Technical Institute, 1999
- American Culinary Federation Educational Foundation, 1995- Present Certification of Culinary Arts Program, accreditation every five years for articulation agreements with culinary colleges (Culinary Art Institute of America, Johnson & Wales, several community colleges) First program in Pennsylvania to be accredited.
- Blue Ridge Cable Channel 13 Food Demonstrations with Kim Bell 1995-Present
- Integration Committee, Monroe Career & Technical Institute, 2003- 2018
- Marketing Committee, Monroe Career & Technical Institute, 2014-2018
- Carolina Judicial Council, U of SC 2019- Present
- President of the American Culinary Federation Midlands Chapter, Present

## **Mini Biography**

George M. Hendry is a seasoned culinary professional and dedicated educator with over 40 years of experience. He is a Certified Executive Chef and Certified Culinary Educator. Dr. Hendry's formal training started at the prestigious Culinary Institute of America, followed by building a successful career as a chef and restaurateur. He owned and managed multiple food establishments, including Sombrero's Restaurant and Sub Alert, showcasing his entrepreneurial spirit and business acumen.

Dr. Hendry transitioned into education, becoming a culinary arts instructor at Monroe Career & Technical Institute. He spent nearly two decades developing curriculum, managing student-operated restaurants, and preparing students for industry certifications like ServSafe and ProStart. His dedication led him to design and oversee the renovation of the program's kitchen and classroom facilities.

Dr. Hendry's commitment to education extended beyond the kitchen. He earned a Doctorate in Organizational Leadership and held teaching positions at esteemed institutions like Pennsylvania College of Technology and East Stroudsburg University. He taught aspiring chefs, hospitality professionals, and even contributed to curriculum development and accreditation efforts.