Lara Hackney, MS, RD

University of Hawai'i at Mānoa

College of Tropical Agriculture and Human Resources

Department of Human Nutrition, Food and Animal Sciences

FTE Distribution: 100% I; 0% R; 0% E

Education

Master of Science, Nutrition – University of New Haven, Connecticut Bachelor of Science, Nutrition with an option in Dietetics – California State University of Fresno Associate of Arts – College of the Sequoias, Visalia, California

<u>Certification & Licensure</u>

Registered Dietitian Nutritionist, Registration No. 841778, American Academy of Nutrition and Dietetics Dietetic Internship – Porterville Developmental Center, Porterville California Serve Safe Food Production Manager Certified – 1/2020 – 1/2025

Professional Appointments

Department of Human Nutrition, Food & Animal Science, University of Hawai'i, Mānoa 2019 - Present Full-time Instructor

- Teach undergraduate classes related to food science and human nutrition
- Cooking demo classes using local ingredients with CTAHR students
- Maintain Certified Kitchen for the AGSCI Lab

University of Phoenix, Kapolei, Hawai'i Adjunct Faculty

- Facilitate classes in Health and Wellness, Nutrition, and Business Management. Lead Faculty Area Chair 2015 in Sciences.
- Completed five rigorous faculty evaluations on fellow instructors using University standards with constructive feedback.
- Achieved commendable evaluations through having timely feedback to students, varied media for facilitation, encouraging critical thinking, and active engagement throughout the class.

Aramark Healthcare, Wahiawa General Hospital, Wahiawa, Hawai'i 2005 – 2018

General Manager: Food and Nutrition Services, Environmental Services, and Clinical Nutrition Led the overall management of operational and financial aspects for the Food and Nutrition Services and Environmental Services for a hospital with 160 licensed beds consisting of 53 acute care and 107 long-term care. Oversaw two Aramark managers, one client supervisor, and 48 client employees with a total managed budget of approximately \$3 million.

- Reached and maintained safety prevention assessments above 90% on an annual basis, with no Aramark work-related injuries and a frequency rate of 1.85 percent for all work-related injuries.
- Achieved successful sanitation audits by the Department of Health Sanitation Branch every four to six months with a "green" placard awarded since initial visit October 2014.
- Successful Long-Term Care Department of Health Annual Surveys since 2005 using safety and sanitation guidelines along with nutritional parameters for meal service.
- Met Corporate and Hospital compliance for all cash handling through audits and policy controls.
- Mentored Dietetic Interns in the areas of Production and Management, ensuring successful completion of required competencies to become a Registered Dietician (RD).
- Rolled out a new Point of Sale System in 2016 that contributed to a year over year increase in revenue via a payroll deduct system.

2010 - Present

- Launched new patient menu and GeriMenu software in 2006, improving efficiency in the Diet Office, and rebranded the patient menu in 2016, creating a more centralized national branded menu.
- Selected as a Patriotic Employer from the Office of the Secretary of Defense in 2016, for supporting a location manager involved with Military duties away from work.
- Launched new retail menu in 2016 with the addition of National Labeling Standards to provide nutritional knowledge with meal choices.
- Awarded Aramark Outstanding Volunteer Award in 2017 for work with the local elementary school as an Aina Docent, Parent Teacher Student Organization Board, and School Community Council Board.

Received a Certificate of Appreciation from the University of Hawai'i at Manoa Dietetics Internship Program in 2018 for mentoring dietetic interns over the past 5 years.

Assistant Director of Patient Services, Aramark Healthcare, Kaweah Delta District Hospital Adjunct Faculty, College of the Sequoias

Clinical Dietitian, Cypress Rehabilitation Center, Division of Kaweah Delta District Hospital

Medical Nutritional Sales Representative, Abbott Laboratories

Clinical Dietitian, Marriott at Cypress Rehabilitation Center, Division of Kaweah Delta District Hospital

Courses Taught: Course Number and Title (credits)

FSHN 112 Food Service Safety Sanitation (2) FSHN 181 Intro to Food Preparation (3) FSHN 181L Food Preparation Laboratory (1) FSHN 311 Food Service Systems Management (3) Spring Semester FSHN 312 Food Service Production & Operations (3) Fall Semester

Creative Works

Zoom cooking classes for CTAHR students, November 2020 to present

Leadership and Community Involvement

President of The Coalition to Stop Campus Hunger RIO at UHM – 2019- present Registered Dietitian Internship Preceptor – 1997 to present Academy of Nutrition and Dietetics member – 1995 to present Commission on Dietetic Registration – 1996 to present Parent Teacher Student Organization Mililani Middle School – President 2019-2020, 2018-2019 School Year, Vice President 2017-2018 School Year School Community Council Mililani Uka Elementary School – Board Member 2013-2019 Parent Teacher Student Organization Mililani Uka Elementary School – President – 2016-2017 School Year Aina in the Schools – Volunteer at Mililani Uka Elementary School – 2013-2017 Start Trainer – Aramark Healthcare – 2014 to 2018

Grant Support

<u>Title of Grant:</u> Enhancing local pork marketing for Oahu hog producers <u>Source of Grant:</u> Hawai'i Department of Agriculture <u>Total Dollar Value (Your share of the grant value):</u> \$0 <u>Dates of Grant:</u> 11/20-08/21 Role: (PI, CoPI): CoPI

Title of Grant: Creating a Food Security Infrastructure at UH Mānoa to Strengthen Tomorrow's Workforce

<u>Source of Grant:</u> Chamber of Commerce of Hawai'i <u>Total Dollar Value (Your share of the grant value):</u> \$0 <u>Dates of Grant:</u> 7/2019 – 6/2021 <u>Role:</u> (PI, CoPI): CoPI