

## **CV**

**Jeff Nelken, B.S., M.A.**

**Food Safety & Accident Prevention Training**

**Foodsafetycoach.com**

**(818) 703 - 7147**

## **Education**

**Master's Degree in Restaurant and Institutional Management – New York University - (1975)**

**Bachelor of Science in Food Science and Management with Honors – Pratt Institute – (1972)**

## **Continuing Education**

**Protecting the Food Supply from Intentional Adulteration –USDA/FDA – 8/4/2005**

**National Sanitation Foundation HACCP Manager Certification – 3/200**

**FIBR Training Institute – Quality Mgmt. Systems (7 hrs. ) - 6/2000**  
- **HACCP (7 hrs.)**  
- **Good Manufacturing Practices (7hrs.)**  
- **Sanitation Standard Operating Procedures (7 hrs.)**  
- **Seafood HACCP Certification**

**Hospitality Institute of Technology and Management**

**1901: Food Safety through Quality Assurance Management - 6/1999 (8 hrs.)**

**2902: HACCP-Based Safety-Quality-Assured Food Systems – 6/1999 (24 hrs.)**

## **Media Contacts**

**NBC4 11pm News – Contaminated: Produce Market Investigation – 2/01/07**

**Restaurant Business – The Smart Doggy Bag – Awarded 10<sup>th</sup> Best Idea – January 2007**

**CNN – Paula Zahn - Agro – Contamination in the Fields – 9/19/06**

**CNN – Paula Zahn – Spinach Ecoli Epidemic – 9/15/06**

**NBC 6pm News – Hepatitis A Story – 6/28/06**

**CBS2 11pm News – Is there a Hepatitis A epidemic in Los Angeles? – 2/2/2006**

**DATeline MSNBC – How Safe is Your Grocery Store? – 1/22/2006**

**INSIDE EDITION – Sushi Investigation – 2/22/05**

**INSIDE EDITION – Produce from your Dumpster – 7/23/04**

**NBC4-Special Investigations Unit with Joel Grover – 2003-2004**

**CBS2 Special Investigations Unit with Joel Grover -1999-2003**

**CBS2 Special Assignment/ Ana Garcia – The Bacteria Zone – 2/10/02**

**INSIDE EDITION – N.Y. Kitchen Violations – 4/2000**

## **Teaching Credentials**

**National Sanitation Foundation – HACCP Manager Instructor 3/2000 to present**

**National Restaurant Association – SERVSAFE Instructor – 1985 to present**

**Experior/Thomson Prometric – Certified Professional Food Manager Instructor – 2000 to present**

**National Registry – Certified Food Safety Instructor – 2000 to present**

**Los Angeles Health Dept. Certified Food Handler Provider # 015 – 2000 to present**

## **Teaching Positions**

**UCLA Extension Instructor – Food Safety and HACCP Training - 1985 to 1999**

**Santa Monica College – Food Safety/HACCP Instructor – 2000 – 2002**

## **Professional Organizations**

**International HACCP Alliance**

**American Dietetic Association ( Retired )**

**California Environmental Health Association**

**Food Industry and Business Roundtable**

**Southern California Section of the Institute of Food Technologists**

## **Recent Speaking Engagements**

**Yacht Racing Union of S. California – Food Safety, Allergy and the New Inspection – 11/02/08 & 1/27/07**

**Dept. of Long Beach Health and Human Services – Media and Restaurant Inspections - 9/12/06**

**Casino Security Meeting – How to avoid intentional adulteration in the kitchen - 1/24/06**

**L.A. County Club – Update on Food Safety – 3/22/06**

**NRA – Quality Assurance Executive Fall Meeting – Media and Crisis Management – 10/05/03**

