



Miss Susie Cooper

Garden Grill Supervisor

Hello OCEAA Friends and Families, I am happy to have completed my first year as Garden Grill Supervisor and thank you for welcoming me into this unique school. I look forward to next year and getting to know more of you and more about how to continue this wonderful daily dining experience, and hopefully continue to improve what is already fantastic.

Recently, I met with some parents and a Wellness policy committee member and came to realize (that in the process of starting on the first day of the school year, I was a new face that no-one knows), and my proper introduction had gone overlooked.

So, who is this Miss Susie and where did she come from?

My mission began when I was taking classes in my 20's at our local Junior College while bartending at a popular resort in Mission Bay, SD. People often asked me health and nutrition questions, a lot I did not know the answers to so I decided to take a course in human nutrition and the next thing I knew I was the President of the Student nutrition Organization, leading the graduating class to give a speech for receiving the Leadership Certificate Award at the San Diego State University graduation ceremony in 2000, as well as a Bachelor of Science, applied Nutrition Sciences with an emphasis in Pediatric Nutrition.

During my internship I had a lot of opportunity to decide which path I wanted to take, Weight loss (I worked a time for Jenny Craig) Fun Run Co-Chair and WIC, and ended up accepting a position at Sharp Hospital and what I saw during my 6 years were a lot of people who were sick from things that could have been prevented through a lifetime of proper knowledge and access to food and nutrition and decided to work with the county of San Diego with the 'Childhood Obesity Initiative' through grants, working with local and chain restaurants to create healthy kids menu items and 'fun, interesting facts' about healthy choices. The grant ended and funding became unstable and I decided to look into another path where I could make a difference in the whole life of these children. How could I continue to reach out on a big scale (and raise my own kids at the same time?) SCHOOLS! During my search to be involved in schools, I did need to continue working and I spent some time working with a live in eating disorders clinic in La Costa until I was hired with Vista Unified School District (27,000 students). I was a lead at a school that served 900 batch cooked meals a day and worked with the district Nutritionist on the school district menus.

Then, I was poached through a recommendation of my director as Supervisor of Child nutrition Services at Guajome Park Academy and continued to grow the NSLP to almost triple our numbers of kids enjoying our food.

And now here I am with OCEAA at your service, here is a little highlight blurb that I put on my cover letter to get the attention of possible contenders who may be interested in my credentials for any reason at all:

Some of my past highlights and accomplishments include: "Champion Mom" for the Network

for a Healthy California, "Champions for Change" Leadership program, Chief Executive Officer for "Healthy Kids Choice" Restaurant Partnership, a 501(c)3 Non-Profit Organization working with restaurants to create healthy kids menus, Sharp Hospital Nutritionist for 6 years, Co-Director of SDDA annual Fun Run. President of SDSU Student

Nutrition Organization, Recipient of SDSU Leadership Certificate Award, Strong Leadership Skills, Ability to develop strong working relationships with people of varying Backgrounds, Some Spanish as a second language, Organized, Highly efficient team player,

Hospital and Restaurant experience as well as school lunch programs. I have worked in the

food and beverage industry for more than 30 years now and I have been on the management side for about 20 of those years. I work well with vendors at any capacity and

can plan operations and communicate well with maintenance. I have implemented an on-line application system that shortened the processing time by over 50%. I have planned menus that include fun and healthy meals that comply with USDA standards while still staying under budget which is a very important aspect of this position.....