



**Danielle Louhrine Lee**  
 433 Russell Blvd. #16 Davis, CA 95616  
 559-351-4354  
 danielle.louhrine.lee@gmail.com

**OBJECTIVE**

To be accepted into a dietetic internship that will best prepare me for practicing dietetics.

**WORK/INTERNSHIP EXPERIENCE**

<b>Food System Sustainability and Education Coordinator</b>	<i>40 hours a week</i>	June 2008 - Present
Assistant to registered dietitian, researching and creating educational materials for nutrition, sustainable foods and wellness, educational presentations, tours of the dining facilities, liaison to campus student organizations, researching sustainable foods and procurement, farm-to-college activities, creating curriculum for cooks' training		<i>Linda Adams, R.D. University Dining Services One Shields Ave, Davis, CA 95616 (530) 752-9604</i>
<b>Community and Clinical Nutrition Intern</b>	<i>4-8 hours a week</i>	September 2007 - June 2008
Diet analysis, weight management series, polycystic ovarian syndrome handouts, nutrition education materials, sustainable foods presentation, grocery store tour		<i>Ryann C. Miller, R.D. UC Davis Student Health Services One Shields Ave, Davis, CA 95616 (530) 752-3784</i>
<b>Food Safety Consultant and Administrative Assistant</b>	<i>10-30 hours a week</i>	June 2007 - June 2008
Organization responsibilities, working with register, customer service, pricing orders, filing, ordering, re-stocking shelves, preparing food, cooking, baking, waiting tables, food safety consultant		<i>Rose Ann Decristoforo Natural Food Works/Farmer's Kitchen Café 624 4th Street, Davis, CA 95616 (530) 756-1862</i>
<b>Food Service Management Intern</b>	<i>4 hours a week</i>	June 2007 - September 2007
Mass food preparation, cooking, serving, cleanup, food safety and sanitation		<i>Davis Community Meals PO Box 72463, Davis, CA 95616 (530) 756-4008</i>
<b>Sustainability Intern</b>	<i>5-10 hours a week</i>	January 2007 - June 2007
Prepared weekly presentations to educate students about various aspects of sustainability including organics, fair trade, pesticides in food, vegetarianism, meat production, voting with your fork, growing your own food		<i>Linda Adams, R.D. University Dining Services One Shields Ave, Davis, CA 95616 (530) 752-9604</i>
<b>Community Nutrition Intern</b>	<i>4-6 hours a week</i>	September 2006 - December 2006
Educated students about important aspects of health, nutrition, and sustainability, including organics, sleep, carbohydrates, disordered eating, balanced meals, protein, fats		<i>Linda Adams, RD. University Dining Services One Shields Ave, Davis, CA 95616 (530) 752-9604</i>
<b>Nurse's Assistant/Receptionist</b>	<i>6 hours a week</i>	July 2005 - May 2006
Filing, typing, phone calls, student insurance information, creating educational brochures on colds, flu season, healthy eating, physical activity		<i>Patricia Jackson Reedley College Health Services Office 995 N. Reed Ave, Reedley, CA 93654 (559) 638-3641</i>

## SKILLS/ABILITIES

### Organizational/Leadership

- Co-host of Local Dirt, a radio show on local agriculture, environment, social justice (2008-2009)
- Listserve manager for three student organizations (2006-2009)
- Initiated and organized volunteer farm work exchange program (2007-2008)
- Set-up food waste composting program at current residential living area (2008)
- President of Students for Sustainable Agriculture at the University of California, Davis (2008)
- Focus the Nation Coffee House Zero-Waste coordinator (2008)
- California Student Sustainability Coalition Davis foods representative (2007)
- Secretary of University of California, Davis American Red Cross Club (2007-2008)
- Committee chair for Local Foods Week at the University of California Davis (2007, 2008)
- Co-founder, treasurer of Davis Vegetarian Society (2007-2008)
- President, vice president, secretary of Reedley College Alpha Gamma Sigma Honor Society (2004-2006)
- Reedley Relay for Life committee member, Kids Kamp coordinator, and team captain (2005-2006)
- Reedley College Health Advisory Committee student representative (2005)
- Secretary for Reedley College Associated Student Body (2004-2005)

### Nutrition and Sustainability Related Skills

- Schooling in nutrition pathophysiology, food science, food safety, food service management, community nutrition
- Food preparation, promotion, and vending to large groups and catered functions
- Nutrition education
- Garden based learning, organic vegetable production, composting
- Food Safety Manger Certified

### Communication

- Presentations on nutrition, sustainability, weight management, studying nutrition using all forms of media (Power Point, posters, props, white boards, paper, web sites and discussion style )
- Sending club members weekly announcements, emails, minutes, and agendas
- Customer service, answering phones, scheduling appointments, taking messages
- Creating and mailing letters, flyers, publications

### Computer Knowledge

- Microsoft Word, Microsoft Excel, Microsoft Publisher, Microsoft Access, Microsoft Powerpoint
- Adobe PageMaker, Adobe Photoshop, Adobe Illustrator
- Diet Analysis programs

## EDUCATION

### Bachelors in Science Degree

June 2008

University of California, Davis, *Davis, CA*

- Regents Scholarship Recipient
- Nutrition Department Honor Roll – Winter 2007
- GPA – 3.75

### Associate in Science Degree

May 2006

Reedley College, *Reedley, CA*

- Dean's Honor Roll Student (2004-2006)
- Pete P. Peters' Honors Program (2004-present)
- Outstanding Tiger Student Leader of the Year (2006)
- Current GPA – 3.97

### Graduate

June 2004

Reedley High School, *Reedley, CA*

- Valedictorian, GPA – 4.07
- California Scholarship Federation Life Member