

LISA DELANGE

CURRENT CAREER HISTORY

TOWERS CO-OPERATIVE APARTMENTS

November 2008, onward *Webmistress (www.TowersCoOp.com)*
Board of Directors

EGREMONT FREE LIBRARY

August 2008, onward *Webmistress (www.EgremontFreeLibrary.org)*
Library Building Committee

RYE FREE READING ROOM

April 2004 to November 2006 *Young Adult Librarian*

THE FOOD NETWORK

Fall 2000 to Fall 2002 *Assistant Editor, Culinary Department*
Spring 2000 to Fall 2000 *Freelance researcher/writer*

URBAN HORIZONS, AT THE WOMEN'S HOUSING AND ECONOMIC DEVELOPMENT CORPORATION

Fall 1999 to Spring 2000 *Culinary Lecturer and Instructor: taught hands on in a kitchen, lectured on all aspects of food industry*

NEW YORK UNIVERSITY

Fall 1998 to Spring 1999 *Adjunct Professor: Food Production and Management; International Foods*
Fall 1997 to Spring 1998 *Assistant Teacher: Food Production and Management; Catering*
Research Assistant, Recruitment, and Program Advisor

EDUCATION

<i>Queens College, City University</i>	2003	M.L.S., Library Media Specialist
<i>New York University</i>	2001	M.A., Food Studies, plus 20 post-grad credits
<i>Florida International University</i>	1996	B.S., Hospitality Management
<i>The Culinary Institute of America</i>	1994	A.O.S., Culinary Arts
<i>Barnard College, Columbia University</i>	1992	B.A., English

EXPERIENCE

YOUNG ADULT LIBRARIAN

Reference and reader advisory

Created, implemented, and supervised age-appropriate programming, such as:

Middle School Movie Nights, Book Chats, Book Clubs, Book Court, Book-to-Movie Nights, Summer Reading Challenges, Well Read, Poetry Readings and Workshops, Calligraphy Workshops, Chess, Realistic Fiction Dinners, Review Writing Sessions, Mapmakers, TeenScreen, Word Wednesdays, Spin-a-Yarn, Movie Matinees, and Trivia Games

Implemented appropriate outside programming such as:

SAT preparation, Red Cross Babysitting Certification, College Essay Writing Workshops, CinemaTherapy, Body Image Workshop, Cartooning, Author Visits, and StressBusters

Created book lists relevant to age and interests:

Ages 11-13, Ages 13-15, GBLTQ, Historical Fiction, Body Image, and Self-esteem and Sexuality

Maintained, weeded, and developed the YA fiction and non-fiction sections

Maintained, weeded, and developed adult non-fiction collections:

College & Career, Hard Sciences, Culinary, Graphic Novels, and Crafts

Managed and maintained content at www.RyeLibrary.org

Met with all 5th grades during spring semester to orient them with their local public library

Co-founder of the Rye High School Summer Reading List Committee

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Created informational flyer for RFRR new patrons and Rye residents
Community representative to C.A.R.E., an anti-bullying taskforce
Implemented reading motivation techniques through hand selling and book talks
Taught lessons on web-based searches and website resources for YA and Adult patrons
Coordinated with local schools with curriculum support
Created and performed storytimes for toddlers

RESEARCHER, WRITER AND EDITOR

Created content for seasonal newsletter and www.RyeLibrary.org and www.FoodNetwork.com
Researched and wrote two encyclopedic entries for Oxford University Press' *Encyclopedia of Food and Drink in America: Sherry and Vermouth*
Researched and wrote extensive and in depth essays about food ways, ingredients, and techniques for use as an informational text on a web site and television
Researched and wrote articles about ingredients and techniques used in nationally distributed advice columns, lesson plans in three schools, and for web chats and broadcast sound bytes using a variety of sources (text, web sites, and magazine/newspaper articles)
Researched and wrote essays about food ways using archival and text research on: *Spain; Italian American immigrant culture; turn of the 19th-century American ethics, sociology, and mores; and women's food issues*
Developed and wrote style and content guidelines used for incoming recipes web site content
Edited 80 to 90 recipes weekly for web site content
Edited 6 to 8 articles monthly for national distribution and web site content

EDUCATOR

Taught beginner-level computer basics to adults, covering *Introduction to the Web, Searching with Google, Exploring Databases, and Creating an Email Account*
Observed and taught classes at Stewart School, Elementary Education
Created curricula, structured, and taught lecture classes at:
New York University: Food Production & Management and International Foods
Urban Horizons: Identification, preparation, and service of food
Johnson and Wales: Front-of-the-house Service

SUPERVISOR AND ADMINISTRATOR

Created purchase orders for restaurants and libraries
Assessed collections for development and weeding
Operated a 65-seat restaurant while teaching a 24 to 30 student floor staff
Managed, trained, and directed a food production staff of 24 to 30 persons
Managed a catering service that worked exclusively for the President of Vassar College
Adhered to budgets created both from grant funding and at a non-profit school

AFFILIATIONS

New York Culinary Historians Member since 1998

AWARDS AND PRESENTATIONS

Les Dames d'Escoffier Educational Scholarship Recipient, 1999
New York University Two-year Teaching Fellowship, 1997-1999

NYLA 2006 Annual Conference *Mapmakers: A Program for GBLTQ Youth*
NYU 2000 Millennial Stews *DeJong Asparagus: The Metaphorical Use of Food in Selected Edna Ferber Novels*

References are available upon request;
please see www.LisaSez.com for additional projects and interests.