

Hospitality Speaks!

My job, how I got it, and where I'm heading

Video Series Worksheet: Melanie Hammericksen - Culinary Arts Teacher | **Answer Key**

1. Where did Melanie grow up and how did she start cooking?

Grew up in Medford, one of eight kids and responsible for cooking for her family

2. What does she like about this industry?

The breadth of things available to do

3. Where was her first job and how old was she?

Catering company, 15 years old

4. Where was her second job and for how many years?

Natural foods restaurant, started as dishwasher and worked her way up to manager seven years later

5. What is her job now and how many people is she responsible for?

Lincoln High School Culinary Arts Teacher, 160 students

6. What drives Melanie?

Her students, she loves them

7. What kinds of industry jobs does she teach her students about?

Hospitality, customer service, community service, food photography, blogs and food writing, social media, chefs, culinary teaching

8. What is her least favorite thing about her job?

Making students do bookwork

9. What does she say you should learn if you want to get into this industry?

Patience, listen, watch, be open and ready to learn everything and try new things

10. What is Melanie's side hustle?

She writes recipes for a Wagyu beef company, documents the process, takes pictures for their website

11. Melanie says to "Enjoy the _____ along the way because you are always going to learn."

Steps

