Kristina M. Sweet

| EXPERIENCE | AGRICULTURE DEVELOMENT SUPERVISOR Develop and manage the Vermont Produce Program to implement the Food | | |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| | Safety Modernization Act (FSMA) Produce Safety Rule and support market a Vermont produce growers. Manage >\$3.5 million FDA cooperative agreeme safety program development. Facilitate relationships with state, regional, an produce safety stakeholders. Develop audit program for the Vermont Veget Growers Association Community Accreditation for Produce Safety (CAPS) Pr | ers. Manage >\$3.5 million FDA cooperative agreement for produce oment. Facilitate relationships with state, regional, and national olders. Develop audit program for the Vermont Vegetable & Berry ommunity Accreditation for Produce Safety (CAPS) Program. | |
| | Manage Vermont's Specialty Crop Block Grant Program. | | |
| | Office of the Attorney General of Vermont Montpelier, VT POLICY ANALYST | 2014 | |
| | Supported development of draft rules for Vermont Act 120. Developed regularized framework for state accreditation of organizations that verify non-genetical food. Organized public input sessions. Created online and print educational | on of organizations that verify non-genetically engineered | |
| | Governor's Institutes of Vermont RESIDENTIAL ADVISOR & TEACHING ASSISTANT | 2013 & 2014 | |
| | Provided support and instruction at the "Food, Farms & Your Future" Institute held at Vermont Technical College in July 2013 and July 2014. | | |
| | The University of Vermont RESEARCH ASSISTANT & TEACHING ASSISTANT | 2012–2014 | |
| | Conducted qualitative and quantitative research and analysis for Vermont-to food system research projects. Developed surveys and administered in-per- interviews. Assessed and reported research results. Developed and evaluate and exams. Managed digital course tools and content. | titative research and analysis for Vermont-based Developed surveys and administered in-person and phone ed research results. Developed and evaluated assignments | |
| | The Hawker Stall Burlington, VT OPERATIONS CONSULTANT | 2014 | |
| | Led operations for a pop-up restaurant and food truck, including food safety and Department of Health licensing, marketing, menu development, accour analysis, and equipment purchases. | | |
| | Greenmarket, GrowNYC New York, NY MARKET MANAGER | 2011-2012 | |
| | Directed operations of New York City farmers markets. Conducted daily food safety and operational safety checks with vendors. Executed market promotions and cooking demonstrations. Planned community outreach and created promotional materials. Built relationships with NYC government programs and nonprofits. Led market tours. | | |
| | Columbia Law School | 2011 | |
| | ADMINISTRATIVE ASSISTANT, COMMUNICATIONS & PUBLIC AFFAIRS Researched and analyzed Law School media coverage. Prepared internal and alumni documents for publication. Created and edited web pages and PowerPoint presentations. | | |
| | Columbia East Asia Review EDITOR-IN-CHIEF | 2008–2011 | |
| | Managed a team of 21 editors and oversaw all aspects of print and online j | ournal | |

Managed a team of 21 editors and oversaw all aspects of print and online journal production, including group facilitation, international call for papers, article selection, fact-checking, editing, proofreading, layout, and web/social media presence.

Kristina M. Sweet

| EXPERIENCE | Community Impact at Columbia University SOCIAL SERVICE COORDINATOR Operated Cl's Ford Hall Food Pantry. Executed training programs and develo support for student-run social service programs. Designed promotional mate and informational brochures. | |
|--------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| | Logan Square Food Buying Club Chicago, IL WORKING MEMBER Developed systems for ongoing tracking of income and expenses. Communi group members to ensure participation and compliance. | 2007–2008 cated with all |
| | Usagi Ya Chicago, IL HEAD SERVER & BARTENDER Executed front-of-house operations, including guest service, reservations, wine and sake recommendations, and food running. Trained new staff. | 2006–2008 |
| | The Fortnightly of Chicago Chicago, IL LEAD BANQUET SERVER & BARTENDER Organized banquet set-up and service. Trained new and temporary staff. | 2004–2007 |
| | Healthy Living Market & Café So. Burlington, VT | 1999–2004 |
| | CAFÉ MANAGER & CHEF Organized and oversaw all aspects of café operations, including food safety Department of Health compliance, meal and bakery production, ordering an marketing, and customer service with staff of 13. Created budgets and main Worked directly with Vermont-based, regional, and national producers. | d receiving, |
| TRAINING | Management Concepts Managing Endered Grants and Cooperative Agreements for Registerets | 12/11/2016 |
| CERTIFICATES | Managing Federal Grants and Cooperative Agreements for Recipients Association of Food & Drug Officials Draduce Sofety Alliance Trainer Courses | 11/17/2016 |
| | Produce Safety Alliance Train-the-Trainer Course National Environmental Health Association Food Safety Auditor Training Course | 5/10/2016 |
| | Cornell University National Good Agricultural Practices Progra Implementing GAPs: A Key to Produce Safety | m 5/2/2015 |
| | University of Vermont Extension Produce Safety Program 6 hours of training in Practical Produce Safety, including information on Good Agricultural Practices & Good Handling Practices | 2/23/2015 |
| EDUCATION | Columbia University in the City of New York BACHELOR of ARTS in ANTHROPOLOGY Phi Beta Kappa magna cum laude Honors in Anthropology | 2011 |
| SKILLS | Trained in quantitative and qualitative research and analysis Skilled in Microsoft Office Suite Proficient in the fundamentals of Adobe Creative Suite Conversant in HTML and web content management | |

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