Kristina M. Sweet

EXPERIENCE Vermont Agency of Agriculture | Montpelier, VT

2014-Present

AGRICULTURE DEVELOMENT SUPERVISOR (PRODUCE PROGRAM MANAGER)
Develop and manage the Vermont Produce Program to implement the Food
Safety Modernization Act (FSMA) Produce Safety Rule and support market access for
Vermont produce growers. Develop and track budgets for more than \$4 million in federal
grants. Manage Vermont's Specialty Crop Block Grant Program. Facilitate relationships with
state, regional, and national stakeholders. Draft and implement new standards and
systems. Collaborate with division staff on agricultural promotion events and projects.

Office of the Attorney General of Vermont | Montpelier, VT POLICY ANALYST

2014

Supported development of draft rules for Vermont Act 120. Developed regulatory framework for state accreditation of organizations that verify non-genetically engineered food. Organized public input sessions. Created online and print educational materials.

Governor's Institutes of Vermont

2013 & 2014

RESIDENTIAL ADVISOR & TEACHING ASSISTANT

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

2012-2014

RESEARCH ASSISTANT & TEACHING ASSISTANT

Conducted qualitative and quantitative research and analysis for Vermont-based food system research projects. Developed surveys and administered in-person and phone interviews. Assessed and reported research results. Developed and evaluated assignments and exams. Managed digital course tools and content.

The Hawker Stall | Burlington, VT OPERATIONS CONSULTANT

2014

Led operations for a pop-up restaurant and food truck, including food safety compliance and Department of Health licensing, marketing, menu development, accounting and sales analysis, and equipment purchases.

Greenmarket, GrowNYC | New York, NY

2011-2012

MARKET MANAGER

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

2008-2011

EDITOR-IN-CHIEF

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 2009-2010 SOCIAL SERVICE COORDINATOR Operated CI's Ford Hall Food Pantry. Executed training programs and development support for student-run social service programs. Designed promotional materials and informational brochures. Logan Square Food Buving Club | Chicago, IL 2007-2008 WORKING MEMBER Developed systems for ongoing tracking of income and expenses. Communicated with all group members to ensure participation and compliance. Usagi Ya | Chicago, IL 2006-2008 **HEAD SERVER & BARTENDER** Executed front-of-house operations, including guest service, reservations, wine and sake recommendations, and food running. Trained new staff. The Fortnightly of Chicago | Chicago, IL 2004-2007 LEAD BANQUET SERVER & BARTENDER Organized banquet set-up and service. Trained new and temporary staff. Healthy Living Market & Café | So. Burlington, VT 1999-2004 CAFÉ MANAGER & CHEF Organized and oversaw all aspects of café operations, including food safety and Department of Health compliance, meal and bakery production, ordering and receiving, marketing, and customer service with staff of 13. Created budgets and maintained books. Worked directly with Vermont-based, regional, and national producers. SELECTED • Court of Master Sommeliers, Americas 2020 **TRAINING** Introductory Sommelier Course and Examination State of Vermont Center for Achievement in Public Service 2019 Continuous Improvement Green Belt Management Concepts 2016 Managing Federal Grants and Cooperative Agreements for Recipients Association of Food & Drug Officials 2016 Produce Safety Alliance Train-the-Trainer Course National Environmental Health Association 2016 Food Safety Auditor Training Course

EDUCATION

Columbia University in the City of New York

BACHELOR of ARTS in ANTHROPOLOGY

Phi Beta Kappa | magna cum laude | Honors in Anthropology

2015

Cornell University National Good Agricultural Practices Program

University of Vermont and State Agricultural College 2012–2014

44 graduate credit hours in Food Systems

Implementing GAPs: A Key to Produce Safety