

Education

Doctor of Philosophy, Hospitality and Tourism Management, Purdue University	In-progress
Master of Business Administration, Eastern Michigan University	June 2011
Bachelor of Science, Hotel and Restaurant Management, Eastern Michigan University	August 2009
Associate of General Studies, Charles Stewart Mott Community College	August 2004
Associate of Applied Science, Culinary Arts, Atlantic Culinary Academy	August 2003

Scholarship

Peer-Reviewed Publications

Mody, M., Tang, H., Gaulke, C. & Gordon, S. (2018). Examining the personal and institutional determinants of research productivity in hospitality and tourism management. *Journal of Hospitality and Tourism Education*, 30(1), 36-51.

Behnke, C., Gaulke, C., & Almanza, B. (2016). Ensuring food safety in farmers' markets: An assessment of state health department inspection practices." *Food Protection Trends*, 36(3), 183-193.

Industry Publications

Kolakowski, H. & Gaulke, C. (May 2016). The benefits and challenges of food service composting programs. *Hotel Business Review* (hotelexecutive.com).

Gaulke, C. & Kolakowski, H. (August 2015). The local challenge: Balancing customer demand and local sources. *Hotel Business Review* (hotelexecutive.com).

Conference Presentations

Gaulke C. & Susskind, A. (October 2020). *Navigating supply chain unpredictability*. Presented at Main Street Strong (virtual conference hosted by Door Dash). Accessible at: <https://vimeo.com/doordash/download/466305011/cdd7e8e579>

Susskind, A. & Gaulke, C. (October 2020). *Structuring teams for the times*. Presented at Main Street Strong (virtual conference hosted by Door Dash). Accessible at: <https://vimeo.com/doordash/download/466387073/fd8a869e36>

Gaulke, C. (May 2020). *Managing restaurants in the time of coronavirus: A look at emerging best practices*. SHA Center for Hospitality Research, Ithaca, NY. Accessible at: <https://www.ecornell.com/keynotes/overview/K051220/>

Gaulke, C. (June 2018). *Current macroeconomic, social, and political factors impacting produce procurement by U.S. foodservice operations*. Presented at London Produce Show & Foodservice Forum, London, UK.

Gaulke, C. (March 2018). *Foodservice trends*. Presented at United Fresh Produce Executive Development Program, Ithaca, NY.

Gaulke, C., Gordon, S., Mody, M., & Tang, H. (January 2014). *Publish or perish: Determinants of research productivity in HTM*. Presented at Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, University of Houston.

Gaulke, C. & Behnke, C. (January 2014). *The impact of regional food hubs on local food supply chain logistics*. Poster presented at Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, University of Houston.

Gaulke, C. & Behnke, C. (January 2013). *Chefs' preferences for locally sourced food: Market-driven or intrinsic values*. Poster presented at Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Washington State University.

Research in Progress

Gaulke, C. & Behnke, C. The impact of regional food hubs on local food supply chain logistics.

Gaulke, C. & Behnke, C. Local food supply chain management: An evaluation of restaurant priorities.

Guest Lectures & Speaking Engagements

Gaulke, C. (October 2018). *Capacity and workflow planning: Ensuring efficiency in the back of house*. Presented at Entrepreneurship Bootcamp for Veterans, Cornell University, Ithaca, NY.

Gaulke, C. (July 2017). *How germs get around*. Guest presentation at July 2017 Member Night, Sciencenter, LLC., Ithaca, NY.

- Gaulke, C. (June 2012). QSR operations: Purchasing, production, & service. Presented to Restaurant & Foodservice Association, Purdue University, West Lafayette, IN.
- Gaulke, C. (June 2012). *The production, presentation, and storage of fresh mozzarella*. Presented at 2012 Indiana Extension Homemakers Association Conference, West Lafayette, IN.
- Gaulke, C. (October 2011). *ServSafe Food Protection Manager Certification course materials*. Guest lecture for Food Finders Food Bank, LLC, West Lafayette, IN.
- Gaulke, C. (Fall 2010). *Menu pricing, recipe costing, and inventory control procedures*. Guest lectures for Cost Controls in the Hospitality Industry (HRM 340), Eastern Michigan University, Hotel & Restaurant Management.
- Gaulke, C. (April 2010). *Impact of social media on the hospitality industry*. Guest lecture for Hospitality Industry Marketing (HRM 470), Eastern Michigan University, Hotel & Restaurant Management.

Media Contributions

- Elrod, N. (June 3, 2020). *What restaurants will survive coronavirus?* CBS Local. Accessible at: <https://detroit.cbslocal.com/2020/06/03/restaurants-sit-down-delivery-takeout-coronavirus/>
- Elrod, N. (May 27, 2020). *Is reopening a restaurant worth it?* CBS Local. Accessible at: <https://detroit.cbslocal.com/2020/05/27/reopening-restaurant-dining-out-small-business-coronavirus/>
- Coin, G. (April 20, 2020). *Coronavirus: How might we restart the CNY economy while keeping the virus at bay*. Syracuse.com. Accessible at: <https://www.syracuse.com/coronavirus/2020/04/coronavirus-how-we-might-restart-the-economy-while-keeping-the-virus-at-bay.html>
- Doering, C. (November 7, 2019). *A fungus among us: Food makers cuddle up to the much-maligned mushroom*. Food Dive. Accessible at <https://www.fooddive.com/news/a-fungus-among-us-food-makers-cuddle-up-to-the-much-maligned-mushroom/564476/>
- Lam, B. (2016). *So you want to open a restaurant? How money works in restaurants*. Lucky Peach Cooks & Chefs III: Fine Dining, Fall 2016.
- Court, E. (February 2016). *What Chipotle's farm-to-fork approach looks like post-food safety scandals*. Market Watch. Accessible at <https://www.marketwatch.com/story/can-chipotles-farm-to-fork-approach-be-sustained-2016-01-07>.

Teaching Experience

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| Cornell University, School of Hotel Administration – Lecturer | July 2014 – Present |
| <ul style="list-style-type: none"> – Foodservice Management Theory & Practice (HADM 2360) – Restaurant Management (HADM 3350) – Selection, Procurement, & Supply Management (HADM 4350/HADM 6350) – Product Development in the Food & Beverage Industry (HADM 4325) – Entrepreneurship & Concept Dev. in the Food & Beverage Ind. (HADM 1102) – Special Studies Project I (HADM 4990) – Advanced Supply Chain Management (HADM 4345) | |
| Purdue University, School of Hospitality & Tourism Management – Graduate Instructor | August 2011 – May 2014 |
| <ul style="list-style-type: none"> – Sanitation & Health in Foodservice, Lodging, and Tourism (HTM 191) – Advanced Foodservice Management (HTM 492) – Quantity Food Production & Service Lab (HTM 291) | |
| Eastern Michigan University, Hotel & Restaurant Management – Adjunct Instructor | August 2009 – May 2011 |
| <ul style="list-style-type: none"> – Food Production (HRM 180) – Beverage Management (HRM 479) – Global Hospitality Management, Study Abroad (HRM 385) – Sanitation in the Hospitality Industry (HRM 150) | |
| Eastern Michigan University, Hotel & Restaurant Management – Teaching Assistant | January 2009 – May 2009 |
| <ul style="list-style-type: none"> – Food Production (HRM 180) | |

Professional Experience (Selected)

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| Purdue University, School of Hospitality & Tourism Management – Kitchen Supervisor | 2011 – 2014 |
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Eastern Michigan University, Dining Services – Marketing Assistant	2009 – 2011
Pacific Rim by Kana, Ann Arbor, MI – Server/Trainer (<i>part-time</i>)	2004 – 2011
People’s Food Cooperative, Inc., Ann Arbor, MI – Food Service Manager	2007 – 2008
Plaka, Inc., Ann Arbor, MI – General Manager / Executive Chef	2004 – 2007
Sweet & Savory Bake Shop, Oxford, MI – Baker (<i>part-time</i>)	2003 – 2004
Bacchus Wine Gallery, LLC., North Hampton, NH – Wine Sales	2002 – 2003

Service

Cornell School of Hotel Administration Academic Advising – Academic Advisor	July 2015 – Present
Cornell School of Hotel Administration, SHA/CIA Collaborative Degree Program Advisory Board – Member	July 2015 – Present
Hotelies Serving Society – Faculty Advisor	July 2019 – Present
SHA Hotelie Entrepreneurs – Faculty Advisor	July 2019 – Present
Cornell University Tea Club – Faculty Advisor	August 2018 – Present
Cornell School of Hotel Administration Office of Admissions, Applications Team – Member	October 2018 – Present
Cornell University, Entrepreneurship Boot Camp for Veterans, Business Plan Presentations – Panel Judge	October 2018
Cornell University, Entrepreneurship Boot Camp for Veterans, Business Plan Presentations – Panel Judge	October 2017
Cornell School of Hotel Administration, 2015 Food & Beverage Entrepreneurship Roundtable – Panel Facilitator	December 2015

Additional Items

Certifications

ServSafe Food Protection Manager	January 2019
Training for Intervention Procedures (TiPS) On-Premise	December 2018
AHA Heartsaver AED/CPR Certification	December 2017
ServSafe Instructor & Proctor, National Restaurant Association	August 2016
Level I – Introductory Sommelier Course & Exam, Court of Master Sommeliers	November 2013
Certified Chef de Cuisine, American Culinary Federation	March 2009
Diplome d’Art Culinaire, Le Cordon Bleu Schools, NA	August 2003

Awards

- Teaching Award: Sophomore Core (July 2020), School of Hotel Administration, Cornell University, Ithaca, NY.
- Best Paper Award (July 2014), 2014 International CHRIE Conference, San Diego, CA. for paper titled “Ensuring food safety in farmers’ markets: An assessment of state health department inspection practices.” Later published in *Food Protection Trends*, 36(3), 183-193.
- Teaching Academy Graduate Teaching Award (April 2014), Center for Instructional Excellence, Purdue University, West Lafayette, IN.

Affiliations/Organizations

- American Culinary Federation Member
- National Restaurant Association Member
- Golden Key International Honour Society
- Eta Sigma Delta Honor Society

Volunteer

Big Brothers Big Sisters of Ithaca, Ithaca, NY – Mentor (<i>Big Brother</i>)	December 2015 – Present
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