

***Jill Pruett, MS, RDN, LD***

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***Summary***

Diverse nutrition professional with extensive experience in client service, culinary and education. Excellent creative problem solving and communication skills. Reputation for quality performance and persuasive cross functional team management skills. Self-starter with effective time and project management skills resulting in positive outcomes.

***Professional Background***

**Clinical Instructor & Adjunct Faculty** Spring, 2016-present  
***Stephen F. Austin State University, School of Human Sciences*** Nacogdoches, TX

Created and taught innovative and experiential learning activities targeting key course concepts in food science, food service management, meal management, and nutrition courses, resulting in increased student engagement, improved student understanding and application of core concepts, and positive student evaluations for the courses taught. Integrated computer system into lab instruction to reinforce student learning through videos and visual content.

**On-call Dietitian** Fall, 2017-2019  
***Nacogdoches Medical Center*** Nacogdoches, TX

Provided in-patient and outpatient nutrition support to assist the full-time dietitian during absences and increased workload. Support included targeted assessment of nutritional needs and nutrition education of patients with a variety of health conditions, including diabetes, heart disease, obesity and malnutrition. Assisted in productivity data collection and processing.

**Principle** Summer, 2013-present  
***HealthyFood411*** Nacogdoches, TX

Provide creative nutrition-based consulting services for consumers, companies, associations, and non-commercial foodservice operations. Offer a healthy focus to education, product, recipe and menu development and communications. Projects include counseling private clients on special diets, developing healthy recipes and menus and wellness programs for schoolchildren; and evaluating county jail menus to meet nutritional needs of inmate population.

**Vice-President** 1993-2013  
***North American Précis Syndicate (NAPS)*** Chicago, IL

Successful sales representative providing targeted communications, creative program ideas and customer service.

- Maximized client results while managing multiple projects simultaneously. Developed sales and account management techniques, becoming one of the top sales executives consistently within the company.
- Grew and managed client base through networking, customer relations, creativity and excellent results.
- Identified and leveraged compelling messages and communications vehicles through analysis of past program performance, trend and nutrition research and creative idea generation as applied to client marketing objectives, resulting in more cohesive plans and targeted messaging.

**Test Kitchen Manager,** 1985-1993  
***Quaker Oats Company & Ralston Purina Company*** Chicago, IL & St. Louis, MO

Directed and managed test kitchen staff support of food service and retail product lines based on marketing priorities and objectives. Supervised staff to complete projects of highest quality within set timeframe. Maintained division headcount during corporate downsizing efforts.

- Incorporated industry segment needs into product promotions, including national accounts and non-commercial operations, resulting in increased sales and partnerships.
- Developed, managed and conducted foodservice product sales training program that increased quarterly sales by 10 percent each quarter.
- Participated in cross functional teams designed to develop nutrition component into product objectives and plans. Became voice for operator or consumer to trouble shoot problems and develop creative extended usage ideas, product preparation directions, nutrition messaging and new product development.
- Created nutritional guidelines used to promote healthy messaging of products on packaging and in advertising and public relations campaigns, resulting in accurate and consistent communications to end users.

**Nutrition Specialist**

1983-1985

***American Soybean Association***

*St. Louis, MO*

Provided nutrition expertise to volunteers, foreign country managers and internal staff for domestic soybean oil program.

- Developed nutrition presentations and handouts, explaining complex scientific information for educators, nutrition professionals and consumers.
- Organized and manned exhibits at key influencer conventions representing nutritional contribution of products through development of handout materials and direct interaction.
- Trained volunteer spokesperson network on nutritional attributes of soybean oil products extending reach of positive messages at the local level.

**Chief Clinical Dietitian & Clinical Dietitian**

1980-1983

***St. Mary Hospital***

*Port Arthur, TX*

Developed patient education classes and materials for full scope of MNT services for 300-bed hospital. Created and implemented quality assurance programs to ensure nutrition services met patient needs for JCAH. Created wellness program for hospital staff, recognized as value added employee benefit. Participated in hospital catering events, trained staff on quality food service practices and supervised small staff of dietary employees.

***Education***

M.S., Human Sciences, *Stephen F. Austin State University, Nacogdoches, TX*  
Emphasis in nutrition and hospitality

*Graduated August 2019*

Dietetic Internship, *St. Louis University, St. Louis, MO*

*Graduated 1980*

Gained experience in clinical, administrative and community nutrition settings. Research project included developing grant to service low-income families. Was chosen to speak at commencement event. Completed 6 hours graduate coursework.

Graduate assistant, Food & Nutrition/Dietetics, *Southern Illinois University, Carbondale, IL*

*1978-1979*

Developed nutrition consultation and wellness program for underserved individuals in Southern Illinois. Also worked with WIC program in underserved southern Illinois. Completed 3 hours of graduate coursework.

B.S., Food & Nutrition/Dietetics, *Southern Illinois University, Carbondale, IL*

*Graduated December 1978*

Completed coursework in nationally accredited undergraduate program to become eligible to apply for a dietetic internship. Focus was on community nutrition experiences, including working at Women, Infant and Children program in southern Illinois. Developed and presented nutrition class for inmates at maximum security prison in southern Illinois. Minor: Art

Food & Nutrition, *Northern Illinois University, DeKalb, IL*

*August 1974-May 1976*

Completed core coursework, as well as introduction to nutrition class, to determine a major. Transferred to Southern Illinois University for public health experiences and focus. Minor: Art

### ***Continuing Education***

The Genomics Kitchen for Chefs course, *Genomics Kitchen online*

*Spring, 2022*

Completed online course connecting culinary techniques and integrative and functional nutrition to improved health through principles of culinary nutrition and genomics. Learned how food can affect genetic expression and improve health. Course included 13 sessions and is approved for 8 hours towards certification of American Culinary Federation credential.

ServSafe Manager, *National Restaurant Association, online*

*Spring, 2021*

Completed online 12-session course as required to certify as a ServSafe Manager. Completed exam and was approved for Manager Food Safety certification.

Microaggressions, *Stephen F. Austin State University, online*

*April 2021*

Participated in university training to understand nuances of microaggressions, whether intended or unintended as part of an effort to become more diverse and tolerant towards to a diverse university population.

Ethics, *Stephen F. Austin State University, online*

*April 2021*

Participated in university training to understand the university and Texas state requirements for ethical behavior at a state institution.

EEO Laws and Discrimination Prevention, *Stephen F. Austin State University*

*October 2020*

Completed training as an update to the latest laws surrounding equal employment opportunity and ways to prevent discrimination.

Ethics, *Stephen F. Austin State University, online*

*October 2019*

Participated in university training to understand the university and Texas state requirements for ethical behavior at a state institution.

Get Inclusive - Title IX Training, *Stephen F. Austin State University*

*September 2019*

Learned how to increase awareness of sexual misconduct, address individuals' claims, and report and prevent different forms of sexual misconduct.

Online Instructor Certification, *SFA, Center for Teaching and Learning*

*Summer, 2017*

Completed online training allowing for creation of online courses at Stephen F. Austin State University. Applied learning to Principles of Food Science lecture and lab course that were approved for online teaching.

Garde Mange & Baking classes, *College of DuPage, Wheaton Illinois*

*Spring, 1994*

Obtained additional hands-on experience in cold food preparation and quantity baking lab courses. Content included pates, terrines, and ice sculpting in Garde Mange; yeast products, pastries and pies were covered in baking course.

Trends in Foodservice, *Culinary Institute of America, Hyde Park, NY*

*March 1992*

Participated in weeklong hands on course covering nutrition and food preparation trends in various foodservice segments. Sampled meals prepared by students in the course, as well as CIA student culinary efforts in on-campus student restaurants. Developed relationships with CIA dietitian and chefs.

### ***Committees***

Recruitment and Retention, *Perkins College of Education, SFASU*

*May, 2021-present*

Participated on college level committee to plan activities that promote new student recruitment and current and faculty retention efforts at the college level and in association with the university programs. Activities included UIL, and Axe'cepted Event for students and parents.

Recruitment and Retention, Chairman, *School of Human Sciences, SFASU*

*March 2021-present*

Volunteered to serve on planning committee to increase visibility of HMS majors within the university and to encourage registration and retention of students. Participated in all HMS activities including Fall and Spring convocations, distinguished and dual credit high school student days, and commencement twice each year. Created creative giveaway items to distribute at various events and provided increased communications to faculty, staff, and students to improve event objectives and participation. Coordinated Registration Rally for HMS and support for the Gateway to Career Exploration event for recruitment of 8<sup>th</sup> graders and high school students. Coordinated faculty and staff teambuilding activity (pickleball) for HMS.

Assessment and Oversight, *Perkins College of Education, SFASU*

*Sept 2020-August 2021*

Served on committee to review PCOE department assessment activities to assess if program and student learning objectives have been met or if improvement plans were implemented and if they helped to ensure that the objectives will be met in the future.. Trained in the software management of this committee.

### ***Professional Affiliations***

Academy of Nutrition and Dietetics  
Texas Academy of Nutrition and Dietetics  
Northeast Texas Academy of Nutrition and Dietetics  
President, East Texas Academy of Nutrition and Dietetics  
Member, East Texas Academy of Nutrition and Dietetics  
Food & Culinary Professionals practice group, Academy of Nutrition and Dietetics  
Nutrition Educators of Health Professionals practice group, Academy of Nutrition and Dietetics  
Dietitians in Business & Communications practice group, Academy of Nutrition and Dietetics