

Biography

Chef Dawn Sieber, MAEd joined Purdue in December, 2018 as a Clinical Professional Instructor and Chef Instructor. During her college years at the University of Miami, Florida Dawn worked various Front of House positions in restaurants while earning her BA in Psychology in 1979. She began cross-training in kitchens in Back of the House positions, earning dual culinary degrees with honors at Baltimore's International Culinary Arts Institute in 1978. This work led immediately to an opportunity to create her first restaurant venture in Baltimore, Maryland where she shopped at the famed markets for fresh foods implemented in unique nightly menus. Dawn's passion for sustainability has been the foundation guiding her values when creating menus featuring sustainably sourced fresh foods. Tapped to re-open the newly renovated Cheeca Lodge, she returned home to the Florida Keys in 1988-2008. She developed and implementing multiple new restaurant concepts. Focusing on culinary student engagement and teaching culinary arts curriculum from 2008-2015 while earning her master's degree. Sodexo recruited Dawn to lead as Executive Chef for Mayo Clinic's Jacksonville campus. This change to healthcare evolved with menu creation focused on better health for all.

Research & Teaching Interests

Hospitality & Culinary Student Engagement

Learner-Centered Teaching Techniques

Nutrition and Cooking with Vegetables

Education

Argosy University, Phoenix, AZ

Master of Arts in Higher and Post-secondary Education, MAEd, March, 2012

University of Miami, Miami, Florida

Bachelor of Arts Degree, Psychology, 1979

Baltimore International Culinary Arts Institute, Baltimore, Maryland

Dual Associate of Arts Degrees, 1987, Baking and Pastry/Culinary Arts

Courses Taught

HTM Society Black Tie Dinner Advisor (2019-2022)

HTM 39200-001 Classical Cuisine

Cooking Class for HTM Society students (Feb. 24, 2020)

Faculty Engagement Award for Families Tackling Tough Times Together program, Team member, College of Health and Human Sciences, 2021 Cooking videos & recipes.

Fundamental Cooking Techniques (Sept. 2019) High School Students

Thanksgiving. (Webinar. Live & Taped. November, 2019) Thanksgiving Menu, Special Techniques.

4-H Roundup (2019) "Fun Food" Cooking Demonstration featuring Purdue Student Farms Produce

4-H Roundup (2022) "Choppers" Cooking Competition, Vegetable Pizza

Professional Education/Development

Purdue (Safeguarding Quality, Equity, and Inclusion as Learning Moves Online, March 27, 2020, 1.5 hours)

ServSafe, Food Protection Manager (2023)

ACF Certified Supervision Management Course, 8 CEH, December 2012

ACF Certified Sanitation Course, 8 CEH, July 2009

ACF Certified Curriculum and Planning, 30 CEH, June 2009

ACF Certified Teaching Strategies, 32 CEH, March 2009

ACF Certified Culinary Educational Psychology, 32 CEH, December 2009

ACF Certified Culinary Evaluation and Assessment, 32 CEH, March 2010

Art Institute Curriculum Content Training & Teaching in a Culinary Environment

Fundamentals of Japanese and Korean Technique Training, 40 CEH, Fall 2008

Professional History

Clinical Professional Instructor/Chef Instructor - Purdue University HTM, December 2018 - Present

Independent Consultant - Salishan Resort, January 2018 - September 2018

Executive Chef - Foster Harris House, January 2017 - December 2017

Executive Chef Multi-Service Operations Manager - Mayo Clinic, July 2015 - January 2017

Education/College Executive Chef, Educator - The Art Institute of Jacksonville, FL., 2007 - 2015

Operating Manager and Executive Chef - Green Turtle Inn, 2004 - 2007

Executive Chef & Operating Partner - Kaiyo, 2001 - 2007

Executive Chef - Rosewood Hotels & Resorts, 2000 - 2001

Executive Chef - Cheeca Lodge, 1988 - 2000

Articles

Sieber, D. (January 2021) online article (Boilerplate). Changes to operations for kitchen labs to teach during a pandemic.

Membership

American Culinary Federation