**Nanci Boggs**

Bedford, Va. ~ (540) 309-6175 ~ naboggs@liberty.edu

**Professional Skills/Abilities**

* Effective communication with colleagues, students, and administrators
* Critical thinking skills in both classroom and career settings
* Classroom management and evaluation of student behavior and achievement
* Creating engaging and effective lesson plans
* Collaboration and independent work
* Experience with 6th-12th grade students and content

**Education**

**B.Ed. in Family and Consumer Sciences,** Liberty University, Lynchburg, VA. January 2022-Present

* GPA: 4.0
* Family and Child Development Association member
* Anticipated Graduation Date: December 2024

**A.S. in Food Innovation and Technology,** Johnson and Wales University, Providence, RI. August 2018-July 2020

* GPA: 3.73
* SERVSafe Food and Beverage Management
* SERVSafe Alcohol

**Education Experience**

 **Substitute Teacher,** Bedford County Public Schools, Bedford, VA. August 2022-Present

* Monitored student behavior and disciplined/rewarded students according to school policies
* Taught multiple grades (6-12) of 20-30 students, according to lesson plans
* Collaborated and assisted other faculty to manage individual student needs
* Created an engaging environment to facilitate student achievement

**Student Intern,** Lynchburg City and Bedford County Public Schools, Lynchburg and Bedford, VA. January 2022-Present

* Independently created lesson plans tailored to student needs
* Assisted in classrooms with varying grades of 15-30 students
* Supervised and monitored students in lab culinary and sewing lab settings
* Worked with the department to measure student achievement
* Taught and assisted in various content areas including culinary, sewing, and independent living

**Relevant Experience**

 **Line Cook,** Moosies Sports Bar and Grill, Franklin, VA. July 2023-Present

* Worked as a team with kitchen and serving staff
* Effectively communicated with 10-20 customers per shift
* Trained new employees in the kitchen

**Server/Bartender/Expo,** Cheddar’s Scratch Kitchen, Roanoke, VA. December 2017-May 2022

* Demonstrated trustworthiness in handling monetary transactions
* Effectively Communicated with team member and customers
* Accepted a variety of roles and responsibilities
* Organized bar and bar facilities
* Managed 15 dining room servers and 2 bartenders per shift

**Trainings**

 **SERVSafe Food Handler,** National Restaurant Association February 2024

 **SERVSafe Allergen,** National Restaurant Association February 2024

**CPR/AED/First Aid,** American Heart Association January 2024

 **Cultural Awareness Virginia State Training,** Virginia Department of Education December 2023

 **Restraint and Isolation Training,** Virginia Department of Education November 2023

**Dyslexia Training,** Virginia Department of Education October 2022