

Interest Form for Portland Multnomah Food Policy Council

The purpose of this form is to obtain information for use in making appointments to the Portland Multnomah Food Policy Council, and to assist the City and County in making inquiries concerning the qualifications of applicants for appointment. Please note that information provided in this document is **public information**, with the exception of the confidential section. (Information in the confidential section will only be disclosed as required by law.) If you have a recently prepared biography or resumé, please attach it to this form

Please return application, resumé and any additional information to:
 Office of Neighborhood Involvement, 1221 SW 4th Ave, Room 110, Portland, OR 97204
 Applications can also be submitted by email to: patrick.philpott@portlandoregon.gov

To help ensure equal access to programs, services and activities, the City and County will reasonably modify policies/procedures and provide auxiliary aids/services to persons with disabilities. Call 503-823-2030 or 503-823-4000 with such requests.

Name: Lisa A Barba
First Middle Initial Last
 Mailing Address: 4619 SW Vesta St. Portland, OR 97219
 Occupation: Self Employed
 Daytime Phone: 503 888.9325 Email: lisa@barba4.com

Biography/Resumé Attached? Yes No

List education, including degree(s) earned:

David Douglas High School
 Associate of Arts: Portland Community College

A. Reasons for wanting to serve on this group:

A great desire to serve my community and to contribute in any way I can. I have worked with the public in all my jobs and enjoy engaging with all aspects of life.
I LOVE PORTLAND! And I want to keep fresh local food on every table.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

First & foremost I own my own food cart & operate at many Portland Farmers Markets. I use almost all local ingredients whenever possible & purchase from vendors at the market for meat & vegetables. I have worked with the public doing various customer service related jobs for over 15 years. I have been active in testifying at the State Capitol for Ecole Copen (OHSU Market) to change the regulations on Temporary Restaurant Licenses in Multnomah County. I have attended several of the Food Action Plans for Multnomah County. I believe I would have much to contribute from my experience & close knowledge of the great people of Portland.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

I have worked and volunteered at Events such as: SCRAP, SCTNOW, PIFF
I volunteer regularly at the American Legion
I have my own space at a Community Garden that I worked and volunteer at.

School Community Reuse Action Project (Recruited by: Sanne Stienstra)
 {stop child trafficking} NOW (Requested by: Chelan Rene Russ)
 Portland International Film Festival (Russ Gage)

| Dates (from/to) | Employer or Volunteer Activity | Responsibilities |
|-----------------|--------------------------------|---|
| 2009 to Present | Thai Mama | Self Employed: I do it all! |
| 2009 to Present | Tigard American Legion | Volunteer for lunch every Wed. & other large events |
| 2006 to 2010 | Nacho Mama's | Bartender/Server |
| 2001 to 2008 | The Old Barn | Bartender/Server |
| 2009 to 2010 | Sisters of the Road | Food Donations |

D. List your experience working on diverse teams or committees:

My experience varies from training my fellow employees on how to deal with difficult customers, to playing a variety of team sports such as: basketball, volleyball, and softball. I have been lead trainer at restaurants and I have been head bartender in charge of all duties. Up until 3yrs. ago all my jobs included working for someone else and dealing with public relations. Now I work for myself and I get to do all of the right things with my customers. In my experience working closely with all walks of life for the last 15 yrs. I have learned a lot about listening, understanding, & patience. I love people and I love learning new ideas and problem solving.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I would love to be part of this committee & use the knowledge and put the ideas to use in my own business. I am excited about making anything, especially food, local, sustainable, and AFFORDABLE. Food just seems to taste better when you know where it came from, and how it was handled. Keeping our foods local, keeps our money here for the great people of Portland. Portland is known for it's food scene and I think it's one of the many reasons that keeps Portland Weird! In a fantastic way.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:


THAI MAMA FOOD CART

Date:

10/16/11

Phone: 503.223.4877
Cell: 503.888.9325
Email: lisa@barba4.com

4619 SW Vesta Street
Portland, Oregon 97219

Lisa A. Barba

Objective

I have the ability to control my income by providing exceptional customer service.

Qualification Summary

A highly motivated and experienced professional with a strong work ethic. Combined with a commitment to excellence in all areas of service and ability to manage multiple tasks at one time.

Areas of Strength

Undivided attention to Customer excellence, 10+ yrs. in restaurant industry, management experience and skills, training experience, accounting experience. Daughter of native Thai restaurateur.

Professional Experience

- 10 yrs. Customer Service
- 8 yrs. Bartending : Restaurants and Banquet Events
- 8 yrs. Cocktailing: High Volume Establishments
- 8 yrs. Restaurant Server: Corporate and Family Owned
- 2 yrs. Experience Small Business Owner

Work History

| | | |
|-------------------------|------------------------------|-----------------|
| 2006 – 2010 | Nacho Mama's | King City, OR |
| 2006 – 2007 | The Grove Restaurant and Bar | Milwaukie, OR |
| 2006 – On Call | Walter Mitty's | Lake Oswego, OR |
| 2001-2008 | The Old Barn | Portland, OR |
| 2000–2001(until Closed) | Atwater's Fine Dining | Portland, OR |
| 1999- 2000 | Sammy's Restaurant | Portland, OR |
| 1997-2000 | Outback Steakhouse | Portland, OR |

Education

2006–2008 Portland Community College Portland, OR

- Associates of Arts Degree.

References

The Grove (Owner) Brent Emberlin: 503.653.1930

The Old Barn (Owner) John Malafouris : 503.245.7981

Nacho Mama's (Manager) Duval Hernandez 503.612.7848