Michael Burbella

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PROFESSIONAL SUMMARY

CHES-certified public health professional and community nutrition leader with dual NYU graduate degrees and a record of building and directing large-scale, grant-funded food access and culinary education programs for vulnerable populations. Experienced in program design, community health assessment, cross-sector partnership, and staff development in supportive housing and nonprofit contexts. Brings deep culinary expertise and academic credentials that uniquely connect food systems knowledge to community health outcomes.

EDUCATION

New York University, School of Global Public Health — New York, NY
Master of Public Health (MPH), Nutrition. — 05/2023

New York University — New York, NY
MA, Food Systems/Nutrition. — 05/2019

Montclair State University — Montclair, NJ
Bachelor of Arts. — 05/2016

Culinary Institute of America — Hyde Park, NY
Associate of Occupational Studies.

EXPERIENCE

Director of Nutrition and Food Programs — 08/2023 – Present
Lantern Community Services — New York, NY

- Created, planned, and led comprehensive nutrition and culinary programming across 17 supportive housing sites and 3 shelters in Manhattan, Brooklyn, and the Bronx, serving 2,000+ formerly homeless single adults, families, and young adults.
- Collaborated with the grant writing department to secure funding, then launched and directed the Food 4 Life program, a USDA Community Food Project-funded culinary education initiative serving young adults across 4 supportive housing sites.
- Developed the Fresh Food Box program, Lantern's food access initiative distributing 82,000 pounds of fresh, locally grown, seasonal produce annually to residents.
- Managed culinary education classes across 10 supportive housing sites, expanding resident engagement with food skills and nutrition knowledge.
- Oversaw agency meal programs across 10 buildings by contracting food vendors to deliver 10,000 meals annually.
- Converted backyard spaces into educational gardens and facilitated therapeutic horticultural workshops for residents in partnership with the Horticultural Society of New York.
- Designed and deployed a community health assessment survey tool to measure eating behavior and food knowledge outcomes of nutrition and culinary programs.
- Partnered with the NYU Nutrition Department to collect data on residents' nutrition needs and eating preferences at 4 assisted housing sites and 1 migrant shelter.
- Secured Health Bucks from the NYC Department of Health for all 17 supportive housing sites and organized residents' visits to local farmers’ markets to increase access to fresh produce.

Adjunct Professor 09/2021 – Present

Montclair State University, Nutrition and Food Studies Department Montclair, NJ

- Instruct two courses in the Food Studies/Nutrition Department: "Food Composition and Scientific Preparation" and the molecular gastronomy course "Edible Innovations," with an average of 20 students per class.

Instructor 02/2024 – Present

Olive Oil Times Education New York, NY

- Deliver lectures and conduct food tastings for the week-long Olive Oil Sommelier Certification Program, covering the diversity, health benefits, and culinary applications of extra-virgin olive oil.
- Extended instruction internationally, teaching a course in London, UK.

Panel Tasting Judge 02/2024 – 02/2025

NY International Olive Oil Competition New York, NY

- Evaluated sensory characteristics of olive oil samples from the Northern and Southern Hemispheres in blind tastings for the world's most prestigious olive oil quality competition.
- Awarded gold or silver designations and identified sensory defects requiring sample rejection.

Adjunct Professor

***.** *Hudson County Community College*, *Culinary Arts/ Hospitality Department* 01/2023-05/2023

Instructed a course titled Production Kitchen Skills. This was a hybrid course. Jersey City, NJ

Assistant Laboratory Coordinator 09/2022 – 06/2023

Montclair State University, Nutrition and Food Studies Department Montclair, NJ

- Maintained equipment across all labs and ensured proper functioning of all systems.
- Monitored and managed inventory and recommended purchases as needed.
- Reviewed printed and electronic Lab Manuals and provided recommendations for improvement.

Nutrition Educator 03/2022 – 08/2022

Harlem Children's Zone New York, NY

- Delivered nutrition lectures and cooking demonstrations for the Healthy Harlem PA Teen After-School Program, serving an average of 30 middle-school students per class.
- Developed curriculum for courses including an 8-week full-time summer program titled "Food Studies and Culinary Nutrition.

Guest Lecturer 03/2022 – 03/2022

New York University School of Global Public Health New York, NY

- Delivered a lecture on "Modern Agriculture" for the course Global Issues in Public Health Nutrition.

Culinary Director 2014 – 08/2021

NYC-NJ Restaurant Group New York, NY / New Jersey

- Directed culinary operations across 4 restaurant concepts, including La Gamelle (French bistro, NYC), Izzy's Neapolitan Pizza (Edgewater, NJ), Karvouna Greek Mezze (NYC), and an American-style restaurant (Ramsey, NJ).
- Trained up to 40 kitchen employees and led concept development, quality control, costing, and purchasing across all four units.
- Implemented ghost kitchen operations across multiple facilities to sustain and grow revenue during the COVID-19 pandemic.

Professional Chef

Michelin-Starred Restaurants and Notable Establishments Europe and New York

- Gained nearly 5 years of international culinary experience at Michelin-starred restaurants including Cibreo (Florence, Italy), George Blanc (Vonnas, France), Hacienda Benazuza (Spain, under chef Ferran Adria of El Bulli), and Talvo (St. Moritz, Switzerland).
- Worked at Gramercy Tavern (New York Times 3-star) under chef/owner Tom Colicchio and at Gotham Bar and Grill under executive chef Alfred Portale.
- Served as executive chef at the Metropolitan Opera House Grand Tier Restaurant, a 200-seat venue with $10 million in annual revenue.

CERTIFICATIONS

- CHES (Certified Health Education Specialist) — National Commission for Health Education Credentialing, 04/2023
- WSET Level 3 (Wine and Spirit Education Trust) — International Wine Center, New York, NY, 2015
- Technical Course for Olive Oil Tasters — ONAOO (National Organization of Olive Oil Tasters), Italy, 2014
- Sensory Evaluation, Advanced Sensory Evaluation of Olive Oil, and Master Milling Course — UC Davis Olive Center, Davis, CA, 2014
- Sensory Evaluation of Olive Oil — Savantes, Australia, 2015
- Zero Waste Academy — New York City Sanitation Foundation, Educational Series on Waste Management, 2023

AWARDS & HONORS

- **Ayhan Dogan Award, NYU School of Global Public Health, May 2022:** Awarded annually to MPH Nutrition students who satisfy rigorous academic requirements and have dedicated experience working with food-insecure populations.