

McKenna A. Walker
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Human Resources
Saint Cloud Family YMCA

To whom it may concern,

My name is McKenna Walker, and I am writing to express my interest in the Youth Mentor position. I believe that - as a disabled non-binary person trying to move in new directions - my aspirations and experience in the Food and Beverage industry - paired with an upbringing in Southeastern culture - make me a qualified candidate for Youth Mentor. The opportunity to expand my knowledge and experience would make a lasting impact for future endeavors with nonprofits and outdoor education.

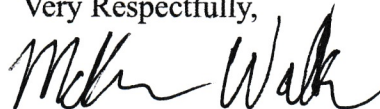
The majority of my professional career has been found in the food and beverage industry working in environments varying from small-scale farm work to large-scale data collection and analysis. My time at Oregon State University provided access to countless opportunities for professional growth that included living in the Adventure Living-Learning Community. Under the mentorship of the Adventure Learning Institute faculty and staff, myself and other first-year students were able to partake in the outdoor experiential learning environment to develop physical, interpersonal, and intellectual competence, and the time to practice valuable problem solving and outdoor skills. I also received a Wilderness First Aid certification from the SOLO Wilderness Medicine course through the ALI, which has since expired in 2021. I spent three months aboard the Fishing Vessel Miss Linda as a salmon tenderer, and I have extensive work experience in small-to-large scale data analysis for associations like the Alaska Department of Fish and Game, and the National Marine Fisheries Service on the daily harvesting of upwards to 180,000 pounds of salmon. Additionally, I was the mentee of Chef Mateo Mackbee, who owns and operates Krewe Restaurant, a teaching kitchen, and a community driven learning farm in Spicer, Minnesota. Critically, I gained a multitude of valuable experiences from which to support a shift from a frontline employee, to that of an educator. In my role as Inventory Manager at Krewe Restaurant, I was not only the chef's right-hand person, but also responsible for maintaining walk-in food safety protocol and product inventory, in addition to overseeing dish pit staff training and maintaining running order. When faced with issues regarding the dish machine and short staffing, I provided hands-on assistance, clear instructions to solve many issues that could arise, and created foundations for the younger staff and new employees. Over the fall of 2022, I worked at Legacy House, a group home for four disabled adults - three wheelchair bound, one also nonverbal - furthering my keen awareness on the demand for better access of basic needs to members of my community. Prudently, I was accredited with the

Vulnerable Adult Mandated Reporter certification from the Minnesota Department of Human Resources. The lasting connections I have made at Legacy House, and throughout my many sojourns, have motivated me to follow my heart - to soak up as much knowledge as conceivable for the joy of sharing with others the possibilities the world can offer. In addition to these more traditional positions, I have consistently aspired to improve the community around me to include work with UniteCloud, a prominent local social media account, to spread awareness of the current crisis with actionable steps individuals can take to reduce harm and encourage compassion.

The predominant aspect of my character is that I am an incredibly driven and hands-on individual; I am motivated by curiosity, exploration, and creation. During my childhood, I was surrounded by Irish-Catholic cajun and Mississippi Delta southerners who invoked in me a great appreciation for laughter, music, and food, which I would ultimately describe as a love for my community. Much of my time was spent outside in the expansive cotton and soybean fields, riding horses, collecting amphibious reptiles, playing on the sandbars of the Mississippi, and - most importantly - learning alongside my elders. One consistency of my life has been the opportunity to fully immerse oneself in nature in many different means. Around the young age of three, I began accompanying my family on canoe camping trips along the Buffalo river, meandering road-trips throughout the country to catch a glimpse of all the most fascinating State and National Parks, and many unrestricted adventures from the eastern stretches of the Appalachians, to the San Juan Islands of Washington state, and remote corners of Kodiak, Alaska. Beyond my passion for the outdoors, I have many skills including but not limited to: mending and sewing small projects, making art from a multitude of mediums (sculptures, pottery, drawing, etc), an aptitude for tinkering and handy work, and gardening - food and houseplants alike.

I bring a strong, engaged work ethic with extensive outdoor recreation knowledge and a thorough understanding of social mobility and communication between many walks of life. I am an outgoing, well-spoken team player who enjoys both learning and educating. A quick thinker, I constantly work to solve problems effectively and efficiently. I am confident that I will bring those same motivations to the role of Youth Mentor. Additional information about my experience can be found in the attached resume, as well as my LinkedIn. I look forward to further discussion regarding this role, and how I can make a positive impact on fellow Minnesotans as a member of the Saint Cloud Family YMCA, and continue to nurture a connection to community and abilities in the nonprofit sectors.

Very Respectfully,

A handwritten signature in black ink, appearing to read 'McKenna Walker', with a stylized, cursive script.

McKenna A. Walker

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Education:

- Sartell High School, Sartell, MN; *September 2014-June 2017*
 - High School Diploma, *June 2017*; Overall GPA: 3.8
 - Oregon State University, Corvallis, OR; *September 2017- January 2019*
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Experience:

Legacy Enterprise, St Cloud, MN - Direct Care Provider; August 2022 - November 2022

- Received a Vulnerable Adult Mandated Reporter Certificate
- Gained knowledge of emergency wheelchair evacuation and transportation
- Adhered with medication distribution protocols for each individual in accordance with MN laws and regulations
- Provided the residents with basic daily care
- Assisted with morning and nightly hygienic routines
- Administered feeding and medication through Total Parenteral Nutrition
- Supported patients during physical therapy sessions
- Thoroughly communicated crucial patient information during shift change passdowns

Krewe Restaurant, St Joseph, MN - Inventory Manager & Line Cook; August 2020 - March 2022

- Spearheaded food safety SOPs for Back of House operations
- Created and maintained the Walk-in Refrigerator, Freezer, and dry storage inventory valued at 1.75 million dollars
- Oversaw inventory of all kitchen stations and preparations
- Managed Garde and Fry stations during service
- Assisted Sous Chef, Dan Toledo, in day to day operations
- Supported Head Chef in catering operations
- Trained in new Line Cooks, Prep Cooks, and Dishwashers
- Provided information and technical assistance on FSMA Produce Safety Rule Requirements to Chef Mateo as he launched a learning farm

Fishing Vessel Miss Linda, Kodiak Island, AK - Salmon Tender Crew; June 2021 - September 2021

- Efficiently, promptly, and safely adhered to the Captain's orders
- Responsible for identifying and differentiating between salmon species for sorting and weight.
- Organized and recorded salmon data entered into the Alaskan Fish and Game database to determine Fishermen's pay
- Integral to Fishermen relations throughout the entirety of salmon season
- Assisted in fishing equipment preparations and upkeep throughout use
- Oversaw Miss Linda galley season inventory and operations

U.S FDA Office of Regulatory Affairs, Produce Safety Network, Seattle, WA- Shadowed under Investigator Britton C. Walker; May 2022- November 2022

- Gained invaluable knowledge of the requirements of the FSMA Produce Safety Rule
 - Assisted in pre-announcing FDA Produce Safety Rule Inspections
 - Familiarized myself with all Food Safety Audits including USDA GAP, USDA Global GAP, GFS Primus, LGMA
 - Acquired a deep understanding of our national and global food system
 - Procured insight into developing relationships between state and federal government programs
 - Observed and assisted in the creation of outreach and training materials to be used nationally
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