



Jamie K. Stamey, MS, RDN, LDN, CP-FS  
**Food Safety and Applied Nutrition Consultant**  
7374 Right Angle St, Sherrills Ford, NC 28673  
[Jamie.Stamey@charter.net](mailto:Jamie.Stamey@charter.net) 704-483-7482  
[www.HealthyAndSafeFood.com](http://www.HealthyAndSafeFood.com)

Jamie Stamey, MS, RDN, LDN, CP-FS is a food safety and applied nutrition consultant and trainer. She assists US clients in the development of food safety management systems and the delivery of manager and employee training programs. As a national speaker, author, workshop facilitator and training mentor, she delivers train-the-trainer workshops, professional conference presentations and seminars to national audiences on food protection, applied nutrition and training skills.

Her strengths and skills include:

- Master of Science in Nutritional Science.
- Twenty-three years of combined work experience in applied nutrition and food safety.
- Eight years experience in curriculum development.
- Food safety certifications - Certified Professional of Food Safety (NEHA); Certified Food Safety Trainer for ServSafe, National Registry, SuperSafeMark (FMI) and NEHA.



Jamie has been a speaker in 30 US states and Canada, and has earned a reputation for being an interactive, engaging and 'fun' facilitator. She facilitates professional seminars and workshops for national and regional audiences including the National Environmental Health Association (NEHA), the School Nutrition Association (SNA), the Academy of Nutrition and Dietetics (AND), and the Association of Nutrition & Foodservice Professionals (ANFP). Her professional writing includes contributions to professional journals and curriculum development of modules and texts on clinical dietetics, food protection and trainer skills. Jamie was a contributing subject matter expert for NEHA's Certified Professional-Food Safety, 3<sup>rd</sup> edition course study guide.

In 2011, Jamie developed a Norovirus Communication Resource and video for the National Food Service Management Institute (NFSMI). She is a 2010 graduate of USDA's Produce Safety University and the 2011-2013 Food Safety Subgroup Chair for the Food and Culinary Professionals (Academy of Nutrition & Dietetics Practice Group).

Jamie also has a solid background in clinical dietetics and medical nutrition therapy having worked as a clinical dietitian in level-one trauma & tertiary care hospitals and in long-term care.

#### **EDUCATION**

- M.S. in Nutritional Science, University of Hawaii
- B.S. Clinical Nutrition, University of North Carolina-Greensboro (Magna Cum Laude)

#### **CREDENTIALS**

- Certified Professional-Food Safety (CP-FS), NEHA
- Registered Dietitian (RDN), Academy of Nutrition & Dietetics
- Licensed Dietitian (LDN), NC Board of Dietetics/Nutrition
- Distinguished Toastmaster (DTM): Toastmasters International

#### **PROFESSIONAL TRAINER CERTIFICATION**

- ServSafe Trainer, National Restaurant Association Solutions
- Consultant/Trainer, National Food Service Management Institute
- Registered Trainer, National Registry of Food Safety Professionals
- Certified Trainer, SuperSafeMark, Food Marketing Institute
- Certified Trainer, NEHA Food Safety Training

#### **PROFESSIONAL MEMBERSHIPS**

- National Environmental Health Association
- Academy of Nutrition and Dietetics
- North Carolina Dietetic Association
- Toastmasters International

#### **PUBLICATIONS**

##### ***Association of Nutrition & Foodservice Professionals (ANFP)*** ***Master Track Booklets:***

Food Security in a Changing World, December 2005  
Disaster Management, March 2008  
Training Skills for Food Safety Training, March 2008

##### ***Nursing Homes/Long Term Care Management June 2006*** Protecting Residents from Foodborne Illnesses

***Food Management*** September, 2004 (Co-authored)  
Creating a Food Safety Net

***Future Dimensions in Clinical Nutrition,***  
Clinical Nutrition Managers Newsletter 2004  
Food Safety in a Changing World

***Dietary Managers Association,*** 1998  
*Ready Reference for Nutrition Care Planning*

***Dietary Managers Magazine,*** 1996-2003  
Immune Compromised Patient and Food Safety  
Innovations in Hydration: Hydration Happy Hour  
Food Allergies in Healthcare Facilities  
Practical Risk Management in Charting  
Applications of the National Renal Diet

For additional information and a detailed listing of all past presentations visit: [www.HealthyAndSafeFood.com](http://www.HealthyAndSafeFood.com).