

# ASHANTI ALTOVESE GRIFFIN

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**Education: ILLINOIS INSTITUTE OF TECHNOLOGY**

Chicago, IL

- Bachelor of Science in Chemical Engineering
- Graduated December 2002

**Current: OLYNS, Inc.**

Santa Clara, CA

- **Director of Sherpa Operations**
- December 2021 – September 2022 – present
- Sherpa Team Lead & Customer Service Admin / Manager – Contractor (Dec 2021 – September 2022)
- Managing and servicing the nine (9) Olyns Cubes for recycling containers of full, jams, maintenance, cleaning, an restocking at Safeway Stores
- Managing the Olyns Cube status via the Slack operations channel and the Olyns mobile app
- Managing the Sherpa Cube jam and full service requests via mobile text message and the Olyns App
- Managing the Sherpa Workflow Training of nine (9) Sherpas
- Managing the Zendesk Ticket customer service responses
- Managing the Olyns Website customer service Q & A
- Managing the Grasshopper Caller customer service help line
- Managing Sherpa Workflow Training Instructions and Customer Service FAQ
- Presented to the San Jose CCC for future employment at Olyns
- Training the current and future Olyns team members in the Sherpa Workflow Program for servicing Cubes and customers

**WWW.ASHANTIALTOVESE.COM**

Oakland, CA

- **Creative Artist & Coach**
- May 2010 – current
- **Published Poet, Professional Dancer, Award-Winning Fashion Designer, Published Model**
- Self-published poet of *The Vampire Vixen: Tainted Blood & Peace of War*, *The Sacred Peach: My Secret to Immortality Science* available on Amazon & Kindle
- Develop original meal plans for clients with needs in weight loss, fitness competition, and youth maintenance
- Create signature fashion for The Ashanti Altovese Collection (Design patent-pending Mermaid Convertible Dress) and fragrance (Danscents) products for women such as t-shirt, bikinis, and dresses
- Presented dress collection at the 2017 San Francisco Fashion Week and 2022 Fashion Community Week SF
- Develop various matching dress and bikini sets for prom, pageant, fitness, and dance application
  - Design, create, and promote all products and brand through social media outlets
  - Present designs at self-organized fashion shows in San Francisco Bay Area
  - Produce advertising material for building brand value with new and existing customers
- Obtained trademarks with the USPTO for Ashanti Altovese®, Fitness Faithful®, and Waking Up Younger®
- Instruct and train clients in Latin, Belly, and Burlesque dance, and cardio fitness, body resistance, and stretch
- Appeared on the 2017 Diva Tonite Talk Show, 2017 Health Beat Show
- Present at the *2011 Grammy Awards* wrap-up party, *2011 LA Fashion Week*, & *2011 BET Awards*
- Sponsored the *2010 US Salsa Open*, *2010 Emerald Ball*, *2010 International Grand Ball*, *2010 SF Salsa Festival*, and the *2010 & 2011 City Lights Ball Dancesport Competition and Events*
- Performed at *Hubba Hubba Revue*, *Booty SF*, *DNA Lounge*, *2011 Rose City Salsa Festival*, *2011 SF Salsa Festival*, *2010 US Salsa Open*, & *Habibi Nights Party*
- 2015 NPC 35+ Master 2<sup>nd</sup> place Bikini champion, 2011 *INBA Western USA Fitness Ms.Fitness* Champion & 2011 *NPC San Francisco Ms. Fitness* Champion
- Website: <http://www.ashantialtovese.com> / Email: [info@ashantialtovese.com](mailto:info@ashantialtovese.com)

- **San Francisco Dance Fitness Examiner (Fitness & Exercise Writer)**
  - August 2009 – 2012
  - Responsible for writing local news content for dance fitness news in the San Francisco Bay area
  - Creator of original articles pertaining to dance fitness, dance entertainment, and dance lifestyle
  - Promoter of news through social networking sites like *Facebook*, *Twitter*, and *YouTube Profiles*
  - *Website*: <http://www.examiner.com/sf-in-san-francisco/ashanti-altovese-griffin>
- **BallroomFantasy.com Spotlight Section (Fitness & Lifestyle Writer)**
  - August 2010 – 2011
  - Creator of original articles pertaining to *Ballroom* dance fitness, entertainment, and lifestyle
  - Promoter of articles through social networking sites like *Facebook*, *Twitter*, and *YouTube Profiles*
  - *Website*: <http://www.ballroomfantasy.com/spotlights.html>
- **Salsa Superstars Host of Television Program and Dance Entertainment Pilot**
  - July 2010 & August 2010
  - Episode 1 and Episode 2 – Wave Street Studios
  - Responsible for performing Salsa dancing during the program segment
  - Accountable for interviewing Salsa dance talent and asking questions related to Salsa fitness, fashion, and lifestyle
  - Promoter through *Examiner.com* and social networking sites like *Facebook*, *Twitter*, and *YouTube Profiles*
  - *Website*: <http://www.livenetworks.tv>

## Professional

### History:

**FONTERRA USA**

Rosemont, IL

- **Business Development Manager – Cheese USA**

- June 2008 – February 2009
- Completed *The Way We Sell* and *The Way We Plan* Training for robust customer development and sales
- Responsible for developing business sales with new & existing customers in natural & process cheese
- Executed the sale of various dairy ingredients into finished product food items for various Fortune 500 companies
- Accountable for the financial information, business case, cross-functional communication, project work, P&L statements, Market Research, business strategy, & customer relationships for all cheese projects in the US & Caribbean
- Developed Lunch-n-Learn program, a 1-hour monthly session during lunch time, implemented to enhance the diverse work-office environment and team communication

- **Organizational Development**

- June 2008 - present
- Developed *Lunch-n-Learn* program, a 1-hour monthly session during lunch time, implemented to enhance the diverse work-office environment, employee morale, and team communication
- Organized committee team, lead planning sessions, and managed budget and resources, in collaboration with Human Resources, to execute the monthly *Lunch-n-Learn* activities for the year
- Presented an office-wide 1-hour session in September 2008– Ice breakers (*Have You Ever & First or Worst*)
- Presented an office-wide 1-hour session in October 2008 – *Customer Trivial Pursuit*
- Received 70% - 90% attendance of the program sessions and 100% satisfaction of the program value from employee participants, and HR and executive team members

**KRAFT FOODS GLOBAL, INC.**

Glenview, IL

- **Culinary Scientist Program**

- Graduated October 2006
- August 2006 & October 2006
- Completed approximately 80 hours of culinary training by certified Culinary Institute of America chef
- Awarded 3.5 Continuing Education Units for certified chef program
- Proficient in cooking and baking techniques, herbs & seasonings, and artistic presentation
- Assisted Kraft Culinary Chefs with recipe preparation for 2007 program members
- Applied seasoning and confection education to develop a new dairy innovation product prototype

- **Senior Engineer /Product Developer – Cheese & Dairy Growth**

- January 2006 – May 2008
- Executed formulation, bench top & pilot-plant testing, shelf-life, sensory, microbiology, consumer testing, production scale-up, analytical testing, commercialization, & written specifications for Deli Deluxe & Velveeta
- Developed & commercialized two new flavor varieties of Velveeta Bowls for product line extensions
- Developed & commercialized a Kraft Singles product line extension with new packaging and serving quantity
- Commercialized Deli Deluxe American Shingled Slices in novel packaging for increased cheese sales growth
- Developed a dairy product that incorporates bone health ingredients & dessert flavor profiles for kids snacking
- Developed a sodium-reduced Velveeta prototype for a Health & Wellness product offering
- Developed a family meal product with Singles Select process cheese for frozen-microwave application
- Developed a novel multi-component dairy confection prototype through utilizing culinary science education
- Participated in Ethnography study to understand snacking habits of cheese consumers to enhance cheese sales

- **Manager – Summer Intern Talent in Cheese & Dairy**

- Managed a direct report / Senior in Chemical Engineering from Howard University (May – August 2007)
- Responsible for assigning project work, evaluating progress against goals, and guiding personal development
- Provided a rating of Exceeds / talent hired for a full-time position in the Cheese & Dairy Group

- **Researcher / Engineer in Research**

- October 2005 – December 2005
- Lead the development program of technologies in automated vending for promotion of various Kraft brands
- Lead the technical improvement for optimal utilization of a high-tech branded employee meeting room
- Championed the product development of a new line of frozen beverages for expanded brand growth

- **Organizational Development**

- January 2006 – May 2008
- Presented on an Industry Panel –“Gender & Diversity in the Workplace” to IIT students, faculty, and staff
- Diversity Organizational Excellence - Glimpse of China Tour Guide
- Diversity Organizational Excellence - Tough Talk Core Team Member / Lead of Online Feedback Survey
- Kraft Foods African-American Counsel - Career Day Host and Presenter for Junior High Students
- Kraft Foods African-American Counsel - Chicago State Junior Prep Program Tour Guide
- Kraft Foods African-American Counsel - Managing & Developing Talent Core Team Member
- Organizational Development – “Communication & Team Building: A Dancer’s Perspective”
- Kraft Foods African-American Counsel - Motivational Speaker “Owning Your Own Development”
- Cheese & Dairy Innovation Day - Core Team Member / Lead for Set-Up & Reception Activities
- New Hire Coach for Cheese & Dairy Growth Product Developer / Guiding Technical & Career Development
- SG9 to SG10 promotion from Engineer to Senior Level Engineer
- ABCD Award Winner C&D Innovation Day (Above and Beyond the Call of Duty)
- Global Cheese & Dairy Innovation Day Award / 2<sup>nd</sup> place / Product: Kids Dairy Snack Product

## **EASTMAN KODAK COMPANY**

Rochester, NY

- **Systems Engineer in Entertainment Imaging**

- August 2004 – September 2005
- Assisted in developing manufacturing aims for film product color balance and sensitometric curve-shape
- Analyzed the characteristics of film systems (i.e. grain, sharpness, color, sensitometry, keeping, radiation, etc.)
- Evaluated the replacement of a masking dye for a commercialized 250 daylight color negative film product
- Performed conformance and physical analysis against product aims for 50 daylight color negative film product
- Created LUT’s for the Telecine Calibration System for color correction of digital film transfer with KLMS
- Collaborated with technical representatives in the US, Canada, Europe, and Latin America regions for trade process survey data for film aims generation

- **Coatings Engineer in Coating & Drying Technology**

- March 2003 – June 2004
- Responsible for the design, organization, and execution of research experiments for Inkjet media, Health Imaging X-ray films, and Consumer & Commercial film products
- Managed product material for pilot and production experimental runs, including but not limited to raw stock paper, resin coatings, emulsions, polymers, ceramics, various film supports, and aqueous coating solutions
- Provided solutions for optimal production conditions to manufacturing sites in the US, Brazil, and Europe
- Analyzed product robustness and process parameters of multiple resin-coated Inkjet media products to reduce variability in product performance for product commercialization

- **Organizational Development**

- August 2004 – September 2005
- Project Leader of the Kodak Cinematography Workshop (commercial shoot for the Easyshare ONE camera)
- Organized committee team, lead planning sessions, and managed budget and resources, in collaboration with Entertainment Imaging, to execute the commercial activities for the month
- ISTCD Year-End-Celebration & Social Coordinator – Lead organizer of events for program members that provide networking opportunities and celebrated member accomplishments

**FOOD & DRUG ADMINISTRATION**

Summit-Agro, IL

- **Research Scientist - Bacterial Pathogen Surrogate Evaluation Project**

- June 2002 – August 2002
- Validated the potency of Listeria, Salmonella, and E. Coli surrogates for pilot plant application
- Measured bacterial surrogates response to harsh pilot plant environmental conditions
- Executed pH tests, bacterial counts, dilution tests, high-temperature & pressure tests, and other microbiological techniques by utilizing bench-scale lab equipment
- Generated technical data to be implemented in published technical report for Food Technology Journal
- Maintained FDA GLP guidelines and regulations

**Skills:** Conversational Spanish (spoken & written) / Microsoft Office / Word / Excel / Power Point/  
Cross-functional Leadership / Strategic Thinking / Interpersonal Skills / Intellectual Horsepower / Social Networking