



## PROFILE

Since curing my own gestational diabetes in 2015 with plant-based eating, it has been my goal to bring awareness to fellow tribal and community members about diet related diseases. Through online and in person cooking classes we can change the outcome so many have succumbed to. It is not too late to eat for your health and lower your blood pressure, reduce your cholesterol, lessen your chances of cancer, and get off the diabetes highway. I have been instructing classes online and in person for 2 years at Oryana, GTB behavior health, GTB Special Diabetes Grant and on my own accord.

## CONTACT

PHONE:  
231-252-5186 cell  
231-534-7234 office

EMAIL:  
[Darylin.Berryman@gtb-nsn.gov](mailto:Darylin.Berryman@gtb-nsn.gov)

Web page  
[Darylin.Berryman \(pcm.org\)](http://Darylin.Berryman(pcm.org))

## HOBBIES

Bicycling  
Arts & Crafts  
Cooking  
Repurposing  
Learning

# DARYLIN BERRYMAN

Medical Billing/Coder, FFL Instructor

## EDUCATION

---

**ServSafe Food Handler Certificate**- Mar 2023

**CPR Recertification**- Nov 2022

**ICS 300 Incident Command System Certificate** – Apr 2022

**IHS Advancements in Diabetes CE**-Mar 2022

**Food for Life Instructor Certification**-Oct 25-Dec 17, 2021

**Native Food for Life Certification**- Jul 20-Aug 25, 2021

**Cooking & More to Combat Covid-19 Certification** - Feb -Jun 2021

**IHS The Role of Diabetes Educators CE**- Mar 2019

**Champion EMS training, EMT**- Apr -Jul 2010

**Southwest Texas State University** -Jan 1995- May 1996 Pre-Med

## WORK EXPERIENCE

---

### **Grand Traverse Band of Ottawa & Chippewa Indians**

March 2018 - Present

Started at LSC housekeeping/laundry, then the front desk before transferring to the Dental team as receptionist. I moved to Medical Referral Coordinator & currently in the Medical Billing/Coder position.

### **Head Wize**

Jan 2011- Jan 2018

Virtual office support company started and ran by me. Sales, customer services & support. Sold in Jan 2018 and is now HW Logic.

### **Crow Holdings**

Oct 2000- Oct 2011

Part of a domestic couple that were caretakers for a 14,500sqf house where I cooked for 3-500 people, mainly vegan menus from 2006-2011.

## SKILLS

---

Creativity, Teamwork, Problem Solving, Organization, Customer service, Empathy, Administrative, Culinary, Entrepreneurial, Patience, Ambitious