

# Brian P. Connors, M.S., CHE, CSW

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**University of Central Florida** · Rosen College of Hospitality Management >> Orlando, Florida  
**Master of Science** in Strategic Management & Marketing

**Cornell University** · School of Hotel Administration >> Ithaca, New York  
**Bachelor of Science** in Hospitality Management

**Johnson & Wales University** · College of Culinary Arts >> Providence, Rhode Island  
**Associate of Occupational Science** in Culinary Arts  
Commis Chef Stag  at Park Hotel & Sheen Fall Lodge (Michelin Star Properties, Ireland)

## Academic Background

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**Salve Regina University**, Department of Business & Economics  
Newport, Rhode Island >> 2024 – Present  
Faculty Member, Hospitality & Tourism Management Program

**Florida International University** Chaplin School of Hospitality & Tourism Management  
North Miami, Florida 2016 to 2024  
**Senior Director, Food & Beverage Innovation**  
**Founding Faculty Director, Bacardi Center of Excellence**

### Awards & Accolades

- **2023 & 2024 Most Influential Educators in Global Hospitality**
- **2023 TEDx Talk “Embracing AI: Shaking My Confidence Daily”**
- **2022 Most Valuable Panther (MVP) Faculty Award Recipient**
- **2022 President’s Council Real Triumphs Faculty Award Finalist**

### 2020 January – January 2024

The Bacardi Center of Excellence is a dynamic learning partnership between Bacardi North America and the Chaplin School of Hospitality & Tourism Management. The vision of the partnership is to inspire and educate the community and the next generation of hospitality professionals on global issues and entrepreneurship.

Collaborate directly with Bacardi global senior leadership on future programming, innovation, fiscal strategic planning, including the Bacardi Innovation Fund and international expansion strategies.

\$5,000,000 Program Budget Management – Gift Agreement

Developed the first Spirits Management Major including Curriculum Design & Launch New Courses

Bacardi Internship Program Implementation

Bacardi Scholarship Program Implementation

Bacardi Innovation Fund & *BAR PROJECT 2021* Challenge Launch Spring (2021)

Bacardi Innovation Fund & Cecilia.ai the first Robotic Bartender Launched Spring (2022)

**Earned Media = \$117,206,355 Audience = 732,638,956**

**Establish Industry Partnerships:** TEAM Enterprises, SG Ventures, Heineken USA, Lavazza Premium Coffees Corp. USA, Southern Glazer's Wine & Spirits, Filthy Foods, Riedel Crystal, Coravin USA, IHuddle, Bermuda Tourism Authority & Women of the Vine & Spirits

## **Digital Projects:**

### **Future Proof Learning Platform**

Design & Curriculum <https://futureproof.fiu.edu/>

A modern beverage training program that provides the foundational knowledge to excel as a hospitality professional - *Future Proof Digital & Future Proof Live*

### **BacardiTeach**

On-demand digital learning platform for students, the hospitality industry, and others interested in learning about fine spirits and pathways to entrepreneurship. Including Micro-credentialing, industry certification, experiential learning, and upskilling.

Design & Launch of Custom Learning Management System (LMS) ([bacarditeach.com](http://bacarditeach.com))

Collaboration & Project Management with Brand Ambassadors & Creative Team

Development & Launch of Beverage, Mixology, & Business Learning Modules

Creation of FIU Credited Badges: Operational & Entrepreneurial Modules

### **BacardiTALKS**

Industry professionals are invited to share their experiences in the hospitality and spirits industry via live webinars and in-person interviews.

#### **Guests Include:**

- Pete Carr – President Bacardi North America June (2020)
- Elizabeth Blau – Founder & CEO Blau + Associates August (2020)
- Drew Nieporent - Founder of Myriad Restaurant Group October (2020)
- NEXT Gen Panel - Andrew "Kappy" Kaplan Vice President, Culinary Operations at Rachael Ray/Watch Entertainment, Ray Sholes Sommelier, The Genuine Hospitality Group, and Rafaela Dulanto. Manager with Thomas Keller Restaurant December (2020)
- Richard Coraine - Co-Founder Union Square Hospitality Group (USHG) April (2021)
- Master Distiller Dr. Anne Brock of Bombay Sapphire Distillery & Master Blender Ms. Stephanie Macleod of Dewar's Aberfeldy Distillery November (2021)

### **Wine Studies**

Wine Studies Program Development/Relaunch – Innovative learning space (major project), modern curriculum design and approval, faculty hiring, industry certification program, strengthen partnership with Southern Glazer's Wine & Spirits, donor relations and gift in kind strategies/implementation

### **Teaching Experience:**

#### **FIU - Chaplin School of Hospitality & Tourism Management**

*Introduction to Commercial Food Production (FSS 3230)*

*Advanced Food Production Management (FSS 4234)*

*Restaurant Management & Leadership (HFT 3263)*

*Customer Service and Experience Management (HFT 3799)*

*Beverage Entrepreneurship (HFT 4064)*

*Wine Sensory & Perception (HFT 3866)*

*Beverage Marketing & Distribution (HFT 3811)*

*Global Beverage Introduction (HFT 1020)*

*Hospitality Marketing Strategy (HFT 3503)*

*Introduction to Hospitality and Tourism Management (HFT 1000)*

*Lodging Operations Control (HFT 3453)*

*Cruise Ship Management & Operations (HFT 3770)*

*Senior Seminar in Hospitality Leadership (HFT 4294)*

*Hotel Leadership Seminar (HFT 4926)*

## **Curriculum Development & Implementation:**

*Global Beverage Introduction* (HFT 1020)  
*Wine Sensory & Perception* (HFT 3866)  
*Southern Hemisphere Wine Production* (HFT 3862)  
*Northern Hemisphere Wine Production* (HFT 3865)  
*Wine Production & Vineyard Operations* (HFT 3870)  
*The Principles of Food & Wine Promotion* (HFT 3871)  
*Wine Marketing & Brand Development* (HFT 4875)  
*The Art & Science of Fine Spirits* (HFT 3065)  
*Beverage Marketing & Distribution* (HFT 3811)  
*Dynamics of Bar Operations* (HFT 3874)  
*Beverage Entrepreneurship (BEVpreneur)* (HFT 4064)  
*Customer Service and Experience Management* (HFT 3799)  
*The Business of Coffee, Tea, and Non-Alcoholic Beverages* (HFT 3900) \* In partnership with Lavazza Premium Coffees Corp. USA

## **Innovation & Partnerships:**

**The Beverage Academy @ FIU** – Leading the development and launch of the community and industry driven initiative. The Beverage Academy is a source of gaining knowledge and insights from leading beverage professionals.

**The Coffee Academy @ FIU** - Specialty Coffee Association certified course is taught by Authorized SCA Trainers and in partnership with Lavazza USA (<https://coffeeacademy.fiu.edu>)

**Women of the Vine & Spirits** - The inaugural Educational Membership and first Student Chapter in the United States

**WOTVS Live Chat:** Beverage Innovation Speaker – Artificial Intelligence & ChatGPT, Summer (2023)

**Sandals Corporate University** - (Sandals Resorts International) Educational program for the 10,000 employees of Sandals & Beaches Resorts Re-Launched Spring (2022) *On-going*

**Belize Tourism Board** - Hospitality Training Expo – *Beverage Management Curriculum* (2022-Present)

**Ministry of Tourism Culinary & Beverage Center**, Belize City, Belize – Development & Launch Fall (2023)

**Bermuda Tourism Authority** – Educational partnership with the Bacardi Center of Excellence and the Bermuda Hospitality Service Standards Certification. Fall (2023)

**The Vineyard – Wine Studies Classroom** (HM171) Major renovation & design creating a state-of-the-art wine education/learning space Fall (2023)

## **University Service & Appointments:**

**The Presidential Leadership Program (PLP)** (2021 Cohort 5 )

Selected for the one-year leadership development program designed for FIU faculty and staff. The curriculum is highly interactive, focusing on challenges faced in and trends within higher education.

**The Professor Michael E. Hurst Distinguished Hospitality Leaders Lecture Series**

**Moderator** (2020 to 2023)

- Chip Wade, CEO of Union Square Hospitality Group (USHG) September (2020)
- Eddie Sardina, Former President of Bacardi North America November (2020)
- Valerie Ferguson, Regional General Manager, Deluxe Resorts at Walt Disney World February (2021)

### **Presidential & Provost Appointment (2020 to 2023)**

Accelerate Pre-eminence - Research & Innovation Impact Committee –  
Strategic Implementation Committee - Implementation committee that will focus on expanding innovation and entrepreneurship for social and economic impact.

### **Recruiting for Food & Beverage Instructor & Industry Experts (2019 to 2024)**

Chair - Chip Cassidy Distinguished Professorship of Wine (2023)

### **#USFoodExperience**

Co-principal investigator for joint grant sponsored by the US Department of Agriculture and the US State Department and (2019)

✓ Grant **\$26,744.08**

**São Paulo, Brazil** (media speaking tour at Universidade Anhembi Morumbi & Universitário das Faculdades Metropolitanas Unidas and James Beard Foundation regional culinary lectures and demonstrations on US imported products)

**NYC + Ithaca, New York** (#USFoodExperience food and beverage media tour)

### **Cochran Fellowship Program**

Co-principal investigator for joint grant sponsored by the US Department of Agriculture and Foreign Agricultural Service through the Office of Capacity Building and Development (2019)

✓ Grant **\$161,994.10**

**Miami, NYC + Los Angeles** (restaurant management and gastronomy innovation for industry professionals from Costa Rica, Nicaragua, Mexico & the Dominican Republic)

### **South Beach Wine & Food Festival**

North Venue Faculty Culinary Lead (February 2019 to 2023)

- *Italian Bites on the Beach*

- *Burger Bash*

- *Moët & Chandon BubbleQ*

- *BACARDI on the Beach*

**FIU Embrace** >> Center for Advancing Inclusive Communities is a center that empowers each differently abled person to live at their fullest potential through research-based and innovative programming, community engagement, and professional skills development.

**Professional skills curriculum development hospitality and culinary programs** (2018 to 2019)

### **FIU Hospitality at Sea**

Faculty on Norwegian Sun's South American Voyage (December 2018)

### **Johnson & Wales University · Associate Professor >> North Miami, Florida**

College of Hospitality Management & College of Food Innovation & Technology 2007 to 2018

Development and facilitation of curriculum in the areas of advanced culinary, food & beverage management, advanced food service operations management, wine foundations, oenology, brewing arts, strategic hospitality marketing, and strategic management

### **Courses Taught:**

*Advanced Food Service Operations* (FSM 4061)

*Foundations of Wine* (CUL 3020)

*Oenology* (CUL 3091)

*Brewing Arts* (CUL 3092)

*The Hospitality Field* (HOSP 1001)

*Hotel Administration* (HOSP 1010)

*Dynamics of Hotel-Restaurant & Recreation-Leisure Management* (HOSP 3025)

*Dynamics of Recreation & Management* (HOSP 3015)

*Strategic Marketing* (HOSP 3050)

*Hospitality Strategic Management* (HOSP 4060)  
*Food Service Sanitation* (FSM 1065)  
*Beverage Appreciation* (FSM 2055)  
*Essentials of International Food & Beverage* (FSM 2065)  
*Food Service Operations* (FSM 2080)  
*Hotel Food & Beverage Operations* (FSM 2085)

*Management of Food Service* (FSM 3001)  
*Food Service Strategic Marketing* (FSM 3075)  
*Hospitality Operational Management* (FSM 4060)  
*Ancillary Services & Revenues* (SEE 3008)  
*Media Relations* (SEE 3045)  
*Sports & Entertainment Marketing* (SEE 4020)

### **University Service & Appointments:**

**Faculty Center for Academic Excellence & Innovation**  
Dean's Appointment for Faculty Lead (2016 – 2017)

**College of Hospitality's Strategic Planning Committee**  
Dean's Appointment (2015)

**Search Committee** Recruiting for School of Hospitality Chair (2014)

**Veritage Miami – United Way Miami Wine & Food Festival**  
Faculty Lead (2012 – 2013)

**General Education Taskforce**  
Appointment for North Miami Campus (2011 – 2012)

**Food Service Management Review Committee** (2011 – 2012)

**FOCUS**  
Strategic marketing for the School of Hospitality's academic rigor project (2011)

**Banfi Vintners** · Academic Relations & Educator >> Old Brookville, New York  
2005 to 2007

Liaison between Banfi Vintners and leading global hospitality & culinary educational institutions

- ✓ **Instructional design** for wine education and innovative branding materials
- ✓ **Consultancy** on domestic & international hospitality projects

**Orlando Culinary Academy** · Lead Instructor >> Orlando, Florida  
2004 to 2005

Primary lecturer for restaurant management, wine essentials and advanced wines, food and beverage cost control, guest services, hospitality leadership, and marketing

- ✓ **Curriculum creation & design**, including materials for daily education and special projects
- ✓ **Oversight of operations** for student-run polished casual restaurant

**Cambridge School of Culinary Arts** · Instructor >> Cambridge, Massachusetts  
1999 to 2003

Within the Culinary Management program, created curricula for and lectured on restaurant management and concept development

## National Lectures & Speaking Engagements

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### **New England Restaurant & Bar Show 2025**

**Boston Convention & Exhibition Center, Boston, MA**

**Beverage Keynote** (2025): “Beverages 2.0, How Gen Z is Crafting a New Era of Consumption”

### **Massachusetts Restaurant Association - 2024 Restaurant Operators Leadership Conference**

**Keynote Speaker Fall** (2024) “The State of Gen Z”

### **Hospitality Maine 2024 Summit – Keynote Speaker Fall** (2024)

“The Future of Hospitality: Tech, Talent, and Culture”

Explore how AI innovations, game-based learning, and Gen Z will shape the future of hospitality. Discover strategies for engaging the next generation and building a standout culture.

### **TEDx Talk “Embracing AI: Shaking My Confidence Daily” Fall** (2023)

Lynn University >> Boca Raton, Florida

### **The New York Restaurant Show >> Javits Center, New York, NY**

“Gen Z Sips Differently: Redefining Beverage Culture in the Digital Age” (2025)

Culinary Innovation with Chef Tom Colicchio Emcee (2025)

Rapid Fire Challenge – Emcee & Judge (2025)

Center Stage Chef Michelle Bernstein - Emcee (2023)

Rapid Fire Challenge - Emcee Spring (2023)

Hip Sip Competition – Emcee Spring (2023)

### **WSWA's 2023 Access LIVE. April 2023 >> Gaylord Palms >> Orlando, Florida**

The Future of Beverage is Now! *Innovation & Trends in the Beverage Industry*

### **Florida Restaurant Show>> Orlando, Florida**

The Food & Beverage EDGE Fall (2022) *Trend Report*

Disruptive Innovations Fall (2022) *Trend Report*

Hip Sip Competition – Emcee Fall (2022)

*NEXT LEVEL: The Future of Hospitality Education & Beyond - Spring (2023) Trend Report*

*Mastering the Art of Food & Wine Pairing (2024)*

### **Florida Restaurant & Lodging Association >> Hollywood, Florida**

Food & Beverage Industry Trends & Innovation 2023 Fall (2022)

### **Florida Gulf Coast University (FGCU) >> Fort Myers, Florida**

*School of Resort & Hospitality Management*

The Food & Beverage Industry & Operations (2021)

Explore Bordeaux (2021)

Global Issues & Italy Vinification (2023)

### **HX The Conference >> New York, New York**

“Marketing Your Hotel Restaurant to Non-Guests” (2019)

### **Florida Restaurant & Lodging Show >> Orlando, Florida**

“People Development: Training the Next Generation” (2019)

### **America’s Food & Beverage Show >> Miami, Florida**

“Driving Restaurants to Excel in Service and Food Trends” (2018)

### **Cornell University >> Ithaca, New York**

*School of Hotel Administration & Johnson Graduate School of Management*

Restaurant Management: Beverage & Wine Program Development

Leadership Development Program: Wine Appreciation & Exploring Italian Wine

**Florida Atlantic University** >> Boca Raton, Florida

*College of Business*

Hospitality Management: Beverage Operations & Controls

**Florida International University** >> North Miami, Florida

*Chaplin School of Hospitality & Tourism Management*

"Vins de Bourgogne" – Region of Chablis

**Fairleigh Dickinson University** >> Hackensack, New Jersey

*International School of Hospitality & Tourism Management*

Exploring Wines Courses

**Oklahoma State University** >> Stillwater, Oklahoma

*School of Hotel & Restaurant Administration*

Wine Forum of Oklahoma 2015: "The 60 Minute Somm"

Wine Forum of Oklahoma 2017: "Beyond Bordeaux"

Wine Forum of Oklahoma 2019: "French Wine & Cheese Experience"

**Purdue University** >> Hammond, Indiana

*Hospitality & Tourism Management*

Introduction to Hospitality: The Food & Beverage Industry

**Syracuse University** >> Syracuse, New York

*Department of Nutrition & Hospitality Management*

Wine Appreciation

Food & Beverage Facilities Design

**University of Central Florida** >> Orlando, Florida

*Rosen College of Hospitality Management*

Restaurant Branding

International Corporate Restaurant Management

Exploring Wine Courses

## Certifications

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**The American Hotel & Lodging Educational Institute** · Certified Hospitality Educator

**Court of Master Sommeliers** · Certified Sommelier

**Society of Wine Educators** · Certified Specialist of Wine

**The Bordeaux Wine Trade Council** · Certified Bordeaux Wine Educator

**ServSafe Alcohol Advanced Certified** · ID # 881105 · Card # 8432342

## Hospitality Consultancy

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**Connors Davis Hospitality, LLC** · Managing Partner >> Connecticut

2003 to Present

**Global Advisory Board Member** >> 2024 - Present

Cecilia.ai/ GKI Group (Tel Aviv, Israel) – United States strategic advisor for world's first interactive bartender utilizing artificial intelligence and gaining hospitality businesses valuable guest/consumer data and creating a unique guest experience. United States Launch of Cecilia.ai 2.0 March 2024

## **Global Executive Education & Training** >> 2022 - Present

**Accelerating Leaders** >> Curriculum mapping, instructional design, and master facilitator for executive education programs for leading luxury service and hospitality brands – USA, Bahamas & Caribbean

**Sandals Corporate University** >> Sandals Resorts International - Education and leadership development program for the 10,000 employees of Sandals Resorts and Beaches Resorts - Re-Launch

**Belize Tourism Board** >> Annual Hospitality Elevate Training Expo – Beverage Management Program Ministry of Tourism Culinary & Beverage Center, Belize City, Belize – Design & Development Team

## **Current Engagement** >> 2024 - Present

**Royal Caribbean International & The Sommelier Company** >> Strategic advisor to senior food and beverage leadership – established working relationships with wine producers, key brokers and distributors – wine program gap analysis, fleet menu engineering, rollout strategy, strategic global sourcing, partnership expansion, beverage package analysis/strategy, educational materials development and launch strategies.

**Bacardi – North America** – Updating and relaunching the Bacardi Commercial Way national learning platform. Working directly with senior leadership and industry partners on a modern approach to sales and leadership education.

**New Wave Project:** Design and launch a mobile learning platform that integrates gamification, measuring tools and artificial intelligence (AI)

## **Past Clients:**

**“Alguien Dijo Mezcal?” Corporation** >> Oaxaca, Mexico >> Coral Gables, Florida  
Creation of an Oaxacan-inspired, multi-concept restaurant featuring casual dining, chef-driven fine dining, and multiple beverage outlets

Project Management – Restaurant Launch Lead – Talent Acquisition Strategist – Food & Beverage Programming - Financial Pro Forma – Media & Public Relations – Operational Design

**Levy Restaurant Group** >> Miami, Florida

Beverage program development and education for food and beverage concepts at Kaseya Center & Marlins' Stadium

**Bacardi Ocho Lounge Project** <high-end culinary and beverage experience>

**Arena Lounges featuring Grey Goose** <luxury wine list curation>

**Levy Food & Beverage Academy** <custom food and beverage instructional prototype>

**ZX Ventures for Anheuser-Busch InBev** >> New York, New York

Collaboration on ZX Ventures' Global Training University for brewpubs worldwide <2017- 2018>

**Young Island Resort** >> St. Vincent & the Grenadines

Strategic marketing and rebranding for classic cottage-style resort on tropical Private Island – scope includes menu revamp, kitchen equipment refit, and development of a cocktail program



### **305XL** >> Miami, Florida

Creative consultant and facilitator for entrepreneurial accelerator aimed early-stage **start-ups** – aim to develop targeted strategies for business growth through leadership, finance, marketing strategic planning, and scalability mentorship.

### **Victoria Theatre Association** >> Dayton, Ohio

Strategic operational audits for **Citilites**, a full-service, farm-to-table American bistro and bar at the Schuster Center, a world-class performing arts center in Ohio (2016 – 2018)

### **LDV Hospitality** >> New York, New York

National purchasing, vendor relations, strategic planning & concept development for **American Cut**, Iron Chef Marc Forgione’s modern steak house that puts unique spin on fine dining (2015 – 2016)

### **Celebrity Cruises® Royal Caribbean International** >> Miami, Florida

Facilitation of all trainings on wine education, service techniques, and standards, plus the creation of a fleet-wide Global Wine & Beverage Program showcasing sustainable, biodynamic, and rare wines – including curriculum design, coaching, operational analysis, and vendor negotiations (2010 – 2016)

#### **Food + Beverage:**

**Qsine** (iPad wine list development)

**Tuscan Grille & Murano** (creative approach wine program)

**Michael’s Club** (craft beer program)

**GastroBar** (development and launch of craft beer and comfort food concept on *Celebrity Equinox*)

#### **Fleet Wine Education:**

**Future Sommelier Program** (custom curriculum design with ‘train the trainer’ development and internal certification)

**Wine Education** (fleet-wide with one of the largest teams of sommeliers in the world)

#### **Ship Launches + Refits:**

*Celebrity Reflection*, Occupancy: 3046

*Celebrity Silhouette*, Occupancy: 2886

*Celebrity Infinity*, *Summit*, *Millennium* & *Constellation*

**Awards:** *Wine Spectator Award of Excellence*

### **VH Hotels & Resorts** >> Puerto Plata, Dominican Republic

Food and beverage development, including a premium “for sale” beverage program with internal marketing, beverage training curriculum, and systems development to improve operational efficiency at **Gran Ventana Beach Resort**, a 506-room, all-inclusive resort in Playa Dorada (2014 – 2015)

### **Inland American Lodging Advisor, Inc.** >> Orlando, Florida

Menu layout and design, wine program creation, recipe standardization and nutritional analysis, vendor relations, and branding for **Hilton Garden Inn** assets (150-155 room properties) in Westbury, New York and Hartford, Connecticut (2009 – 2011)

**Alliance Hospitality Management, LLC** >> Raleigh, North Carolina

Corporate training and brand development for polished-casual hotel dining outposts in **Hilton Garden Inn** assets <150-155 room properties> in Albany, New York and Raleigh, North Carolina <2009 – 2011>

**Whole Foods Market** >> Fort Lauderdale, Florida

Organization and development of wine education consumer seminars, including program curriculum, demonstrations, and learning series <2008>

**HUE Restaurant Group** >> Santo Domingo, Dominican Republic

Concept development & repositioning, plus operational development – including menu engineering, wine program evaluations, property assessment and service audit for **‘M’ Kitchen + Bar**, a 9,000 square foot restaurant and cocktail venue with 200 seats, and two indoor bars <2008 – 2010>

**CROMA® Restaurant Group** >> England, United Kingdom & Massachusetts

Streamlined operations as advisor to CEO and key European stakeholders, and managed sourcing, vendor relations, beverage program development, and strategic brand marketing for United States location openings of the UK-based gourmet individual pizza concept <2008>

**Location Openings:**

Boston, Massachusetts  
Plymouth, Massachusetts

**wagamama, Ltd.** >> London, England & Massachusetts

Development of United States business pro-forma, including strategic operations, procurement analysis, vendor sourcing & negotiations, sustainability strategies, beverage program design, and growth opportunities for the award-winning British noodle bar <2005 – 2007>

**Location Openings:**

Boston, Massachusetts  
Cambridge, Massachusetts  
Washington, D.C. <planned>

**KornerStone, LLC** >> Wilmington, North Carolina

Strategic consulting for **Wood Fired Pizzeria & Wine Bar**, a high-end casual food and beverage outlet – project responsibilities inclusive of concept development, brand positioning, menu creation, and operational analysis & business logistics <2003 – 2005>

**Mega Yachts** · Executive Chef + Professional Services >> Based out of Fort Lauderdale, Florida  
2003 to 2017

**Past Affiliations:**

**M.Y. Misunderstood** <130' & 165'  
Mangusta>

**M.Y. Four Jacks** <150' Palmer Johnson>

**M.Y. Privacy** <155' Christensen>

**M.Y. Double G** <118' Broward>

**M.Y. True North** <112' Westport>

**M.Y. Arrivederci** <110' Cantieri di Pisa>

## Operations

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**Clarke Cooke House** · Food & Beverage Director / Wine Director >> Newport, Rhode Island  
1999 to 2004

Responsible for all food & beverage operations in multi-concept hospitality space with three dining rooms (360 seats), five bars, a sushi bar, and a nightclub

- ✓ Advanced knowledge of Micros Systems
- ✓ Managed & developed inventory system, purchasing, menu engineering, and service team beverage education
- ✓ **Best Yachting Bars in the World** – the Candy Store Bar
- ✓ **Wine Spectator Award of Excellence** for creation and design of wine & beverage program

**University Club of Boston** · General Assistant Manager >> Boston, Massachusetts  
1997 to 1999

Lead for food and beverage operations and daily management of 2000 member private city club

- ✓ **Project manager** for \$2.5 million restaurant and banquet facility renovation
- ✓ Advanced knowledge of Micros Systems

## Community Outreach & Professional Speaking

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**The Sommelier Company** >> Lead Sommelier/Wine Educator for East Coast USA (2015 – Present)

**Aileron** >> Dayton, OH – Featured Speaker, *‘The Next Level’ Multi-Generational Collaborative Culture* (2013)

**Celebrity Cruises** – Featured Speaker, *“West Coast Wine Cruise”* (2013)

**Cornell Entrepreneur Network** – Moderator, *“A New Breed of Entrepreneur in the Business of Hospitality”* (2011)

**Greater Miami Chamber of Commerce** – *Check, Please! South Florida is a weekly, half-hour series hosted by chef Michelle Bernstein, culinary & wine demonstration* (2011)

**Wine Forum of Oklahoma** – Guest Speaker (2015, 2017 & 2019)

**Wines of Chile** – Representing the wine producers of Chile (2017)

**Vins de Bourgogne BIVB** – Representing the region of Chablis (2016)

## Activities & Accomplishments

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**The International Hospitality Institute** - 2023 & 2024 Most Influential Educators in Global Hospitality

**Florida International University** - 2022 President’s Council Real Triumphs Faculty Award Finalist

**Chaplin School of Hospitality & Tourism Management** - 2021-2022 Most Valuable Panther (MVP) Faculty Award Recipient

**Cornell University Hotel Society** – Active Member since 1997, South Florida Board Member since 2009-2018

**Cornell University School of Hotel Administration** – Admissions Interviewer since 2004

**Cornell University Entrepreneurial Network** – Active Member since 1999

**Wine Spectator Award of Excellence**

Recipient – 2013, 2014, 2015 & 2016 (Celebrity Cruises®, fleet-wide)

Recipient – 2000, 2001, 2002, & 2003 (Clarke Cooke House, Newport, RI)

## International & National Media Coverage

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**TODAY Show on NBC** (National Television with Senior Correspondent Kerry Sanders)

**FOX and Friends** (National Television with Ainsley Earhardt, Steve Doocy & Brian Kilmeade)

Deco Drive – WSVN 7News | Miami News

NBC 6 South Florida | Miami News

CBS 4 Miami | Miami News

NBCNN (NBC News NOW)

Today Show Radio (Sirius XM)

Miami New Times

Leisure & Hospitality International

The Hospitality Mentor

The Modern Bar Cart Podcast

Miami Ethnic Foods Examiner

The Miami Herald

Tampa Bay Times

Sun Sentinel

Sizzle Magazine

Herald-Tribune

VinePair