



The U.S. Presidential Culinary Museum® Grover, NC



Martin C.J. Mongiello, MBA & Stormy L. Mongiello, BA are hoteliers, resort, museum, restaurateur experts

With strong CPG, accounting, leadership, marketing, HR, security, curatorial, promotion, advertising, sales, and chef skills



Marti is a world known marketing expert, accountant, hospitality manager, and executive chef with an MBA degree studying for his second Master's degree at Lenoir Rhyne University towards Practicum and a Doctoral in Marketing. His focus is bringing properties to global acclaim and keeping them inside the top 3% of resorts on earth.



Stormy is a human resources expert (a PHR with SHRM), accountant, hospitality manager, and executive chef with a Bachelors degree studying for her MBA degree at Western Governors University (WGU). Her focus is on massive scale workforces in property management, at times spanning 200+ properties in numerous states.



Marti holds Master Certified Food Executive (MCFE), Certified Professional Food Manager (CPFM), Certified Household Manager (CHM), ServSafe Certified Manager, and Certified Executive Chef (CEC) credentials. Stormy holds a Professional in Human Resources (PHR) certification with the Society of Human Resources in Management (SHRM).





Their names are in bronze on the Charlotte Walk of Fame in between Wells Fargo Bank and the Harvey Gantt African American Museum for contributions to the history of the region, and revolutionary war work. Marti wears the Iraq Medal and was knighted in Europe in the Order of St. Thomas More in 2001. Stormy wears the National Defense Service Medal. They are both military veterans.

Marti is also a disabled and injured military veteran, who retired with 30 years of war service in the US Navy, with the management of the **Camp David Resort and Conference Center**, working as a **White House Chef**, and who served in numerous war zones.

He is a Qualified Submarine Service Warrior, served as a Seabee, conducted security for the Blue Angels, was trained as a Squad Leader in anti-terrorism by the US Marine Corps, graduated first in his class for Law Enforcement Academy, and is a Qualified Surface Warrior. He has a no-nonsense style of management built upon working up to 18 hours per day X 7, for 126-hour work



weeks sustained by superior performance - lasting decades at a time. He loves to laugh at the job and trains people how to enjoy what they do. Going to “fun” five days a week is better than going to work. Sustainment of excellence is paramount to him over spurts of excellence.

Combined with a high IQ, his military service includes riding camels and white Arabian horses in the desert, the jungle of Korea, and exploring the North Pole.



Individuals seeking to work with Marti who do not hold a credible interest in **earning** respect each day, coaching, praising, at work, will be sniffed out in seconds by him as fake.

He highly adheres to the principles of Doctors Ornish, Deming, Blanchard, and Covey. He graduated from the Franklin-Covey Institute for Management.

Marti was the Executive Chef to the President of the United States of America and a Manager of the world's most exclusive resort, a butler, housekeeper, Presidential Aide, and bartender at The Camp David Resort, hidden atop the Catoctin Mountains chain. Holding numerous security clearances, Chef Marti was elevated to a Top Secret, Yankee



White, Category II

SSBI clearance at 27 years old and began shopping, cooking and serving the most influential leaders on earth. His training spans nuclear weapons, nuclear power, biological, and chemical warfare. They have worked with the Trumps, Bushes, Clintons, and Obamas starting as early as 1993 at the White House Military Office.

Chef Marti lived in Asia, Hawaii, and Europe and led American cuisine, estate, club, and resort management in Asia, Arabia and at NATO in Brussels. One of his teams won the International Food Service Executives Association (IFSEA) Captain Edward F. Ney World Award for Best Restaurant in the world, and he was selected to represent the US Navy on the TODAY Show. He has the distinction of being



one of the most decorated hospitality managers in the history of the Navy.

Awards include a Presidential Service Badge (#14592), numerous world culinary medals, the Joint Chiefs of Staff Badge, five Navy Achievement Medals, two Joint Meritorious Unit Commendation ribbons with Oak Leaf Clusters,

three Commendation Medals and the NJ Distinguished Service Medal. Marti was also a manager of the Bayshore's Resort in Florida with 1500 keys, worked with Ramada to 200 keys, and Cendant (now Wyndham Worldwide). His fiduciary experience spans half of the earth responsibility, close to 7,000 employees, dozens of direct reports and \$2.6 billion per year in sales.



Stormy L. Mongiello, personally directed, launched and produced the Kings in the Kitchen Road and Radio show at Foxwoods Casino with IGA, the Fancy Food Show and has gained over 60 brands as clients. They have been chosen to represent Emeril Lagasse and his brands and took Arbitron #1 status across three states (NY, PA, NJ). They have been featured on global TV and are continuously on the major television stations, doing shows live on stage, consulting to estates and resorts. Clients for CPG items include P&G, COSTCO, Sam's, Turkey Hill, Hershey's, Wal-Mart, BJ's Wholesale, Carando, Bounty, Dawn, Metamucil, Pringles, Boca Burger, Midnight Moon, IGA, Ramada, Wyndham, Cendant, and Coca-Cola.

She is also a Curator at The US Presidential Culinary Museum with a BS degree from Western International University as a PHR with SHRM. Testing in the top 4% of the knowledge of HR law she handles clients multi-million dollar payroll with 400+ employees, across 200+ properties in six states out of her Charlotte, NC property management office. Stormy is also a disabled veteran having left Bessemer City when she was 18 to attend female boot camp in Orlando,

Florida. She was bitten by the Top Gun bug in High School, and her grandmom, aunt, and mother all drove down to watch, "our local foothills girl march in precision with the best America has to offer." Stormy grew up on a farm, worked on tractors and eventually did maintenance on helicopters and F-14 jet engines.

She is also a "save the nonsense" Wonder Woman heroine interested in producing results, working, holding herself accountable to clients and investors, and "doing." Being screamed at, at the age of 18, away from your family, while doing pushups, and studying the art of war is best translated today in business - to becoming more than they think a woman can become. Stormy is quite famous for the "gimme some sugar" gift shop named after her, and some do worry when it rains, that she will melt outside because she is so sweet! She is presently studying for her MBA but continues to be one heck of a chef, doing events for ten at \$4K and gala dinners at \$400.00 per person raising as much as \$567,000.00 in one night recently, at Quail Hollow Country Club for Cystic Fibrosis. With Marti and dozens by their side, they shatter records.

Articles published about us in over 100 magazines and newspapers worldwide

The Charlotte Observer



Daily Mail  **THE AUSTRALIAN**
THE HEART OF THE NATION

The Washington Post

BUY VETERAN
GRATITUDE • TRUST • PATRIOTISM

UK THE TIMES

Marti attained his BS in Culinary Management from the International Culinary Schools at The Art Institutes and graduated Summa Cum Laude. He's published business plans in 80+ countries via software called LIVE PLAN and **his business plans with proforma are currently used at Stanford, UNC, Wharton**, and by over 1,000 students a semester, worldwide. LIVE PLAN is ranked as the number one (#1) software system by Inc. Magazine and the Wall Street Journal for over ten years. He owns many trademarks and **has published and worked on several books:**

- **Household Manual, Guidelines & Standards**, By Martin Mongiello, Print Length: 325 pages, Publisher: The Intercontinental Academy for Household, Hotel and Resort Managers
- **That Palace in Washington: An Anecdotal History of White House Entertaining 1800-1850**, Forward by Martin Mongiello, Print Length: 37 pages, Publisher: Patricia B. Mitchell
- **Inside the Presidents' Cabinet**, By Martin Mongiello, Print Length: 32 pages, Publisher: Westmoreland Printing and Publishing
- **Presidential Flavors**, Forward by Martin Mongiello, Paperback: Print Length: 252 pages, Publisher: Mitchells Publishing
- **Plain Food and High Thinking: An Anecdotal History of White House Entertaining 1901-1953**, Forward by Martin Mongiello, Print Length: 52 pages, Publisher: Patricia B. Mitchell
- **A Hospitality Manager's Legal Handbook**, By Martin Mongiello, Print length: 16 pages, Publisher: submitted as a student while at The Art Institute – preparing to bind with Westmoreland Publishing soon
- **Delicacies in Proportion: An Anecdotal History of White House Entertaining 1850-1901**, Forward by Martin Mongiello, Print Length: 37 pages, Publisher: Patricia B. Mitchell



Household Manual, Guidelines and Standards

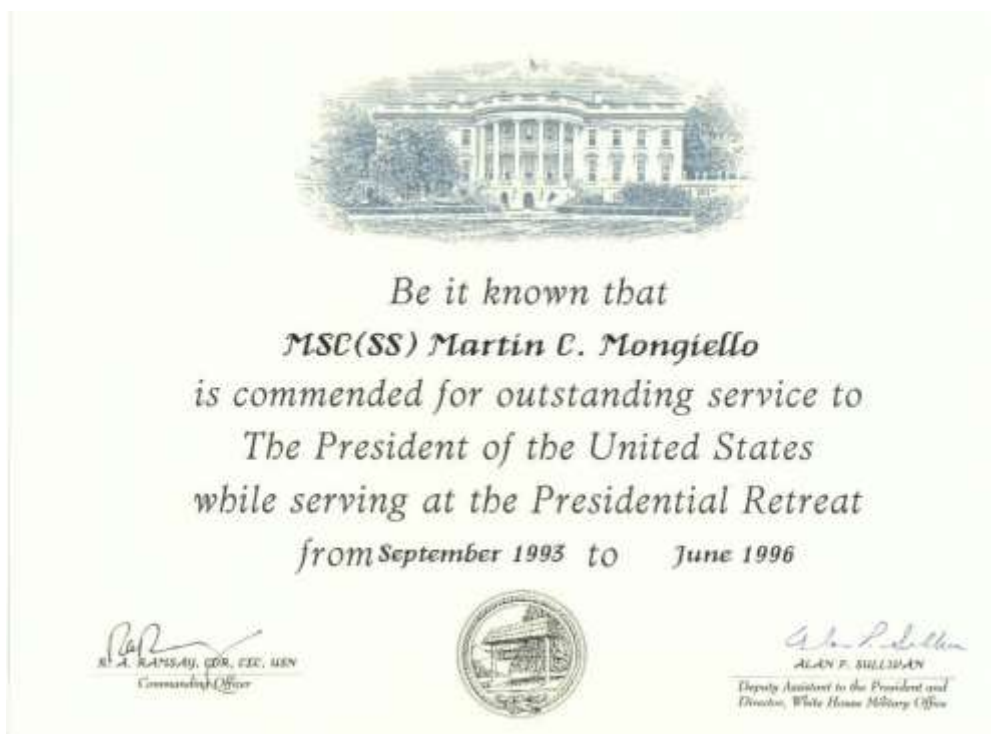
Martin C.J. Mongiello, MBA
CEC, MCFE, CHM, CPFM



He is working on one more. His 300+ page textbook on hospitality management is very highly rated on Amazon and Kindle. Marti and Stormy are credited and featured in numerous books about American history, as veterans, on food, for travel, and medicine including:

- **Eminent Charlotteans: Twelve Historical Profiles from North Carolina's Queen City**, Paperback, Print Length: 221 pages, by Scott Syfert, Esquire, Publisher: McFarland
- **Patriot Militiaman in the American Revolution 1775–82** (Warrior), Print Length: 64 pages, by Ed Gilbert (Author), Catherine Gilbert (Author), Steve Noon (Illustrator), Publisher: Osprey Publishing
- **Eat & Explore North Carolina: Favorite Recipes, Celebrations and Travel Destinations**, Paperback, Print Length: 256 pages, by Campbell and Christy, Publisher: Great American Publishers
- **Cowpens 1781: Turning point of the American Revolution** (Campaign), Paperback, Print Length: 96 pages, by Ed Gilbert (Author), Catherine Gilbert (Author), Graham Turner (Illustrator), Publisher: Osprey Publishing

- **Everyday Cooking with Dr. Dean Ornish**, Paperback, Print Length: 344 pages, by Dr. Dean Ornish, Publisher: Harpercollins, **NEW YORK TIMES BEST-SELLER**



- **Day Trips from Charlotte: Getaway Ideas for the Local Traveler (Day Trips Series)**, Print Length: 256 pages, by James L. Hoffman, Publisher: Globe Pequot Press
- **True for the Cause of Liberty: The Second Spartan Regiment in the American Revolution**, by Oscar E. Gilbert and Catherine R. Gilbert, Hardcover, Print Length: 328 pages, Publisher: Casemate
- **Hometown Heroes: Heroic Stories from Brave Men and Women**, by Greg McIntyre, Esquire, Print Length: 318 pages, Publisher: Shelby Publishing
- To be featured in **Otto Borsich's** new book coming out of A Chef's Life

- To be featured, or as research interviews, in Alex Prud'homme's new book, grandnephew of Chef Julia Child, inspiration author of the book, "My Life in France," and **the movie, Julie and Julia**
- To be featured in **Brian Dunn's** new book on being a Combat Marine in the desert
- To be featured in **Rick Scott's** new book of world travels and Maui

Marti speaks and writes some Egyptian Arabic, Japanese (Katakana, Hiragana, Kanji, Romanji), traditional Chinese (Kanji), French, Spanish, Italian, and German. Stormy currently speaks some, and currently studies German, Spanish, and French today with Marti and their daughter Rania. They manage the #1 ranked country inn in the world for the category of history, The Inn of the Patriots. It is home to the cooking school with 5,000 graduates, the US Presidential Culinary Museum, and Nature and Earth Spa, The US Presidential Service Center, two gift shops and the TV and stage show, Inside the Presidents' Cabinet. They are presently carrying a 4.6 to 4.8 review status on world booking engines and are listed in the top 3% of all hotels on earth.

www.TheInnofthePatriots.com www.PresidentialCulinaryMuseum.org
www.PresidentialServiceCenter.org

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