



## Martin C.J. Mongiello, MBA, MA, MCFE

**CEO of a foundation, trust, & museum. Hotelier expert.**

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

Extended biography. A 1/3rd page or one-page biography is also available.

Marti is a world-known CEO at The US Presidential Service Center Foundation Trusts and US Presidential Culinary Museum with The Inn of the Patriots. Delivering over 200 speeches and keynotes led to authoring 100+ papers with nine books. He's reaching almost three billion viewers on three continents of TV and in 160+ newspapers and magazines like The New Yorker, Washington Post, The London Times, India Times, FOOD TV Network Magazine, The Australian, LA Times, Charlotte Observer, TODAY Show, Yahoo front page and many more with close to six million fans and followers.

Successful skills back him as a hands-on webmaster, graphic designer, marketing expert, accountant, hospitality manager, and executive chef with two Master's degrees working in his spare time towards a Doctoral. His focus is on bringing properties to global acclaim and keeping them inside the top 3% ranked and awarded on earth. His score for years on the Annual Booking.com World Awards is a 9.8 out of 10 with diamond rankings from AAA. Google and TripAdvisor tourism ratings likewise average 4.6 to 4.8 every year. He creates, invents, and manufactures brands associated with CPG products for sale, helping the television, media, and publicity driving ensuing sales across the earth as a digital UX/CX/UI expert. As a polymath, polyhistor, and savant, he has used his skills for the poor and to



help feed the world. Most recently, he helped raise \$567,000.00 in one night for Cystic Fibrosis at Quail Hollow Country Club, by serving dinner to 328 people. Marti has worked with hunger associations and orphanages on three continents.

Marti holds Master Certified Food Executive (MCFE), Certified Professional Food Manager (CPFM), Certified Household Manager (CHM), and ServSafe Certified Manager credentials in all 50 states. He uses his highly awarded skills to ensure food service at attractions, resorts, and museums are through the roof and off the charts. And this is a primary area that a highly educated museum expert and creative can

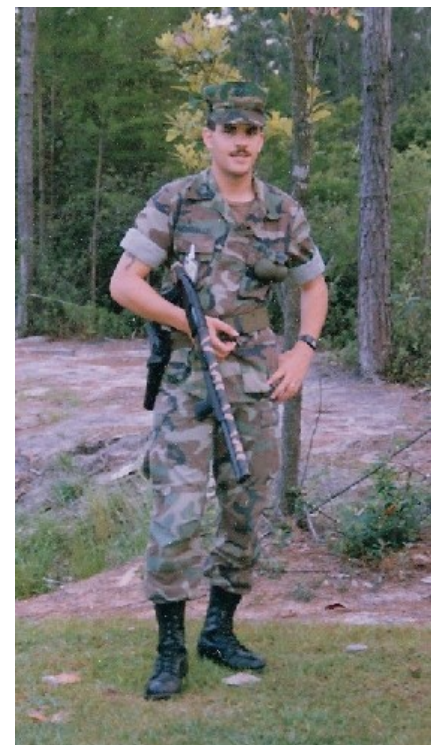


excel at in being a world chef and CEO. Because he is widely acclaimed as a master in his global

field, team members enjoy working with him, take pictures with him, and seek to attain letters of reference with future placement worldwide. As a superlative coach and mentor, Marti has placed team members into the highest museums, resorts, and attractions

for 30+ years. Understanding the current predictions of workers will be at 30 different jobs in a lifetime now - he plans and helps each person to map out positions progressively across decades of their career. This unique level of genuine interest is real and uncommon. And he keeps in touch with them during their time on earth as a top-1% ranked LinkedIn.com member since it began. He realizes that expertise in curatorial work and mesmerizing, captivating, cutting-edge, highly-awarded exhibit designs must be matched with massive endowment and donations - his understanding and relationships with the two percent work exceptionally well together. But, Marti also brings human care and inspiration to everything he does.

His name is in bronze on the Charlotte, NC Walk of Fame between Wells Fargo Bank and the Harvey Gantt African American Museum for contributions to black 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 IACK while living there. He also is a LIFE gold medal awardee from the AJCA Japan association, where he lived, and recipient of the Iraqi Commitment Medal from the people of Iraq.





Marti is also a disabled and injured military veteran who retired with 30 years of repeated war service in theaters via the US Navy. With the management of the **Camp David Resort and Conference Center**, working as a **White House Chef**, he honed his craft to titan levels.

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 coaching and management built upon working up to 18 hours per day X 7 for 126-hour workweeks sustained by the superior performance it takes to last decades at a time. He is an advocate of the four-day workweek. He

loves to laugh at the job and trains people on how to enjoy what they do. Going to “fun” four 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 to graduate nuclear submarine school, his military service includes riding camels and white Arabian horses in the desert, exploring the jungle and tunnels of Korea, and going to the North Pole. Individuals seeking to work with Marti, who do not hold a credible interest in **earning** respect each day - regardless of rank, coaching, praising at work, will be sniffed out in seconds by him as fake. He highly adheres to the principles of Doctors Ornish, Erikson, Albert Ellis of NY, Deming, Blanchard, and Covey. He graduated from the Franklin-Covey Institute for Management and Leadership, celebrating team members and enjoys Jeffrey J. Fox's many books.

With a decade+ of operating the private mansion, museum, cooking school, spa, gift shops, and country inn on the Grover, NC property (Southwest of Charlotte, NC) came the most recent award of Best on the American Eastern Seaboard from LUX Magazine of London.



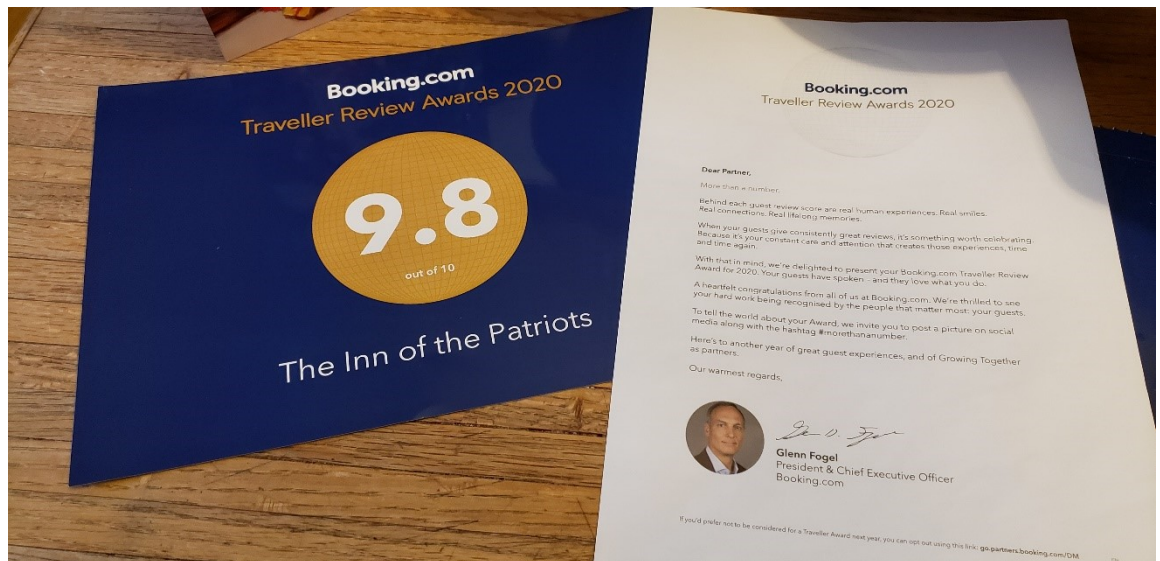


Marti was the Executive Chef to the President of the United States of America and a Manager of the world's most exclusive resort, a butler, housekeeper, Presidential Aide, and bartender at The Camp David Resort, atop the Catoctin Mountains chain. He also attended many events in the White House and cooked for US State Dinners. 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, as well as curating Smithsonian and

Library of Congress pieces. He maintained the President's private office and library collections including individual gifts from stars and glitterati. He has continued working with the Trumps, Bushes, Clintons, and Obamas starting as early as 1993 at the White House Military Office (WHMO).

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 Marriott, Ramada, and Wyndham





Worldwide. His fiduciary experience spans half of the earth's responsibility, close to 7,000 employees, dozens of direct reports, and \$2.6 billion per year in sales.

He co-directed (with his wife), 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). 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, and Coca-Cola.

Marti's latest television series launched in 2019 and is renewed for two additional seasons into 2022. Titled, **Inside the Presidents' Cabinet**, he is featuring the lives and loves of recipes and anecdotes in the First Families of the United States to great acclaim. Often seen on CBS WBTV television in Charlotte, he has also done specials for ABC, NBC, PBS, FOX, CNN International, NHK Tokyo, BrusselsTV, CNN Espanol, and Vitaya Europe.

Marti attained his BS in Culinary Management from the International Culinary Schools at The Art Institutes and graduated Summa Cum Laude. His MBA is from Alameda University, where he published his 325-page book on management. His second Master's degree is from Lenoir-Rhyne University, where he published his ninth book about a SHERO lady entrepreneur that helped America win the revolutionary war; Mary Patton. 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, Harvard, MIT, Wharton**, and by over 1,000 students a semester, worldwide. LIVE

Articles published about us in over 100 magazines and newspapers worldwide

**The Charlotte Observer**



THE TIMES OF INDIA



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

**The Washington Post**

**BUY VETERAN**  
GRATITUDE • TRUST • PATRIOTISM

**UK THE TIMES**

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: Mitchell Publishing.
- **Inside the Presidents' Cabinet**, By Martin Mongiello, Print Length: 32 pages, Publisher: Westmoreland Publishing.
- **Presidential Flavors**, Forward by Martin Mongiello, Paperback: Print Length: 252 pages, Publisher: Mitchell Publishing.
- **Plain Food and High Thinking: An Anecdotal History of White House Entertaining 1901-1953**, Forward by Martin Mongiello, Print Length: 52 pages, Publisher: Mitchell Publishing.
- **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: Mitchell Publishing.
- **Mary Patton: Terrorist Psychotic**, By Martin Mongiello, Print Length: 80 pages, Publisher: The American Revolutionary War Living History Center, Distributor, Lulu Publishing.



**Household Manual, Guidelines and Standards**

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

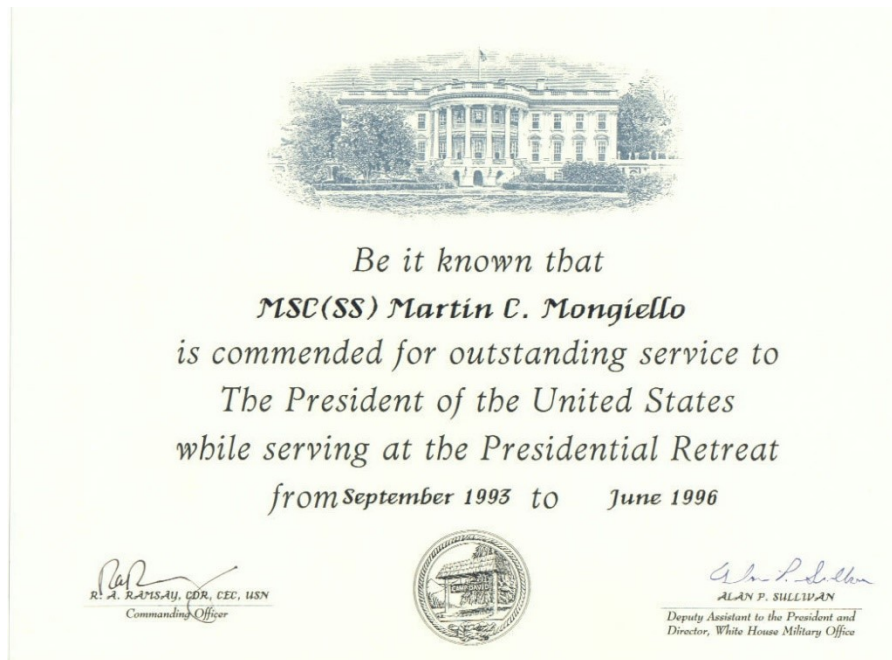


He is working on one more. His 300+ page textbook on hospitality management is very highly rated on Amazon and Kindle. Marti and Stormy are credited and featured in numerous books about American history, as veterans, on food, for travel, and medicine including:

- **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, **A 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
- **Returning to the Civil War: Grand Reenactments of an Anguished Time**, by Al Thelin & Kent Courtney, 96 pages, Publisher: Gibbs Smith.
- **Diving Into Dolphin History**, by US Submariners and families, 88 pages. Artwork: Dan Price. Publisher: Dolphin Scholarship Foundation
- **France is a Feast: The Photographic Journey of Paul and Julia Child**, by Alex Prud'homme & Katie Pratt. Research interview helper on Julia in the White House and influences of watching her as a child for Alex Prud'homme's book, grandnephew of Chef Julia Child, inspiration author of the book, "My Life in France," and **the movie, Julie and Julia**. 208 pages, Publisher: Thames & Hudson.



- **A Chef Is Born**, by Otto G. Borsich II. 316 pages. Publisher: The Publishing Circle.
- **Great Jersey Shore Jaunts**, by Kelley Anne Mc Gee. 90 pages, Publisher: Shore Gal Press.
- 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 and Stormy Mongiello are a national treasure."***

Paul Brandus, 25-year White House correspondent for West Wing Reports, writing for Dow Jones Market Watch, the Wall Street Journal, and USA Today.

Marti's family manages 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 5,074 graduates, the US Presidential Culinary Museum, 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.

As a keynote speaker, Marti gets the audience mesmerized and captivated, often relieved and laughing with endless comments about, *"he celebrates everything terrific about America, our Presidents, and the White House - yet doesn't bash or sling, smear or torch people. It's not that he doesn't take on severe issues, leaving attendees on the edge of their seats - he does. You feel like you are out there on a tightrope, 2000 feet up in the sky with him holding that balancing bar in your hands between the two skyscrapers. He shifts from first to the third person and does a dozen+ accents, runs the audience through fear, anger, rage, and raw power, poisoning, nuclear*



*launch biscuit, nuclear football, and being screamed at by the President. Marti talks about guests lit on fire during holiday celebrations at the White House screaming and cursing and workers being arrested and sprung out of jail by the President! When it's time to laugh, you feel consolation, calm, and a release you've never known."* Allan Miller, Palm Beach.

[www.TheInnofthePatriots.com](http://www.TheInnofthePatriots.com)

[www.PresidentialCulinaryMuseum.org](http://www.PresidentialCulinaryMuseum.org)

[www.PresidentialServiceCenter.org](http://www.PresidentialServiceCenter.org)

[www.InsidethePresidentsCabinet.com](http://www.InsidethePresidentsCabinet.com)

[www.linkedin.com/in/martincjmongiellomba](http://www.linkedin.com/in/martincjmongiellomba)

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