

Martin C. J. Mongiello

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Grover, NC 28073

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PROFILE

General Manager

Zagat 27, Five-Diamond results producing professional with 30+ years leadership and team-building experience in lodging. A strategic marketer with team-led, record breaking sales and excellence in restaurants as a White House Chef. General Manager of the world's most exclusive resort, The Camp David Resort and Conference Center. Managed hospitality properties on three continents with hotels ranging up to 1500 beds and multiple restaurants during a 21-year career with the U.S. Navy. Marriott/Ramada/Wyndham trained.

- Team building & Accounting professional
- Web design SMM specialist
- RezovationGT-WEB, Orbitz, Priceline, Expedia
- Travelocity, Kayak, Hotels.com software booking guru blending higher ADDR, profits, algorithm and formula creator. Rezovation Web developer and has created highly profitable world marketing campaigns for HomeAway.com and BedandBreakfast.com
- Turn-around manager to properties
- Managed 1500 room Bayshores Hotel
- SEO, CRM, SEM, ROMI pro

QUALIFICATIONS & ATTRIBUTES

Leadership Skills

- Planner, organizer, creative problem solver
- Leads others to higher levels of performance
- Sets high standards for self and team members

Communication Skills

- Celebrates accomplishments of team
- Author of five books & 280 page hotel manual
- Fair in resolving disagreements

Civic & Community Involvement

- Chairman of the Board, Grover Tourism Dev. Authority
- VFW LIFE member, American Legion member
- Christmas for the Poor & Lonely founder, Kings Mtn.

Accomplishments/Awards

- Three #1 lodging sales records from 09' to 12'
- Interviewed on the TODAY show x4 times
- 5 Navy Achievement & 3 Navy Commendation Medals

PROFESSIONAL EXPERIENCE

General Manager & CFO – culinary school, gift shops, spa, museum, numerous world #1 lodging awards, Zagat 27 for 2012 THE INN OF THE PATRIOTS & PRESIDENTIAL CULINARY MUSEUM, Grover, NC	2008-Present
General Manager, Sales VP, CMO & COO – restaurants, spas, Marriott trained property trouble-shooter, "A" graded inspections CENDANT-WYNDHAM WORLDWIDE-RAMADA, Atlantic City, NYC, Philadelphia – assumed any role needed	2004-2008
<u>US Military Service</u>	
Food Service Manager & Public Affairs Officer (CMO) – 3 restaurants, 600 beds, featured on The TODAY Show USS DETROIT, Monmouth, New Jersey – Section leader of 120, 2150 meals per day, awarded NJ State Distinguished Service Medal	2003-2004
General Manager & Wine Cellar Director – GM of private estate, managed parties to 300, high-level diplomats and pristine service LE CHATEAU, NORTH ATLANTIC TREATY ORGANIZATION (NATO) Brussels, Belgium	2001-2003
Food Service Director Asia, Arabia, West Coast & Pacific – 8 offices, 37 submarines, 3 ships, 2.6 billion purchasing, 4218 beds NUCLEAR SUBMARINE FORCE PACIFIC, Honolulu, Hawaii, responsible for all lodging and food service.	2000-2001
General Manager & Public Affairs Officer (CMO) for Admiral Krol – Executive Chef for high-level dinners, GM of private inn THE SANCTUARY INN & CONVENTION CENTER, Tokyo, Japan – conducted large galas to 600 attendees	1998-2000
Food Service Manager & Assistant Public Affairs Officer (CMO) USS SPRINGFIELD, New London, CT – The Captain Edward F. Ney IFSEA winner World's Best Restaurant 98'	1996-1998
General Manager of Lodging and Dining - formerly F&B Manager & Executive Chef (promoted x2), 16 homes, 10,000+ personnel daily THE WHITE HOUSE & CAMP DAVID RESORT & CONFERENCE CENTER, several hotels and restaurants	1992-1996
Acting General Manager/Purchasing Director/Front Desk Manager – promoted x3 and sent to the White House BAYSHORES RESORT, Pensacola, Florida – sent to VA, SC & GA to correct operations. Service on USS Sunfish, USS Lapon and USS Asheville.	1983-1992

US Military service – US State Department

ACADEMIC TRAINING, CERTIFICATIONS & CREDENTIALS

- BS, The Art Institute of Pittsburgh, PA, Summa Cum Laude, Deans List, Socrates grant, 3.98 GPA
- Vanderbilt & Harvard University (certificate classes only)
- Sushi Academy, AJCA, Tokyo, Japan
- Business plan author published in Business Plan Pro
- Monsignor Bonner HS (private for young gentlemen)
- Troy State University, law and legal studies
- Anita LaRai Wine School and Viticulture
- Culinary Institute of America, Hyde Park, NY (certificate)
- OSHA and MSDS for Leaders Course
- Department of Defense Police Academy, 1st in class
- Public Affairs and Marketing Course graduate, US Navy
- Certified Executive Chef (CEC), ACF 16 years
- Certified Household Manager (CHM), CO Board of Higher Ed.
- The Starkey International Academy of Household and Estate Management, 3.85 GPA
- Total Quality Management (TQM/TQL) Leader, Camp David and The White House with Doctor Covey
- Accounting, OSHA, HR schools
- The Hotel Management School, Memphis, TN
- Certified Professional Food Manager (CPFM)
- Saint Philomena's Grade School (private)
- US Navy Nuclear Submarine School (BESS)
- Graduate, Maryland Bartending Academy
Certified Bartender
- US Marine Corps Anti-terrorism Academy
- Food Sanitation Instructor, US Navy
- Master Certified Food Executive (MCFE), IFSEA
- Licensed Executive Chef (LEC), IAHRM
- MBA, Almeda University, Boise, Idaho

REFERENCES

John Moeller, former Executive Sous Chef of 15 years, **White House** 717.823.1967, Christeta (Chris) Comerford, current **Executive Chef, White House**, 1600 Pennsylvania Avenue, Washington, D.C., 20500, United States of America, 202.456.1180, Walter Scheib, Former Executive Chef, **White House** www.theamericanchef.com, 703.400.0945

The KING FAMILIES OF NEW YORK, Andrew M. King, 443.690.1804 – drivedigital@gmail.com Management mentor exchanges with top flights like Fleur de Lys of San Francisco and Las Vegas (a top 25 restaurant in the world for 20 years), the 21 Club of New York, Comme Che Soi (Michelin 3 star) of Brussels, Belgium, the Tokyo American Club and the Inn at Little Washington, Washington, Virginia (5 diamond and 5 star for 25 years). Director to Cendant and Wyndham.

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Allan Miller, Director of Education, The Starkey International Institute for Household Management (previous), Hotel and Estate Manager, West Palm Beach, Florida 33401 720.201.4333 basemiller@hotmail.com Managing Director to The Inn of the Patriots.