PROFESSIONAL QUALIFICATIONS

- A background that includes culinary, food sanitation & safety, restaurant operations & management, resort operations & management, budgeting, accounting & office management, P&L responsibility, event & project planning management, networking & computer administration, and sales.
- Very strong in communication, supervision, problem resolution, literate in multiple computer
 platforms, programs, and computer programming languages to include windows (NT, XP, Vista,
 7, 8, 10), Word, Excel, Access, Publisher, Lotus Notes, QuickBooks, Fortran, Pascal, Basic, SAS,
 STATA, AWS, Azure, & Google cloud. Very quick at learning new software programs.
- Possessing strong verbal and writing skills, able to effectively communicate with superiors and subordinates. Totally self-starting and take-charge type of individual requiring minimal training and no supervision.

EDUCATION

	LDOGATION
Ph.D. 2014	Purdue University Hospitality & Tourism Management (food safety expertise) Dissertation Title: Evaluation of food safety procedures at public food cook-off competitions
M.S. 2008	University of Nevada, Las Vegas Hotel Administration (food safety expertise) Thesis Title: A relationship analysis of restaurant inspection demerits, employee behaviors, and inspection grades
B.S. 2006	University of Nevada, Las Vegas Hotel Administration
A.S. 1996	Pima Community College, Tucson, AZ General Studies & Computer Science
Cert. 1996	Hotel Food & Beverage Management

INDUSTRY EXPERIENCE

August 2020 to Current	Field Enumerator	U.S. Dept. of Commerce, Flagstaff, AZ
December 2018 to March 2020	Bartender & Server	Olive Garden/Darden Restaurants. D'iberville, MS
August 2016 to May 2018	Asst. Prof of Practice	Northern Arizona University. Flagstaff, AZ
August 2018 to Current	Owner	Doc Bear Enterprises, LLC.
July 2016 to August 2016	Director of F & B	Hilton Garden Inn. West Lafayette, IN
2016	Assistant Professor	Woosong University. Deajeon, South Korea
2014 – 2016	Director of F & B	Merou Grotto, Inc. West Lafayette, IN
2008 – 2014	Ph.D. Student	Purdue University, West Lafayette, IN
2006 – 2008	Adjunct Professor	University of Nevada, Las Vegas. Las Vegas, NV
2003 – 2006	Restaurant GM	HKMII/Burger King, Las Vegas, NV
1999 – 2003	Multi-unit Manager	Popeye's Chicken, Las Vegas, NV
1998 – 2008	Owner	Bearland Computers, Las Vegas, NV

Edward G. Mc Keown, Ph.D.

1998 – 1999	Assistant Dir of Ops	Thunderbird Hotel, Las Vegas, NV
1996 – 1997	Multi-Unit Manager	Pacifica Hotels, Tucson/Phoenix, AZ
1991 – 1997	Regional Manager & C	ompany Training Coordinator Waffle House, Inc, Phoenix, AZ
1990 – 1991	Private First Class	United States Marine Corps, Parris Island, SC
1989 – 1994	Restaurant Manager	Pizza Hut, Inc., Pensacola, FL & Tucson, AZ

VOLUNTEER SERVICE

Faculty Advisor: National Association for Catering & Events, NAU Chapter 2017-2018

NAU Disney Club (Founding advisor) 2017-2018

NAU 4x4 Club 2018

NAU Food & Beverage Club (Founding advisor) 2018 Veterans Awareness Campaign Committee 2017 Family Weekend Planning Committee 2017-2018 Casino Night Planning Committee 2016-2017

Advisory Board Member (May 2012-Present) HDScores, Baltimore, MD

CERTIFICATIONS & MEMBERSHPS

SERV Success AHLEI AHLEI	Exam Proctor C.A.R.E. Guest Contact Instructor/Proctor C.A.R.E. Service Personnel Instructor/Proctor	2020 2019 2019
NEHA	Food Safety Manager Instructor/Proctor	2019
NEHA	H.A.C.C.P. Manager instructor/Proctor	2019
ServSafe	Certified Alcohol Instructor/Proctor	2018
ServSafe	Certified Food Safety Instructor/Proctor	2018
CVENT	Supplier Network Certificate	2013
Kansas City BBQ Society	Certified BBQ Judge	2011
	Certified Table Captain	2011
State of Arizona	Notary Public – Commission #522050 (exp. 1-3	0-2021)
American Marriage Ministries	Licensed Minister	2010
UNLV: Cert of Achievement	UNLV two-day intensive teaching workshop	2007
Burger King	Certificate in Operations Management	2003
Popeye's Chicken	Certificate in Operations Management	1999