

BRIAN J. HILL
Ed. D, CHA, CHE, FMP, CMP

Objective:

To lead an outstanding Hospitality Business environment through innovative education and leadership as the new Dean of the National Louis University Kendall School of Culinary and Hospitality.

Education:

National Louis University **Chicago, Illinois**
Doctorate (Ed.D) Adult Education June, 2007
Area of concentration – Adult developmental theory

Roosevelt University **Chicago, Illinois**
Master of Science Hospitality and Tourism Management December, 2001

State University of New York at Buffalo **Buffalo, New York**
Bachelor of Science Food Service Systems Management August, 1990

Niagara County Community College **Sanborn, New York**
Associate in Occupational Science Food Service/Culinary Arts May, 1988

Teaching and Administrative experience:

Saint Xavier University **Chicago, Illinois**
Appointed to Director of the Hospitality Management Program August 2019 - Present
Full-Time Hospitality Management Professor August 2017- Present
Diversity, Introduction to Hospitality, Customer Service
Hotel Management, Meeting Planning
Organizational Diversity (MBA Program)

City College of Chicago (Harold Washington) **Chicago, Illinois**
Director of Hospitality Programs January – 2008 – August 2010
Professor and Program Coordinator Hospitality Management August – 2006 – January 2014
Courses taught, Hotel Rooms Division Management, Hotel
Sales and Advertising, Food and Beverage Management, Introduction
To Convention and Meeting Planning, Introduction to Hospitality,
Human Resources Management, Introduction to Business Industries
Cooperative Work Experience I & II, Restaurant Purchasing, Food Service Sanitation

***Creator of the Harold Washington College Hospitality, Restaurant and Retail Bridge Program Curriculum 2007**

Kendall College **Chicago, Illinois**
Associate Professor Hospitality Management September – 2003 – June - 2006
(Convention and Meeting Planning)
Courses taught.
Introduction to Hospitality, Meeting Planning
Computers in Restaurants, Human Resources
Food and Beverage Cost controls, Hotel Management, Diversity
Convention Operations, Restaurant feasibility
Technical Meeting Planning, Food Service Sanitation
Organizational Behavior, Wedding Planning
Institutional Foodservice Management, Destination Management
Event Marketing, Entrepreneurial Initiative

City College of Chicago (Harold Washington) **Chicago, Illinois**
Part-time Hospitality Management Instructor January – 2006 – May - 2006
Courses taught, Hotel Rooms Division Management

Roosevelt University **Chicago, Illinois**
Part-time Hospitality Management Instructor September – 2001 – January -2002
Courses taught, Introduction to Hospitality

Cooking and Hospitality Institute of Chicago **Chicago, Illinois**
Part-time Hospitality Management Instructor April – 2001 – August – 2001
Courses taught: Hospitality Supervision Sanitation January- 2003 – May - 2003

Joliet Junior College **Joliet, Illinois**
Part-time Hospitality Management Instructor January – 2000 – May – 2000
Courses taught, Food and Beverage Cost Controls
Hospitality Purchasing January – 2003 – May – 2003

Certifications and Licenses:

- National Restaurant Association Foodservice Management Professional (FMP)
- American Hotel and Lodging Association Certified Hotel Administrator (CHA)

- American Hotel and Lodging Association Certified Hospitality Educator (CHE)
- Convention Industry Council Certified Meeting Professional (CMP)
- Certificate in Hotel Motel Law from the Educational Institute of the AH&MA
- Illinois Department of Public Health Food Service Sanitation Managers License
- Illinois Department of Public Health Food Service Sanitation Instructors License
- National Restaurant Association Education Foundation ManageFirst Instructor
- National Restaurant Association Educational Foundation ServSafe Food Protection Certification
- National Restaurant Association Educational Foundation ServSafe Food Protection Instructor Certification
- National Restaurant Association Educational Foundation ServSafe Alcohol Awareness Instructor Certification
- State of Illinois Liquor Control Commission BASSET safe Alcohol Awareness Instructor
- Chicago Department of Public Health Foodservice Manager Certification
- Chicago Department of Public Health Foodservice Manager Instructor Certification
- National Retail Federation Instructor

Committees and Memberships:

- Youth Connection Charter Schools Hospitality Advisory Board Member 2020
- Founder and President Hospitality Scholars Foundation
- Member of the advisory board for Careers in Culinary Arts Program (C-CAP) Chicago
- Member of the advisory board for Chicago Public Schools Hospitality/Culinary Career Cluster
- Faculty advisor and member for the National Society of Minorities in Hospitality Harold Washington College Chapter.
- Treasurer of the Committee on African American Concerns (Joliet Junior College) 2001-2003
- Diversity Committee member (Joliet Junior College) 2001-2003.
- Member Council for Hotel Restaurant and Institutional Education (CHRIE).

Industry Experience:

Hill Foodservice Consulting

Chicago, Illinois

Owner

July – 1998 – Present

- Hospitality Industry Certification Training and Workforce Development.
- Certification Training: Cost Control, Food Safety, Alcohol Awareness, Customer Service, Hotel
- Supervise and inspect Child and Adult Care Food Program (CACFP) for Illinois health care providers.
- Conduct operational assessments of restaurants, nursing homes and institutional food Service operations to increase efficiency and revenue.

Joliet Junior College (Administrative/Teaching Position)

Joliet, Illinois

Director of Food Services

July – 1998 – September 2003

- Complete P&L responsibility for foodservice operations on three campuses.
- Negotiate all bids and contracts for purchasing and vending services.
- Manage and coordinate foodservice activities on all three campuses.
- Plan and write annual budget.
- Set goals and objectives annually for the foodservice department.
- Plan and write all foodservice outlet and catering menus.
- Assist Human Resources in negotiating union contracts each renewal period.
- Manage all day to day operations to include scheduling, inventory and menu planning
- During my first year, I turned a \$75,000.00 loss from the previous year into a \$35,000.00 profit.
- I provided the college with four consecutive years of a balanced budget.

Provena Villa Franciscan Nursing Home

Joliet, Illinois

Director of Food Services

September – 1996 – July-1998

- Complete departmental budget and operating responsibility.
- During my first year, I operated the department 18% below budget.

Darden Restaurants (Red Lobster)

Joliet, Illinois

Assistant General Manager

February – 1996 – September – 1996

- Responsible for all front of the house activities including staff training and sales building.
- Scope of management responsibilities included all front of the house staff positions.

Lonestar Steakhouse & Saloon

Bloomington, Illinois

Assistant General Manager

January – 1994 – February – 1996

- Assisted the General Manager in managing the P&L.
- During my years there I held the following positions, kitchen manager, service manager, bar manager and assistant general manager.
- In 1995 I redefined the Management development process for aspiring General Managers.
- Introduced the restaurant chain to a more effective purchasing philosophy for produce and liquor.

Chi Chi's Mexican Restaurant

Oakbrook, Illinois

Kitchen Manager

March – 1992 – December – 1993

- Responsible for kitchen operations which included purchasing, inventory, ordering, staff training, food quality and operational execution.

Niagara Falls Memorial Medical Center
Dietary Supervisor

Niagara Falls, New York
March – 1988 – November – 1991

- Responsible for managing shift operations.
- Authored the policy and procedure for sanitation for the dietary department.

Headline:

- Dr. Hill has now provided Hospitality Industry Professional Certification Training to more than 15,000 Scholars 2019
- Dr. Hill gives commencement address 2013 for CCA Career Academy
- Dr. Hill gives commencement address 2014 for CSW Career Academy
- Dr. Hill gives commencement address 2013 for CSW Career Academy
- Dr. Hill presents to at McCormick Place for Proctor and Gamble International Inner Clean Convention 2012
- In the July/August 1999 issue of IMPACT magazine published by Gordon Foodservice, I was the feature article entitled "Relationships that Work". The article was a tribute to excellence in institutional foodservice management.

Awards:

- 2020 Saint Xavier University Outstanding African American Faculty Award
- 2020 Saint Xavier University Michael Clark Service Award
- 2020 Hospitality Scholars Foundation Legacy Award
- 2009 American Culinary Federation Humanitarian Award
- February 2009 Tom Joyner Morning Show "Real Father Real Man" Award
- Certificate of appreciation for support and commitment to Joliet Junior College's Black Student Union April 2002.
- Letter of appreciation for outstanding guest lectures in the area of Hospitality at Harold Washington College April 2002.
- Letter of appreciation for consulting in the area of Culinary Arts from DePaul University and The Chicago Public School System related to the Integrated Curriculum Development Project August 2002.
- Certificate of appreciation for participation in "Tribute to Men of Color" February 2000 and 2001.
- Award and honorary membership into Latino Unidos in gratitude for service beyond the call of duty February 2000.

Unpublished Works:

- "Restaurant and Institutional Management, The Skills Gap Between Academia & The Real World And The Increasing Need For Skilled, Educated Managers and Task-based Curriculum"
- "A Comprehensive Diversity Workshop For The Restaurant Manager"

Publications:

- "Liberatory Transformation of Self to Selfethnic: An Africentric Racial Identity Development Model."

Reference:

Available upon request