

Curriculum Vitae of:

September 2018

Charles Marvil, M.S.

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Education

- May 2015 Auburn University College of Human Sciences, Auburn, AL
Master of Science in HRMT
- Technology Purchasing Trends and Influencing Factors for Small to Medium Size Restaurant Operations
- June 1988 Cecil B. Day School of Hospitality, Georgia State University, Atlanta, GA
Bachelor of Science in HRM

Honors/Awards

- Awarded Affordable Learning Georgia grant (\$10,800) to develop an online learning resource for students
- Awarded 40 in 40-Top 40 hospitality alumni from Georgia State University from the past 40 years
- Distinguished Alumni Award, Georgia State University
- Eta Sigma Delta Honor Society-Member
- Kappa Omicron Nu Honor Society-Member

Academic Work Experience

Georgia Southern University

College of Business Administration

Aug 2018-Current Lecturer

Courses Taught

- HNRM 3338 Hospitality Industry Management II
- HNRM 4335 Restaurant Management
- BUSA 4131 Strategic Management

Georgia State University

Cecil B. Day School of Hospitality

J. Mack Robinson College of Business

Aug 2017-May 2018 Part Time Instructor

Course Taught

- HADM 4100 Hospitality Financial Analysis

Kennesaw State University

Michael A. Leven School of Culinary Sustainability and Hospitality

University College

Jan 2015-Dec 2016 Limited Term Full Time Instructor

Jan 2014-Dec 2014 Part Time Instructor

Courses Taught

- CSH 2100 Introduction to Hospitality
- CSH 3200 Food and Beverage Purchasing, Supply Chain and Logistics
- CSH 4100 Principles of Beverage Operations Management
- CSH 4200 Food and Beverage Cost Control
- CSH 4620 Exploring the World of Wine
- CSH 4630 Spirits, Beers and Brews.
- CSH 4498 Strategic Management in Hospitality

Achievements:

- Completed Excel Leadership training program at KSU
- Completed CETL Online Course Development Workshop
- Selected as department representative for Part Time Faculty Council
- Planned, organized and hosted educational tasting events for the KSU community
 - Urban Bourbon/Urban Bourbon Revisited
 - Scotch Tasting
 - Montepulciano Italy Wine event
 - Mixology 101/102
 - Join the Rye Revolution
 - Sniff, sip, savor, repeat-Italian wine
 - Bastille Day-French wine
 - New World Wine Revolution

Georgia State University

Cecil B. Day School of Hospitality

J. Mack Robinson College of Business

1988-2012 Guest lecturer

Professional Experience

Marketing Associate, Sysco Foodservice Atlanta. January 2017-July 2018

- Consultative sales position responsible for promoting the company's products and services and for building relationships with new and existing accounts.

Corporate Operations Manager, Bhojanic Restaurant Group, Atlanta January 2014-December 2014

- Strategic planning and administrative duties for the company.
- Development of training materials and systems to help facilitate the expansion of the company.
- Developed overall technology program (POS, inventory software, online ordering etc.) for the company

Director of Operations, Bhojanic Restaurant Group, Atlanta, GA 2012-January 2014

- Managed day to day operation of critically acclaimed, award winning Indian cuisine restaurant company, and ANIC Catering company
- Oversaw food and beverage operations, marketing programs, community involvement and industry relations
- Developed and implemented opening of 2nd location restaurant (Buckhead Atlanta)

Senior Account Executive, Postec, Inc, Roswell, GA, 2006-2012

Authorized MICROS dealer for point of sale solutions for hospitality and retail operations

- Sell MICROS pos systems to single unit operators up to 25+ unit operators located throughout the Southeast. clients (25% new: 75% existing)
- Source and service numerous multi-unit operators, typically negotiating deals valued up to \$75K and generating annual sales valued from \$300k to \$500k
- Make 5-10 complex sales calls/day to new prospects, attended over 40 on-site client appointments/month

General Manager, Xirius Concepts, Buford, GA, 2003-2006

Reseller for the Aloha Software brand for Georgia.

- Managed overall operation of a full-service Aloha POS company catering to the hospitality industry
- Negotiate and review contracts with customers, clients, and suppliers
- Prepare capital and operating budgets, revenue generation forecasts, P&L statements and the monthly inventory reports
- Assumed leadership role in 2003

Food and Beverage Operations / General Manager, Various award-winning/innovative restaurants in Atlanta, 1993-2003

- **Chefs Café, Chef's Grill, and The Ocean Club**-Managed overall operations of three highly acclaimed, award winning Chefs Concepts restaurants:
- **Prime Restaurant**, Atlanta, GA, 1997- 2002-Managed operations of a high volume award- winning steak concept, with annual sales of \$3.5-\$4M

- **Woodfire Grill**, Atlanta, GA, 2002- 2003-Launched high-end farm-to-table restaurant with a noted local chef Michael Tuohy.

F & B Manager, Ritz Carlton Hotel Company, (Georgia, Pennsylvania and Texas)-1985-1993

- Held a number of senior operational roles, including Fine Dining GM (Atlanta, Houston), Banquet Director (Houston, Philadelphia), Beverage Director (Houston, Philadelphia) and Grill/Bar GM (Houston, Philadelphia)

Papers Presented at Professional Meetings

- Marvil, C. “Technology Purchasing Trends and Influencing Factors for Small to Medium Size Restaurant Operations” *SE CHRIE Conference, March 26-27, 2015*, University of Alabama, Tuscaloosa, AL

Publications: Non-refereed

- Cannon, D, Marvil, C. “Help Wanted! Turn This Message in to an Opportunity” *Restaurant Informer*, May/June 2017
- Marvil, C. “Ready to Book Your Ticket for Dinner?” *Restaurant Informer*, 1 Aug. 2015
- Marvil, C. “Get on Board the Restaurant Technology Train.” *Restaurant Informer*, 31 Aug. 2016

Professional Presentations

- Presenter at Atlanta Foodservice Expo, *Technology Trends in the Hospitality Industry: How to go after and engage with the Millennial Generation* (September 20, 2016)

Service Activities Internal to Kennesaw State University

- Selected as department representative for Part Time Faculty Council
- Completed Excel Leadership training program at KSU
- Member of AAUP (American Association of University Professors)
- Search committee member

Academic Professional Development

- Certified in ServSafe for Food; National Restaurant Association
- Certified Level 1 Sommelier-Guild of Master Sommeliers
- Completed CETL Online Course Development Workshop

Service to the Community

- Juvenile Diabetes Foundation of Georgia (JDRF), Advocacy Chair

- Boy Scout Troop 129, troop committee member (2009-2011)
- Tucker High School PTA, President (2009-2010)
- Tucker First United Methodist Church, volunteer/member of the instrumental ensemble
- US Soccer National D License-Coached team of Bhutanese refugee children (2013-2015)
- Wine panel judge, GA Wine Challenge (2016)
- Volunteer at Atlanta Community Food Bank