

Curriculum Vitae

Scott Taylor, Jr., Ph.D.

Assistant Professor
Director Masters in International Hospitality and Tourism Program
Assistant Director of the Wine & Beverage Institute
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University of South Carolina

Education

Ph.D. Hospitality Management. University of South Carolina, Columbia, SC, 2018.

M.S. Food Science. University of Missouri, Columbia, MO, 2012.

B.S. Hotel, Restaurant & Tourism Management. University of Missouri, Columbia, MO, 2009.

Teaching Experience

- HRTM 390 – Coffee, Tea, and NA-Beverages. University of South Carolina
- HRTM 390 – Beverage Marketing. University of South Carolina
- HRTM 275 – Introduction to Beverage Management. University of South Carolina
- HRTM 795 – Tourism & Hospitality Field Project. University of South Carolina
- HRTM 475 – Wine & Spirits in the Foodservice Industry. University of South Carolina
- HRMA 3343/2343 – Hospitality Cost Controls. University of Houston
- HRMA 3346/6348 – Beer Appreciation. University of Houston
- HRMA 3336/6343 – Beverage Management. University of Houston
- HRTM 3197/6197 – Social & Cultural Issues in the Hospitality Industry. University of Houston
- HRMA 1345 – Safety & Sanitation, University of Houston
- HRTM 344 – Personnel Organization & Supervision. University of South Carolina.
- HRTM 476 – Craft Beer. University of South Carolina
- HRTM 370 – Restaurant Food Production Management. University of South Carolina
- HRTM 473 – Club Cuisine. University of South Carolina
- HRTM 110 – Introduction to the Hospitality Industry. University of South Carolina.
- HRTM 270 – Quantity Food Production. University of South Carolina.
- HSP_MGMT 3233 – Professional Beverage Management. University of Missouri.

Publications

- Norris, C.L., **Taylor Jr., S.**, Taylor, D. C. (2024) The evolution and impact of distilled spirits regulation in the U.S.: Considerations for policymakers and academia. *Beverages*
- Taylor Jr., S.** & Taylor, D. C. (2024) Cash Rules Everything Around Me: Investigating Craft Beer Drinkers Purchase Decisions During Inflationary Period. Accepted: *Beverages*.
- *Sonmez, D. & **Taylor Jr., S.** (2024) Nutrition and Nature: Means-End Theory in Crafting Sustainable and Health-Conscious Meal Kit Experiences. *Sustainability*.
- Castillo-Ortiz, I., Lee, M., **Taylor Jr., S.**, & Bufquin, D. (2024) Mexican craft beer consumers preferred attributes: A conjoint analysis approach. *International Journal of Wine Business Research*.
- Norris, C.L., Orlowski, M., & **Taylor Jr., S.** (2024) Hold My Beer! Consumer perceptions of innovative and sustainable secondary packaging. *International Journal of Wine Business Research*.
- Harris, K., **Taylor Jr., S.**, & Murphy, K. (2023) An Investigation of Transactional Leadership in the Restaurant Industry and Employee Food Safety Compliance. *Journal of Foodservice Business Research*.
- *Norris, C.L., **Taylor Jr., S.**, Taylor, D.C., & Snipes, M. (2023) Is tipping just a game? Applying game theory to restaurant tipping behavior. *International Journal of Hospitality Management*.

- Taylor Jr., S.,** Taylor, D. C., & Norris, C. L. (2023). Competition in the beer industry - From pipe dream to reality. Exploring the potential impacts of Executive Order 14036. *Cornell Hospitality Quarterly*.
- Taylor, D.C., Norris, C., & **Taylor Jr., S.** (2023). The Museum Restaurant as a Destination: The Influence of Wine. *Journal of Foodservice Business Research*.
- Taylor, D.C., Norris, C.L., Barber, N., & **Taylor Jr., S.** (2023). Do wine flaws really matter to novice consumers' intention to purchase wine? *Beverages*.
- Taylor Jr., S.,** Whalen, E., & Norris, C. (2023). No/Low-ABV craft beer acceptance amongst active-lifestyle consumers. *Journal of Consumer Marketing*.
- *Norris, C.L., **Taylor Jr., S.,** Taylor, D.C., Lee, M. (2023). Just the Tip: Exploring the Tipped Restaurant Employee Perspective. *International Hospitality Review*.
- *Norris, C., **Taylor Jr., S.,** Taylor, D.C. (2022). Rise of Craft Distilleries and their Consumer Segments. *International Journal of Hospitality & Tourism Administration*.
- *Norris, C., *Russen, M., & **Taylor Jr., S.** (2022) The difference between independent and corporate restaurants: A consumer experiential value perspective. *Journal of Hospitality and Tourism Insights*.
- *Norris, C., Taylor, D.C., & **Taylor Jr., S.** (2021). What is Rogue Marketing? An Investigation of Social Media Influencers' Role in Expanding Innovation Diffusion Theory. *International Journal of Wine Business Research*.
- Levitt, J., **Taylor Jr., S.,** & *Norris, C. (2021). Do Local Craft Beverages Taste Better? An Investigation into the Halo Effect. *Journal of Foodservice Business Research*.
- Boger Jr., C., Kwon, J., Charmchian, M., Ritter, M., & **Taylor Jr., S.** (2021). Beer style advocacy: Improving the relationship between consumer's satisfaction and repurchase intention. *Journal of Foodservice Business Research*.
- *Norris, C., **Taylor Jr., S.,** & Taylor, D.C. (2021). Pivot! How the restaurant industry adapted during COVID-19 restrictions. *International Hospitality Review*.
- Harris, K., **Taylor Jr., S.,** & DiPietro, R.B. (2021). Antecedents and Outcomes of Restaurant Employees' Food Safety Intervention Behaviors. *International Journal of Hospitality Management*.
- Taylor Jr., S.** (2020). The Socially Distant Servicescape: An Investigation of Consumer Preferences During the Re-Opening Phase. *International Journal of Hospitality Management*.
- Taylor Jr., S.** (2020). Mobile Food Ordering On-Campus: An Assessment of Student's Productivity Orientation & FoMO on (Non)Adoption Behavioral Intentions. *Journal of Foodservice Business Research*.
- *Norris, C., Swayne, L.E., **Taylor Jr., S.,** Taylor, D.C. (2020). Isn't it Iconic? Brand Iconicity and Distilled Spirits. *Journal of Foodservice Business Research*.
- Taylor Jr., S.,** DiPietro, R.B., So, K.K.F., Hudson, S., & Taylor, D.C. (2020). Will Travel for Beer: An Assessment of Beer-Focused and Non-Beer Focused Tourists' Perceived Similarity, Brand Loyalty and Place Loyalty. *Journal of Destination Marketing & Management*.
- Taylor Jr., S.,** DiPietro, R.B., So, K.K.F., Taylor, D.C., & Hudson, S. (2020). Building Consumer Brand Loyalty: An Assessment of the Microbrewery Taproom Experience. *International Journal of Hospitality & Tourism Administration*.
- Taylor Jr., S.,** DiPietro, R.B. (2020). Neolocalism & The Microbrewery Experience: An Assessment of Consumer Perceptions of Neolocalism and its Influences. *Cornell Hospitality Quarterly*.

- Whalen, E., Belarmino, A., & **Taylor Jr., S.** (2019). Share & Share Alike?: Examining the Maturation of the Sharing Economy Through a Craft Beer Exchange. *Journal of Hospitality and Tourism Insights*.
- DiPietro, R.B., Levitt, J., **Taylor Jr., S.**, & Neirop, T. (2019). First-Time and Repeat Tourists' Perceptions of Authentic Aruban Restaurants: An Importance-Performance-Competitor Analysis. *Journal of Destination Marketing & Management*.
- Taylor Jr., S.**, DiPietro, R.B., & So, K.K.F. (2018). Pop-up Dining Experiences: Increasing Experiential Value and Relationship Quality. *International Journal of Hospitality Management*.
- Taylor Jr., S.** & DiPietro, R.B. (2017). Segmenting Craft Beer Drinkers: An Analysis of Motivations, Willingness to Pay and Repeat Patronage Intentions. *International Journal of Hospitality & Tourism Administration*.
- Taylor Jr., S.** & DiPietro, R.B. (2017). Generational Perception and Satisfaction Differences Related to Restaurant Service Environment. *International Journal of Hospitality & Tourism Administration*.
- *Ph.D. Student led project

Manuscripts Currently Under Review

Manuscripts In Progress

- *Alexander, K. & **Taylor Jr., S.** Covid-19 - Hindsight 2020: Assessing Customer Preparedness for Modified Dining if Another Pandemic were to occur. Targeted Journal: *Journal of Foodservice Business Research*.
- Taylor Jr., S.**, Norris, C., & Taylor, D.C. Exploring the Premium Mediocrization of the Beverage Industry. Targeted Journal: *Journal of Hospitality Marketing & Management*.
- *Alexander, K. & **Taylor Jr., S.** Vodka with a Splash of Celebrity: Pop Culture Influence on Restaurant Consumer Motivations and Purchase Behavior. Targeted Journal: *International Journal of Contemporary Hospitality Management*.
- Taylor Jr., S.** & Whalen, E. Shut-Up and Brew: Consumer Perceptions of Advocacy in the Beer Industry. Targeted Journal: *International Journal of Hospitality Management*.

Refereed Conference Papers & Presentations

- *Sonmez, D. & **Taylor Jr., S.** (July 2024) Means-End Theory in Crafting Sustainable and Health-Conscious Meal Kit. Paper submitted to *International CHRIE Conference*, Montreal, Canada.
- *Alexander, K. & **Taylor Jr., S.** (July 2024) The Daily Dance: Exploring the Fine Dining Restaurant as a Learning Organization. Poster submitted to *International CHRIE Conference*, Montreal, Canada.
- *Sonmez, D. & **Taylor Jr., S.** (March 2024) Eco-Fit Flavors: Crafting Meal Kit Satisfaction with Means-End Theory. Poster presented at 9th Annual SECSA ICHRIE Conference, Columbia, SC.
- Norris, C.L., Orlowski, M., & **Taylor Jr., S.** (March 2024) To drink or not to drink: An evaluation of non-alcohol spirits-based cocktails. Poster presented at 9th Annual SECSA ICHRIE Conference, Columbia, SC.

- Taylor Jr., S.** & Whalen, E. (March 2024) Shut-Up and Brew: Consumer Perceptions of Advocacy in the Beer Industry. Poster presented at 9th Annual SECSA ICHRIE Conference, Columbia, SC.
- *Alexander, K. & **Taylor Jr., S.** (March 2024) I'll have vodka with a splash of celebrity". Pop culture influence on restaurant consumer motivations and purchase behavior. Poster presented at 9th Annual SECSA ICHRIE Conference, Columbia, SC.
- *Sonmez, D. & **Taylor Jr., S.** (January 2024) Evaluation of consumers' buying behavior of meal kits by using the stimulus-organism-response framework. Paper presented to 29th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Miami, FL.
- *Alexander, K. & **Taylor Jr., S.** (January 2024) Hindsight 2021? Assessing perceptions of customers for modified dining if another pandemic were to occur. Paper presented to 29th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Miami, FL.
- *Alexander, K. & **Taylor Jr., S.** (January 2024) The daily dance: Exploring culture and training at fine dining restaurants. Poster presented to 29th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Miami, FL.
- Kokkinou, A., **Taylor Jr., S.**, Mitas, O, & Straatman, S. (May 2023) Does it look safe? The servicescape as a marketing tool in times of disruption. Paper presented to Consumer Behavior in Tourism Symposium 2023.
- *Alexander, K. & **Taylor Jr., S.** (March 2023). Assessing Customer Preparedness for Modified Dining if Another Pandemic were to occur, Poster presented to the 8th Annual SECSA-CHRIE Conference, Orlando, Florida.
- *Alexander, K., **Taylor Jr., S.** & Wardlaw, J. (March 2023). Use of Media in Selection of Restaurants while On Vacation, Paper presented to the 8th Annual SECSA-CHRIE Conference, Orlando, Florida.
- Castillo-Ortiz, I., Bufquin, D., & **Taylor Jr., S.**, & Lee, M. (October 2022) Mexican craft beer consumers preferred attributes: A conjoint analysis approach. Paper presented at TRMC 2022 Virtual Conference.
- Taylor Jr., S.**, Norris, C., & Taylor, D.C. (July 2022) 'Craft', 'Private-Label', 'Celebrity Owned' – Is it all just cover for Premium Mediocre? An Assessment of Operators and Consumers Perceptions of Trendy Beverages. Paper presented at the *International CHRIE Conference*, Washington D.C.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (January 2022). Just the tip: Exploring the tipped employee perspective. Paper presented to 27th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Norris, C., Taylor, D.C., **Taylor Jr., S.** (January 2022). Great works of Art: Exploring Beverage Based Special Events at Art Museums. Poster presented to the 27th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (January 2022). Sustainable six pack holders. Poster presented to the 27th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- Harris, K., **Taylor Jr., S.**, & DiPietro, R.B. (September 2021). Antecedents and Outcomes of Restaurant Employees' Food Safety Intervention Behaviors. Paper presented at EuroCHRIE 2021.

- Taylor Jr. S.** & Giffen, R. (July 2021) Are we preparing our students for all aspects of the restaurant industry? Roundtable Discussion led at the *International CHRIE Conference*, Virtual Conference.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (July 2021). Benefit Segmentation and Switching Intentions of Craft Distilled Spirit Consumers. Paper presented at the *International CHRIE Conference*, Virtual Conference.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (July 2021). The Downstream Effect of Gendered Alcohol Advertisements and their Influence on Perception and Purchase Intentions While Dining Out. Poster presented at the *International CHRIE Conference*, Virtual Conference.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (July 2021). Applying Game Theory to Restaurant Tipping Behavior. Poster presented at the *International CHRIE Conference*, Virtual Conference.
- *Norris, C., Taylor, D. C., & **Taylor Jr., S.** (January 2021). What is Rogue Marketing. Paper presented at the 26th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Virtual Conference.
- *Norris, C., Russen, M., & **Taylor Jr., S.** (January 2021). Using the Experiential Value Scale and Social Value to Discover Independent and Chain Restaurant Patrons' Values. Paper to be presented at the 26th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism, Virtual Conference.
- Levitt, J., & **Taylor Jr., S.** (February 2020). Do Local Craft Beverages Taste Better? An Investigation into the Halo Effect, Paper submitted to the *2020 West Federation CHRIE Conference*, Pomona, CA.
- *Norris, C., **Taylor Jr., S.**, & Taylor, D.C. (January 2020). Rise of Micro Distilleries and their Consumer Segments, paper presented at the *25th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism*, Las Vegas, NV.
- *Norris, C., Swayne, L.E., **Taylor Jr., S.**, Taylor, D.C. (January 2020). An Exploratory Study of Iconicism and its Relation to Distilled Spirits, Paper presented at the *25th Annual Graduate Education & Graduate Student Research Conference in Hospitality and Tourism*, Las Vegas, NV.
- Harris, K., DiPietro, R.B., & **Taylor Jr., S.** (December 2019). See Something. Say Something. Paper presented at the 5th World Research Summit for Tourism and Hospitality, Orlando, FL.
- Taylor Jr., S.**, & Whalen, E. (July 2019). Craft Beer Traders Behavioral Intentions and Engagement in Online Communities: An Exploratory Study of Perceived Similarity, Paper presented at the *International CHRIE Conference*, New Orleans, LA.
- Taylor Jr., S.** (July 2019). Can 'WE' Fix Toxic Restaurant Culture? A Discussion of Academia's Role in Changing the Culture, Roundtable Discussion led at the *International CHRIE Conference*, New Orleans, LA.
- Levitt, J., **Taylor Jr., S.**, & Shinn, S. (July 2019). Do Local Beverages Taste Better? An Investigation into the Halo Effect, Poster presented at the *International CHRIE Conference*, New Orleans, LA.
- Whalen, E., & **Taylor Jr., S.** (January 2018). Craft Beer Aficionados Welcome: How Source Attractiveness & Risk Perceptions Influence Intentions for Social Beer Exchange, Paper presented at the *23rd Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Fort Worth, TX.
- Levitt, J., **Taylor Jr., S.**, & DiPietro R.B. (January 2018). First-time and Repeat Tourists' perceptions of Aruban Restaurants: An Importance-Performance Competitor Analysis, Paper presented at the *23rd Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Fort Worth, TX

- Taylor Jr., S.,** & Pratt, T. (July 2017). Decreasing Food Waste Through Increased Awareness At A University's Dining Facilities, Research Report submitted to the *International CHRIE Conference*, Baltimore, MD.
- Taylor Jr., S.,** & DiPietro, R. (July 2017). Assessing Pop-Up Diners: Gender & Generational Differences Regarding Perceived Experiential Value & Variety Seeking, Paper presented at the *International CHRIE Conference*, Baltimore, MD.
- Taylor, Jr., S.,** Levitt, J., & DiPietro, R. (July 2017). Tourist Perceptions of Authentic Aruban Restaurants: An Importance-Performance Analysis, Poster presented at the *International CHRIE Conference*, Baltimore, MD.
- Taylor Jr., S.,** & DiPietro, R. (January 2017). Pop-Up Restaurants: Increasing the Experiential Value of Dining Experiences, Paper presented at the *22nd Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Houston, TX.
- Taylor Jr., S.,** Levitt, J., & DiPietro, R. (January 2017). An Assessment of the Relationship Between Restaurant Attributes and Satisfaction at a "3s" Destination, Paper presented at the *22nd Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Houston, TX.
- Taylor Jr., S.,** & DiPietro, R. (January 2017). What's that Smell? Effects of Ambient Scent on Restaurant Patrons' Memory & Return Intentions, Poster presented at the *22nd Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Houston, TX.
- Taylor Jr., S.,** & DiPietro, R. (July 2016). Generational Perception & Satisfaction Differences Related to Restaurant Service Environment, Paper presented at the *International CHRIE Conference*, Dallas, TX.
- Remar, D., **Taylor Jr., S.,** & DiPietro, R. (July 2016). Sustainability Practices in University Foodservice: The Millennial Perspective, Paper presented at the *International CHRIE Conference*, Dallas, TX.
- Taylor Jr., S.** & DiPietro, R. (January 2016). Generational Perception & Satisfaction Differences Related to Restaurant Service Environment, Paper presented at the *21st Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Philadelphia, PA.
- Taylor Jr., S.** & DiPietro, R. (January 2016). Craft Beer Drinkers' Motivations: An Exploratory Study, Paper presented at the *21st Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Philadelphia, PA.
- Taylor Jr., S.** & DiPietro, R. (January 2015). Foodservice & Retail Management Competencies: The C-Store Industry Evolution. Paper Presented at the *20th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism*, Tampa, FL.
- Levitt, J.A. & **Taylor Jr., S.** (November 2014). An Analysis of Local NHL Television Ratings Based on Average Temperature. Abstract Presented at the *2014 SEVT Conference*, Columbia, SC.

*Ph.D. Led Project

Professional Development & Certifications

- New Faculty Academy, CTE University of South Carolina May 2023
- Craft Brewing, Cornell University December 2022
- TIPS Certification & Certified Trainer August 2022
- Certified Hospitality Educator, AHLEI March 2019
- Certified Beer Server in the Cicerone® Program July 2017

- Preparing Future Faculty Award, Council of Graduate Schools and the Association of American Colleges & Universities May 2015
- ServSafe Food Protection Manager Certified, National Restaurant Association 2015
- Certified ServSafe Instructor & Registered ServSafe Examination Proctor, National Restaurant Association 2015

Affiliations/Memberships

- Member International Council on Hotel, Restaurant, and Institutional Education 2018-Present
- Member of Eta Sigma Delta, International Hospitality Management Honor Society 2016-Present
- Student Member, International Food Service Executives Association 2009-2010

Service

- Editorial Board Member for the Journal of Foodservice Business Research 2022-Present
- Co-Track Chair Foodservice Research Track ICHRIE 2021-Present
- Ad-hoc Reviewer for International Journal of Hospitality Management 2019-Present
- Ad-hoc Reviewer for International Journal of Hospitality & Tourism Insights 2019-Present
- Ad-hoc Reviewer for the International Journal of Hospitality Beverage Management 2019-Present
- Ad-hoc Reviewer for International Hospitality Review 2019-Present
- Ad-hoc Reviewer for the International Journal of Contemporary Hospitality Management 2018-Present
- Founding Member Carolina Dining Sustainability Working Group 2015-2018
- Chef Instructor for South Carolina State Farmer's Market, Produce Safety University 2015-2017
- Planning Committee for 2nd Annual International Executive Forum on Tourism Innovation & Entrepreneurship, 2015
- Judge, University of South Carolina Collegiate DECA competition in Columbia, SC 2015

Grants & Funding Secured

- 2023-2024 USDA - National Institute of Food and Agriculture (NIFA) Higher Education Challenge Grants Program. Title: Development of a Food Security Certificate Program, utilizing Food4Vols, a Food Upcycling Program on a College Campus. Joint Research with University of Tennessee and Montana State University. Total Amount: \$740,000; USC Amount: \$202,114. PI- Taylor, Jr., S., Co-PI- DiPietro, R.
- 2023-2024 CTE – On Your Time Initiative, Online Learning Course Development Grant: University of South Carolina. Amount: \$1,500. PI – Taylor Jr., S.
- 2023-2024 The Statler Foundation Grant Program: University of South Carolina. Amount: \$125,000. Co-PIs – Taylor Jr., S. and DiPietro, R.
- 2020-2021 Cougar Initiative to Engage (CITE) Grant: University of Houston. Amount: \$19,185. Co-PIs – Ramirez, A. and Taylor Jr., S.
- 2019-2020 Open Education Resource Fund: University of Houston. Amount: \$3,000 for two courses.
- 2019 New Faculty Research Grant: University of Houston. Amount: \$6,000. PI- Taylor Jr., S.
- 2016 Aruba Tourism Authority Restaurant Research Grant: Aruba Tourism Authority. Amount: \$19,997.95. PI- DiPietro, R., Co-PI- Taylor Jr., S.
- 2016-2017 Sodexo Sustainability in Foodservice Grant: University of South Carolina. Amount: \$10,000. Co-PIs- Taylor Jr., S. and DiPietro, R.

Scott Taylor, Jr.

- 2015-2016 SPARC Graduate Research Grant: University of South Carolina. Title: Pop-up restaurants and dining experiences. Amount: \$5,000. PI- Taylor Jr., S.
- 2015-2016 Sodexo Sustainability in Foodservice Grant: University of South Carolina. Amount: \$10,000. Co-PIs- Taylor Jr., S. and DiPietro, R.

Grants Submitted

Grants Unfunded

- 2024 Aruba Tourism Authority. Title: Destination Culinary Roadmap. Amount: \$55,000. PI- DiPietro, R., Co-PI- Taylor Jr., S.
- 2023-2024 Excel Funding Program: University of South Carolina. Title: A critical assessment of alcohol related training: Hospitality industry employee responsible alcohol service training and Law enforcement officer alcohol detection training. Amount: \$23,600.

Industry Experience

- **Operations Manager** – DMK Restaurants, Chicago IL. Managed daily functions and operations of DMK Burger Bar, DMK Burger & Fish, and Henry's SwingClub. 2013-2014
- **Store Manager** – Glazed & Infused Donuts; The Francesca's Restaurant Group, Chicago IL. Coordinated & conducted all orders for multiple food outlets. Cut labor costs by reducing turnover via staff training and development. 2013-2013
- **Garde Manger Chef** – Sable Kitchen & Bar; Kimpton Hotel Group, Chicago IL. Worked under Chef Heather Terhune to provide nightly service of 100-350 guest covers. Catered various banquet events for 10-3000 people. 2012-2013