

**Condensed**  
**Curriculum Vitae of**  
**Kenneth Wayne Myers**

**Brief**

My particular area of expertise lies in both Hospitality Management and Culinary Production. Both my education and work experience provide excellent background in organizing, directing, training, and developing programs. My industry experience is varied including restaurant, hotel, institutional and resort.

**Education**

Vocational Education / Hospitality  
Hotel and Restaurant Management  
Culinary Arts Culinary Institute of America

**Work Experience**

**University of Minnesota-Crookston**

Hotel, Restaurant & Institutional Management  
Crookston, Minnesota  
HRI Program Mgr./ Leader; Associate Professor

**Suite Harmony**

Crookston, MN.  
President, Hospitality Division - Consulting services including feasibility studies, breakeven analysis, marketing, menu analysis and design, purchasing systems, management recruiting, training and seminars, recipe development, layout & design, etc. Custom designing and manufacturing for national companies. Catering of special gourmet events.

**Holiday Inn Express**

Partner in the ownership of a Holiday Inn Express. 102 room hotel in Boynton Beach, Florida.

**South Dakota State University**

Certification Workshop 16 years. Organize and conduct a School Food Service Certification five-day workshop for forty food service personnel.

**Missouri Club & Resort, Alexandria, MN.**

General Manager

**ARA Food Services, Philadelphia, Pennsylvania**

Food Service Manager - Portsmouth General Hospital, Portsmouth, Virginia; and Sibley Memorial Hospital, Washington, D.C.

**Radisson Hotel Corporation**

Minneapolis, Minnesota

Food and Beverage Manager: Arrowwood, Alexandria, MN.

Food and Beverage Director - Grenelefe Resort, Cypress Gardens, Florida.

Restaurant Manager - "Le Champlain" Burlington Hotel, Burlington, Vermont.

Purchasing Agent - Ferncroft Hotel & Country Club, Danvers, Massachusetts.

### **Grants and Research**

- Classroom Research Partnership Grant: "Enhancing Student Learning Through Innovative Teaching and Technology Strategies"
- Bush Grant
- Mini Grant Development
- Rural Restaurant / Café Grant
- University of Minnesota Tourism Center Grant
- University of Minnesota Tourism Center and State Resort Association Grant
- The Bahamas Second Technical and Vocational Training Grant
- Employment Benefits and Stress in Fast Foods
- National Institute for the Food Service industry (NIFI)

### **Publications / Papers Presented**

- "Hospitality & Tourism" (Textbook)
- "Professional Recipe Manager"
- "Technology in HRI"
- "Service With A Song"
- "Staffing Children's Programs" (at Resorts)
- "Is There Danger & Liability on Your Playground"
- "Stress Factors, What people bring to work II"
- "Resorts and Child Care Facilities" (Programs, and Staff Training).
- "Resorts Open Their Doors to Families"
- "Is there danger and liability on your playground?"
- "Should you hire a college graduate from only an accredited program?"
- "The Fast Food Industry, Company Benefits and Stress"
- "Stress Factors, What People Bring To Work"
- "Hospitality Company Benefits and Stress"
- "The Bahamas Second Technical and Vocational Training Project, Internship Manual", (MUCIA).