

Biography of

Martin CJ Mongiello, MBA
CEC, CFE, CHM, CPFM



Martin CJ Mongiello is a multi-talented expert in the hospitality business. He is a former Executive Chef, Resort Manager to the President of the United States at Camp David and a Sous Chef to the White House for Official State Dinners. He was the Assistant Manager for the, “Bayshores,” 1500+ room hotel and resort complex in Pensacola, Florida, USA. He also has been in marketing and sales for the hospitality industry for close to 20 years working trade shows, appearing on television, radio, in magazine articles and as a guest panelist and speaker to industry.



He is certified at the Executive Level (CEC - twice) by the American Culinary Federation (ACF) and the International Food Service Executives Association (CFE – twice – IFSEA – Ruby Jewel Level). He is a Certified Household Manager (CHM) by the exclusive and elite Starkey International Institute of Denver, CO. He has lived all over the world, highlighted by Japan, Hawaii and Belgium.



He managed 18 homes on estates around the world for over a decade including many Presidential homes at the Catoctin, Hidden Mountain Retreat of Camp David. He is a former Pacific “FORCE” Specialist, for the U.S. nuclear submarine force, where his concerns included 40+ restaurants and Bachelors Quarters in the Pacific and Indian oceans and all countries from the West Coast of America to the Suez Canal. He was responsible for typical multi-million dollar budgets and was a key figure in the annual coordination of 2.68 billion dollars in purchasing activities of the US military forces for hospitality related items. He was directly responsible for the serving of over 5000 meals a day, a staff of 40+ Executive Chefs and 400+ other staff, in 30+ country representations which facilitated leadership operations, management of delivery, purchasing, successful staffing and retention, continuous learning/training and excellence in criteria for operation. This included several surface ships, two reporting world offices and eight regional staffs managing restaurants, financials and all other aspects.

He takes great pride in his team and fellow crew winning the **worldwide**, 1998, Edward F. Ney Memorial Award Cup onboard the USS Springfield (SSN 761). The silver cup trophy is the US Navy’s highest award and honor for restaurant design, computerized financial accounting, leadership, sanitation, management, customer service and cooking excellence. It is hosted in conjunction with IFSEA’s

inspectors and annual, international convention and all Chef winners thereafter attend the Culinary Institute of America.

Mr. Mongiello has worked in the hospitality industry since 1978 and proceeded from dishwasher to executive management positions. These have included work at the Tokyo American Club in Japan with Rick Scott, studies and internships at the Inn at Little Washington with Patrick O'Connell, Washington, VA, Fleur dy Lys and Hubert Keller, San Francisco, CA and now of Las Vegas, NV, the 21 Club and Michael Lomanoco, New York, NY (later at Windows on the World at the time of the 9-11 disaster), the Preventive Medicine Research Institute at the Claremont Resort and Spa with Jean-Marc Fullsack and Dean Ornish, MD and the internationally known Comme Chez Soi under Laurence Rigolet, Brussels, Belgium. He has proceeded through positions up to Executive Chef of a single establishment - to local staff management of several operations - to regional control, and finally to world headquarters leadership.

At the age of 27, in 1992, he was selected by the Secretary of the Navy to report to the Military Office of the White House. At 28, he became the first Executive Chef, to the President of the United States, at Camp David and was the Assistant Manager for Guest Operations. A first in American history. While at Camp David he was awarded one of five Navy Achievement Medals, one of three Navy Commendation Medals and a serial numbered, Presidential Service Badge (PSB). He also cooked at the White House for official state dinners, hundreds of stars, royalty, heads of state and industry icons. His experiences include the Commander in Chief Installation Excellence Award (twice) and Admiral Elmo Zumwalt award for excellence in global hotel lodging and management. Since then, he has been called on to cook in the desert for His Majesty, King Abdullah II, of the Hashemite Kingdom of Jordan (2000 & 2001); The Prime Minister of Japan, Ryutaro Hashimoto, and many noted others including Jon-Bon Jovi, Sophia Loren, Nicholas Cage and Sheryl Crow. His elevated and highly investigated security clearances are rare to find in the world, today.

He is a long-term member of the ACF, the World Association of Cooks Societies (WACS), IFSEA, the Presidential Service Association (PSA), the National Military Intelligence Association (NMIA), the Camp David Reunion Association, the Military Hospitality Alliance (MHA) and the Naval Submarine League. He has served in a variety of positions from chapter Chairman of the Board to chapter President for ACF. With 25,000 members, ACF is part of WACS 62 countries and 1.5 million members. He served as one of fourteen International Directors for IFSEA, the oldest food service association in America and is a past President of the Worldwide Military Branch. He is a former member of the Board of Advisors to the University of Hawaii and Judge to the Young Commis competition of the Chaine de Rotisseurs (France). He is also a strong voice in the prevention of hunger and enjoys working in shelters and schools with the Chef and the Child program, including with his puppet, "Chef Combo." Gritty, tough, hands on sweat work do not scare him, nor does he think he is, "above it all now." He was first to march in Washington, DC in 1995 for Childhood Hunger Day and the Million Man March and worked with Chef Paul Prudhomme in serving shelter soup to Congress.

He frequently speaks to associations and universities throughout the world and has authored articles and been featured in numerous television shows and magazines. He was invited to deliver a speech at the largest food trade show on earth for the 2001 National Restaurant Association show, at McCormick Place, Chicago, IL with 90,000 attendees. He is an approved member of the ACF Accreditation Commission for programs worldwide, which governs accreditation at universities, academies and colleges. In 2002, he was invited to speak to the Art Institute of Colorado. He also developed and published a marketing program piece with B.J.'s Wholesale and the Associated Press for their 2002/2003 holiday magazine raising sales 12% to 5.3 billion over 2002 sales. His hospitality marketing and sales skills are globally developed and seasoned in campaigns, print and media. He enjoys

the publicity, advertising and marketing field. His published recipes include Doctor Ornish's New York Times best-seller – "Everyday Cooking with Doctor Dean Ornish." One recipe most featured on WebMD, Microsoft Health Network and in that book, "Arkansas Chili," is made with Boca Burgers and this product ("Boca Chili in a Bowl") went to nationwide supermarkets in April, 2005. It continues to sell and grow in its market segment and the line is expanding. This was a recipe idea developed for the Preventive Medicine Research Institute in 1995 – a full ten years earlier. His recipes and international sales ideas for food, entrees and what people eat (controlled foremost by what really will sell), or what society *will eat in the future* are also evident with the University of Georgia College of Agricultural and Environmental Sciences, Department of Food Science and Technology work on Ramblin' Rooster sauces with Chef Marti – with increased global distribution in 2005.

His culinary medals, commendations and leadership awards total over 200 and include the IFSEA Chairman's Award from Doctor Robert L. Mathews, a Lifetime Membership and Gold Medal from the All Japan Cooks Association (only the second westerner ever in history), an ACF chapter "Chef of the Year" award and the Admiral Frederick B. Warder Leadership award from the United States Naval Submarine League. He was knighted in Brussels, Belgium in 2001.

He attended numerous colleges and schools, as he moved with the US Military, around the world. These included Central Texas College (Law), Troy State University (Law 4.0 GPA) and culminated in his MBA from Alameda University (Restaurant Management) under the Navy College Program. He has also graduated from programs at the **Culinary Institute of America**, L'Ecole du Vin, Maryland Bartending Academy, L'Ecole du Cuisine, Culinary Institute of the Pacific and others. He most recently graduated (Fall 2002) the prestigious Starkey International Institute for Management at the top of his class with a 97.66% GPA. He speaks some Japanese and French while enjoying dabbling in a half-dozen or so other languages.

He most recently was seen on the **TODAY show** with Katie Couric and Anne Curry in April of 2004 after his culinary team won the Grand Champion spot in New York, New York. As a Celebrity Judge with Mercedes-Benz, Philadelphia Magazine and The Restaurant School at Walnut Hill during the, "PHILLY COOKS," restaurant competition of 2005, \$25,000.00 benefiting HIV/AIDS meals and programs for MANNA was raised. In 2005, he was a Celebrity Chef for the State of Pennsylvania Food and Beverage Show and helped raise thousands of dollars for the Central PA Food Bank. He also was awarded the Distinguished Service Medal - from the citizens of the State of New Jersey, in 2005, the single highest military medal in that state.

His two latest restaurant business plans, tables and charts were sold to and published in Palo Alto's, "Business Plan Pro 2006," available in 32 countries and rated the #1 best-seller for six years running by Inc. magazine, Yahoo Finance, SBDC and the Wall Street Journal. They are currently being sold in Staples, Office Depot, Office Max, Best Buy and other retail chains. Chef Mongiello also holds trademark and copyright creations with the Library of Congress and the United States Patent and Trademark Office. His work in the food manufacturing business includes recipe, FDA, recycling code, plastics work, market introduction and success of over 20 food products sold worldwide including in SAMS, COSTCO, Albertsons, Restaurant Depot, Shop-Rite, IGA and more at 20 million + per year.

His cookery, live and on-stage, across the United States (2006) has been broadly accepted - on tour - with the advertising and marketing company, Momentum Worldwide (www.momentumww.com). Chef Marti's work for **Proctor and Gamble (NYSE: PG - pg.com)** as well as other Fortune 25 listed corporations is excellent and highly profitable.