Mr. Edward Hoegler

Lecturer
FLA
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Education

M.S., Computer Education **1994**
Johnson & Wales University

B.S., Food Service Education **1992**
Johnson & Wales University

A.O.S., Culinary Arts **1990**
Johnson & Wales University

Higher Education Work Experience

Chef Instructor **08/2007 - present**
Kent State University

Adjunct Professor **09/2006 - 05/2007**
Ashland University
Courses: Food and Beverage Cost Control, Human Resources for Hospitality and Food Production II

Other Professional Experience

Food and Beverage Manager **0/2005 - 0/2007**
Westfield COuntry Club
Manage all Food and Beverage operations for the Westfield Country Club
· Catering, formal al a cart, on course and pool operations

General Manager **0/2000 - 0/2005**
Sodexho

General Manager Sodexho Services
· Edinboro University 5 Million in Sales 8 Managers and over 150 employees
· 1 large board operation and 2 food courts that offered 8 branded concepts
General Manager Sodexho Services
· Otterbein College 1.9 Million in sales, 65 employees, three operations
· Increased OPC by 114 percent from prior year, passed our safety and physical inspection in first year.
General Manager Sodexho Services
· BP Tower, running full food service for the 2nd largest office building in the city of Cleveland. Cafeteria, catering and special events
· Cover range from 1000-1500 daily in our food court style service unit.

General Manager **0/1999 - 0/2000**

Don's Lighthouse Cleveland, OH

Responsible for all aspects of operation, managing a staff of 25 employees
· 2 million in sales increased profit by 3 percent
· Upscale Seafood restaurant. A landmark restaurant in Cleveland

Food & Environmental Manager **0/1994 - 0/1999**

ManorCare Corp. Gaithersburg, MD

Assisted Living startup team ManorCare Health Services
· Opened 50 new buildings, trained food service and building service staff
· Designed and implemented plan

Consultant ManorCare Health Services
· Worked for Assisted Living division focus on food cost, purchasing, production, menu compliance and quality standards.
· Facilitator of two work groups charged with the task of evaluating and recommending computer hardware configurations and a training plan for a food service roll-out.

Management Development Program **0/1992 - 0/1993**

Johnson & Wales University

Storeroom Operations Manager Johnson & Wales University
· Responsible for a computerized inventory of over 4500 items and tracking and posting sales of $200,000 a week.

· Expertise in Computrition food cost and nutritional software

Teaching Assistant and Fellowship **0/1990 - 0/1992**

Johnson & Wales University

Culinary Johnson & Wales University
· While completing Teaching Assistant, Fellowship (Sous Chef) and Management Development programs at Johnson & Wales University I had the opportunity to work and teach with over 30 world renowned Chefs.

· Banquet Chef hot and Garde-Manger production, covers ranged 500-800.
Participated in many American Culinary Federation events, special event dinners for chefs from Russia tohot food competitions.

Sous Chef **4/1989 - 9/1989**

The Burgess Grande Café Cleveland, OH

Banquet Chef **0/1985 - 0/1988**

Normandy Party Center

Service

Advisory Board, Campus Kitchens **2010 - present**

Type: *Community*

Judge, Food Show **2010 - present**

Type: *Profession*

Grants

Co PI, Kent State University Foundation **0 - 2012**

The Board has approved a budget of $100,000 in grant funds to be awarded during the 2012–2013 academic year. It is possible the Foundation Board of Directors will request that programs receiving a grant match a portion of the funds awarded.

Collaboration with: Gene Finn

Submitted: $100,000.00 Status: Awarded

Awarded: $97,234.00 (3 2013)

Kent State Foundations and School of EHHS - Training