

David Talty

PROFESSIONAL SUMMARY

Forty-eight years experience in the Food Service Industry as an entrepreneur, operator, corporate executive and educator.

Developed a motivational management and educational style with a record of building highly motivated and successful employee and student teams.

CAREER EXPERIENCE

Florida International University, Miami, FL 1983 – Present

Instructor, School of Hospitality and Tourism Management

Taught restaurant management classes to both graduate and undergraduate students. The courses included the following:

- **HFT 6478, Restaurant Development**, a graduate course in how to open a restaurant from the perspective of an entrepreneur. This course involves the students in the preparation of a business plan/feasibility study for a restaurant.
- **HFT 4853, Trends and Challenges for the Food Service Industry**, an undergraduate course addressing the key issues facing managers in the food service industry today. The main textbook for this course is Nation's Restaurant News the premier trade journal for the restaurant industry.
- **HFT 4809, Management for Food Service Industry Segments**, an undergraduate course exploring the various industry food service segments and corresponding areas of operations. I used guest speakers from various industry segments to supplement the text for this course.
- **HFT 3344, QSR Management**, an undergraduate course exploring in detail the Quick Service Restaurant industry segment. The course involved guest lecturers from industry leaders in this industry segment and field trips to leading QSR restaurants.
- **HFT 4945, Advanced Internship**, Lead professor for the Advanced Internship course. This course is a capstone course for all undergraduate students in the School of Hospitality and Tourism Management. The course requires the students to work 300 hours performing management responsibilities and the preparation of an extensive report on their activities. They also complete a significant project involving a specific management function that can be used by the company they are working for that the company can use in conducting its business.
- **HFT 4479, Food Service Systems Development**
A comprehensive study of the systems and procedures used to develop a food service operation from concept to opening. The major topics are, site selection, determining the target market, concept development, design and layout, critical accounting documents, negotiating, management procedures and policies and marketing.

University Service:

- **2007-Present**, Vice-chair of the SACS Reaffirmation of Accreditation.
- **2007-Present**, Member of the FIU Faculty Senate.
- **2008**, Member of the FIU Faculty Senate nominating committee.
- **2000-Present**, Coordinator for the Restaurant and Food Service faculty team.
- **2000-Present**, Member of the SHM undergraduate Curriculum Committee.

Restaurant Performance Inc., Miami, FL 1988 – 2006

President

This is a full service food service consulting company specializing in site selection, concept development and operations.

Olde Hearth Bread Co. Orlando, FL 1998 – Present

Partner

With my son, Shannon Talty, we conceived, developed and opened the only Artisan Bakery in Orlando, FL. We serve the ninety best restaurants and hotels in the Greater Orlando area with artisan breads and pastries.

Terremark, Inc. Miami, FL 1987-1988

Director of Operations

Supervised the design team that created the new Monty's on the Bay in Coconut Grove. Directed the day-to-day operations of two Monty's restaurants and the Village Inn.

Laventhol & Horwath, Miami, FL 1985 – 1987

Food Service Consultant

Headed up the food service consulting practice for the Miami office which included food service audits and operations evaluations on hotel food service in the South Eastern United States and the Caribbean.

T.J. Applebee's, Miami & Ft. Lauderdale, FL 1982 – 1984

Partner and Chief Operating Officer

Negotiated the first franchise for this company and developed restaurants in Miami and Ft. Lauderdale. I selected the sites, supervised the construction and supervised the day-to-day operations of two restaurants.

Bodega Restaurants, Miami, FL 1970 – 1982

Partner and Chief Operating Officer

With my partner David Edgerton, the founder of Burger King we developed a mid-priced table service steak house concept. We operated eight restaurants in South Florida, Orlando, Michigan and Texas. I was instrumental in developing the concept, site selection and directed day-to-day operations.

Burger King, Corporation, Miami, FL 1964 – 1970

Vice President of Operations

Promoted to the position of the first Vice President of Operations for Burger King. When I joined the company there were 22 restaurants, when I left there were 450 stores. I supervised both company owned and franchised operations. I developed the operations manual and started Whopper College which provided the training for all company and franchisee management personal.

M&M Cafeterias, Miami, FL 1958 – 1964

Director of Operations

Started as a store manager and in two years became director of operations of this six unit cafeteria chain.

Martine's Restaurant, Pensacola, FL 1957 – 1958

Manager

Managed the day-to-day operations of this operation that consisted of a table service restaurant, banquet room seating 150 people, liquor store and 24 hour coffee shop.

Seminars at Florida International University:

January 13 – 17, 1997

June 30 – July 3, 1997

Executive Program in Restaurant Management for Korean Restaurateurs and Foodservice Executives, in collaboration with The Graduate School of Public Health Seoul National University. Developed and presented approximately Seventy five percent of this program.

May 1992-1999

Seminar in Restaurant Management for Korean Restaurateurs presented by School of Hospitality Management, Florida International University in Collaboration with Chung Ang University (Professor Kil Hee Yu) Made a Presentation on *Trends in the Foodservice Industry in the U.S.*

Research Projects:

2001-2003 Led a graduate research team in a research project titled "Career Choice Drivers and Expectations of Candidates for Hospitality Industry Employment". The research paper will be published in the Spring of 2003. The survey results have been published in Nations Restaurant News.

Major Consulting Projects 1995-2000:

Goodwill Industries, Miami, Florida. Heading up a team to design and develop A new employee cafeteria for the Miami Airport which will be operated by Goodwill Industries. Doing a similar project for an employee cafeteria for Goodwill Industries employees. Designing the facility, menu and operations Manuel for these operations. Helping to hire a management team and will Oversee the on-going operations. Also designing and supervising a program To train handicapped employees for placement in the food service industry.

Olde Hearth Bread Co., Orlando, Florida. Helped to conceive and develop this Artisan bread company and café. Assisted with the development of the business Plan; site selection and design of this business. The business was opened in September 1998, I have supervised the Olde Hearth and initiated the major management decisions since that time.

Citrus Restaurant, Seoul, Korea (Owner Steven Kim). Developed the design, Kitchen layout, menu and business plan for the New World Cuisine restaurant.

Chicken Kitchen (Franchise). Assisted Mr. Julio Rumbaut to become a Franchisee for Chicken Kitchen. Reviewed and helped develop his business plan. Reviewed the franchise documents and assisted in negotiating the franchise Contract. Developed site criteria and helped select the first site.

Wendy's Corp. vs David Zohar (Franchisee for Budapest, Hungary). Expert Witness for the franchisee. The issue was a lack of infrastructure causing food Cost of 64% and substantial business losses. The franchisee prevailed and won a \$500,000.00 verdict.

Burger King Corp. vs Mitchell Rubinson (Franchisee for Poland). Expert Witness for the franchisee. The issue was a lack of infrastructure causing Excessive operating costs including a 58% food cost. The lawsuit was for 3.5mil. Dollars. The case was settled out of court to the franchisee's satisfaction.

Education

Florida State University, Tallahassee, FL Graduated 1957
Major in Restaurant and Hotel Management, Bachelor of Science degree.