

JOEL FEIGENHEIMER

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**SUMMARY:**

An industry professional with a history of performance, passion and innovation. A powerful combination of experience, leadership skills and education concentrated in the Hospitality arena. Proven successes with corporate operations, small independents and as an entrepreneur.

**EXPERIENCE:**

Faculty Member	Florida International University	2009-Present
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Full time instructor leading courses in Restaurant and Bar Management, Sustainability, Procurement, Menu Engineering, Profit Management and Executive Leadership. Course modules include contract management and relations, controls and auditing, specifications and supplier management. Focus on vendor relationships cost reductions, supply chain improvement and analysis.

Founder	realEats Consulting	2009-Present
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This organization began as a resource website ([www.realeats.org](http://www.realeats.org)) for Florida International University, to acclimate students with the “green” supply chain and sustainability concepts. This resource site highlights over 400 “green” vendors offering thousands of “real” products. realEats Consulting specializes in providing a wide array of services for both corporate and independent operators.

Director of Purchasing	China Grill Management	2002-2009
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Created beverage programs in the U.S., U.K., and Mexico. Designed all procurement policies and procedures for international, multi concept, fine dining corporation. Increased department revenue via strategic procurement policies, lean supply chain management, contract evaluation systems, auditing procedures cost reductions and improvements in product sourcing. Provide leadership and implementation of continuous improvement across company-wide resources.

Vice President	Restaurant Operator’s Co-op	1995-2001
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Organized regional independent operators to form a purchasing co-op that is still in existence today with sales of over \$200 MM. Served as Vice President of Purchasing and Chairman of the original primary vendor committee. Increased operator participation over 50% in three years.

Owner/Operator	Cranberry Bog Companies	1983-2001
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Owned and operated the highest volume white tablecloth restaurant in upstate New York for nearly twenty years. Increased revenues over 80% operating three units in two states. Several quality and community awards.

General Manager	TGI Friday’s, Dallas Texas	1981-1983
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Fastest promoted General Manager in the history of the company. Earned the highest managerial award, The Presidential Gold Star, and also three consecutive “Store of the Quarter” awards.

