

Edward H. Manley
MCFP, CHP, CPFM, CBP, CCS, CCP-1
Curriculum Vitae

EDUCATION

Bachelor of Science, Hotel and Restaurant Management

Cornell University, Ithaca, New York

Master of Science in Management

Rollins College, Orlando, Florida

WORK EXPERIENCE

President, **E. H. Manley and Associates**, providing food safety manager, HACCP Manager and professional certification training and testing. Clients include The White House, Secretary of the Navy's Office, Marine Barracks, and bases around the world; plus Las Vegas hotels. Over 1000 students have received over 2400 certifications. 2002 - Present.

President and Chief Operating Officer, **International Food Service Executives Association (IFSEA)**, founded in 1901 and the **Military Hospitality Alliance (MHA)**, founded in 2002. 1989 – 2006 & 2007 - 2008. IFSEA co-sponsors food service excellence awards for all armed services. Created the **Military Culinary Competition**, adjacent to Marine Barracks, Washington, DC and the **Enlisted Aide of the Year award**, presented annually at the USO Salute to Military Chefs Dinner at the Ritz-Carlton, Pentagon City. **Air Force Hennessy Award evaluator** in 1982.

Director of Nutritional Services, **North Broward Medical Center**, Pompano Beach, Florida.

President, **Creative Food Concepts** – A Food Service Management Company specializing in catered functions, outdoor events and school food service.

United States Navy – Entered as Hospitalman Recruit, retiring as Lieutenant Commander, Medical Service Corps, hospital food service director. Served as a Marine Corps hospital corpsman, 2nd BN 8th Marines and 1st Battalion 6th Marines, participating in the Bay of Pigs with the Marines, on the ground in GTMO.

PROFESSIONAL ASSOCIATIONS

Past Chairman of the Board, **International Food Service Executives Association (IFSEA)**

Past President, **Cornell Hotel Society**, Central Florida Chapter, 4 terms

Past Chairman, **Hospitality and Tourism Futures**, National Skill Standards Board

Member, National Examination Council, Prometric (Food Safety and HACCP)

AWARDS, RECOGNITION, BOOKS

Author - "The Restaurant Manager's Guide.....Foodservice University In A Binder" – 2007

Editor and Co-Author – "HACCP Implementation.....A Quick Reference Manual" – 2006

Editor and Co-Author – "Food Safety 101 – Keep It Simply Safe" - 2009

Biographee in many publications, including "Who's Who in America" (1989-2009).

Professional Certifications - Master Certified Food Executive. Certified HACCP Manager. Certified Professional Food Manager, Certified Food and Beverage Executive, Food Management Professional, ServSafe, National Registry.

Reside in Desert Shores, Las Vegas, NV, with wife, Judith Harvey Manley, MCFE, CHM, CPFM.