

**Edward H. Manley**  
**MCFBD, MCFP, CHP, CPFM, CBP, CCS, CHS IV**  
**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, **Foodservice Institute (2017), formerly 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 4000 students have received over 11,000 certifications. 2002 - Present.

President and Chief Operating Officer, **International Food Service Executives Association (IFSEA)**, founded in 1901 1989 – 2006 & 2007 - 2008. Chairman of the Board (1988-89), Director of Development (2017- ) IFSEA co-sponsored food service excellence awards for all armed services. Founder **Military Hospitality Alliance (MHA)** (2002), a sister organization to IFSEA – disbanded 2017. In 2003, 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, (1981-1989).

President, **Creative Food Concepts** – A Food Service Management Company specializing in catered functions, outdoor events and managed food food service at 3 K-12 schools. (1986-1989).

**United States Navy** – Hospital Corpsman through Chief, retiring as Lt Commander, Medical Service Corps. Served as a Marine Corps FMF corpsman, 2<sup>nd</sup> BN 8<sup>th</sup> Marines and 1<sup>st</sup> Battalion 6<sup>th</sup> Marines, participating in the Bay of Pigs with the Marines, on the ground in GTMO. Food Service Director/Asst. Director Naval Medical Centers Bethesda, Annapolis, Orlando.

**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

**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" (1989-2017).

**Professional Certifications** - Master Certified Food and Beverage Director. Certified HACCP Professional. Certified Professional Food Manager, Certified Food and Beverage Executive, Food Management Professional, ServSafe, National Registry. Certified in Homeland Security (CHS-IV).