

VITA AND BIOGRAPHICAL DATA

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EDUCATION:

Year	Degree	Major	Institution
2012	Ed.D.	Higher Education Leadership Dissertation: <i>Faculty Development and the Chef Instructor</i>	Argosy University – Schaumburg, IL
2002	M.Ed.	Human Resource Development	Xavier University – Cincinnati, OH
1999	B.Sc.	Hospitality Management	Roosevelt University – Chicago, IL
1979	AOS	Culinary Arts	The Culinary Inst. of America – Hyde Park, NY
2014	Grad. Cert.	Hospitality Management (18 hours)	University of North Texas – Denton, TX

PROFESSIONAL EXPERIENCE:

Beginning Date-Ending Date	Position	Organization	Location
2021 - Present	Senior Lecturer,	University of North Texas Department of Hospitality and Tourism Management	Denton, TX
2013 - 2021	Senior Lecturer, & General Manager of the Club at Gateway Center	University of North Texas Department of Hospitality and Tourism Management	Denton, TX
2015 - 2016	Interim Asst. to HTM Chair	University of North Texas Department of Hospitality and Tourism Management	Denton, TX
2012 - 2013	Internet Sales & Leasing Mgr.	John Eagle Honda	Houston, TX

2005 - 2011	Academic Director Culinary Arts & Hospitality Mgt.	The Art Institute of Houston	Houston, TX
1999 - 2004	General Manager / Regional Manager	The Bankers Club (ClubCorp)	Cincinnati, OH
1997 - 1999	General Manager	The Chicago Mercantile Exchange Club (ClubCorp)	Chicago, IL
1989 - 1997	Executive Chef / Regional Executive Chef	The Metropolitan Club (ClubCorp)	Chicago, IL
1989	Regional Executive Chef / Project Manager	The 410 Club (ClubCorp)	Chicago, IL
1985 - 1989	Executive Chef / Regional Executive Chef	The Meadow Club (ClubCorp)	Rolling Meadows, IL
1983 - 1985	Executive Chef	The Skyline Club (ClubCorp)	Indianapolis, IN
1981 - 1983	General Manger	Patrick O’Ryan Restaurant	Glenview. IL
1980 - 1981	Executive Chef	Adams Mark Hotel	Kansas City, MO
1979 - 1980	Sous Chef	Denver Marriott SE	Denver, CO
1974 - 1977	Food Production Manager	Chicago Marriott O’Hare	Chicago, IL

PROFESSIONAL ACTIVITIES:

Membership in Professional Organizations:

1979 – Present - The American Culinary Federation (ACF) – Certified as an Executive Chef (CEC)

2013 – Present - Club Management Association of America (CMAA)

Additional Responsibilities and Other Activities:

2015 – 2016 - Interim Assistant Chair HTM – Assisted department chair with course scheduling, assessment data collection, preparation of faculty meeting agendas, and other issues associated with departmental leadership

Areas of Expertise:

Culinary Arts, F&B Operations, Procurement, Private Club Management, Leadership, Organization & Development, and Higher Education Leadership

UNIVERSITY COMMITTEES AND COUNCILS:

Beginning Date- Ending Date	Name of Committee
2015 - 2021	First Time in College Presenter 2015 - 2021 “Recipe for Success” used culinary metaphors to highlight the need for students to nourish their brain, develop a tough skin, become tenacious, develop vision, develop a heart to serve, and have a good time...all with student success in mind.
2016 - 2019	Elected Member UNT Faculty Senate - Member of lecturer advocacy ad-hoc committee
2016 - 2017	CoLab Task Force – Contributor to the pop-up restaurant development as a subject matter expert in restaurant operations, culinary requirements, and facility planning
2014 - 2015	Ad-Hoc Parking Committee – Participated in focus groups designed to learn various internal stakeholders’ concerns with parking.

SCHOOL/COLLEGE COMMITTEES & COUNCILS:

Beginning Date- Ending Date	Name of Committee
2020 – 2021	Career Connect Committee
2020 – 2021	Strategic Plan Committee
2020 - 2020	HTM Mission & Vision Re-Write Committee
2013 - Present	Faculty Advisor to the UNT Club Management Association of America (CMAA) Student Chapter
2019 - 2020	CMHT Scholarship Committee
2015 - 2016	Faculty Advisor to Eta Sigma Delta (ESD) Honor Society
2015	CMHT Summer Scholarship Committee

DEPARTMENT/DIVISION COMMITTEES & COUNCILS:

Beginning Date-
Ending Date

Name of Committee

2016 - 2017	Chair – HTM Dining Room Manager Search Committee - Posted job specifications - Recruited committee members - Scheduled committee review of applicants
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2014 - 2018	Undergraduate Committee
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Additional Activities:

Beginning Date-
Ending Date

Name of Committee

2014 - 2019	Attended the National Restaurant Association Show with students
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2015 - 2019	Participated in on campus admissions events
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2015 - 2019	Presented HTM program to numerous local high schools
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GRANTS & CONTRACTS:

Beginning Date-
Ending Date

Title

Agency

Amount

2014 - 2016	Next Gen Re-Design Grant Used to redesign the online portions of HMG 3250 Restaurant Operations I and HMG 4250 Restaurant Operations II	UNT - CLEAR	5,000
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COURSES TAUGHT:

University	Courses Taught
University of North Texas	CMHT 4750 Managing a Diverse Workforce EDEM 3240 Convention and Event Management HMGT 2860 Management Foundations in the Hospitality Industry HMGT 3240 Special Event Management HMGT 3250 Restaurant Operations I HMGT 3300 Sales & Marketing for the Hospitality Industry HMGT 3260 Private Club & Resort Management HMGT 3600 Management of Human Resource in Hospitality HMGT 4250 Restaurant Operations II HMGT 4600 Information Technology in the Hospitality Industry HMGT 4860 Hospitality Business Strategies
Career College	Courses Taught
The Art Institute of Houston	CUL 252 Capstone Business Plan CUL 242 Planning and Controlling Costs CUL 235 Purchasing and Product Identification CUL 271 Human Resource Management CUL 272 Internship CUL 452 Capstone Business Plan (upper level) CUL 453 Senior Seminar
The Art Institute of Pittsburg (online)	HRM 342 Private Club Management HRM 335 Resort Management HRM 271 Hospitality Law CUL 230 Management by Menu
Johnson County Community College Overland Park, KS	Introductory Food Preparation Garde Manager