

# DONALD W. REYNOLDS

Address: 133 MacDonald Hall, Delhi, NY. 13753

Tel: (607) 746-4403

E-mail: reynoldw@delhi.edu

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EDUCATION Master of Sciences (Health Care Management) Graduated: January 1994  
Rensselaer Polytechnic Institute- The Hartford Graduate Center, Hartford, CT, USA

Bachelor of Sciences (Food Administration) Graduated: May 1974  
Rochester Institute of Technology, Rochester, NY, USA

Associate of Sciences (Hotel and Restaurant Management) Graduated: May 1972  
State University of New York at Delhi, Delhi, NY, USA

EXPERIENCE Instructor, SUNY Delhi, Business/Hospitality Division August 2006- Present

- Spring 2008 taught Basic Foods I, Foods Two Lecture and Lab, Beverage Lab and Travel 180
- Fall 2007 taught Basic Foods I lecture and Lab, Menu Planning and Nutrition Lab
- Spring 2007 taught courses in Hospitality Law, Human Resources II, Hotel Front Office Management and Beverage Laboratory.
- Fall 2006 taught courses in Hospitality Law, two sections in Human Resources I, Hotel Resort Management.
- Faculty Advisor for I.F.S.E.A. **2006- Present**
- Member representative for the College Association at Delhi, Inc. **2007 - Present**
- Student Advisor **2007- Present**

Director of Food Service and Nutrition Services- Hartford Hospital, a multiple site facility. July 1993- August 2006

- Oversee the financial planning and management of food and nutrition services within a 669 bed, licensed non-profit teaching facility, across three campuses in Central Connecticut.
- Manage the development and production of 187 full time employees. Have successfully reduced overall employee count by 112 full time employees through reengineering and utilization of industry-leading technology.
- Innovative ideas and high customer satisfaction have allowed the management of a \$12 million budget to generate average annual revenues of \$3.2 million in cafeteria and service sales as well as over \$1,000,000 through the hospital's independently operated catering and vending divisions. Maintain operations as a Multiple Community Meal Service Provider for 3 state and 2 private contracts.
- Recent projects include a complete reengineering and renovation of production, sanitation, and patient meal delivery systems, while still maintaining service of over 5,000 meals, daily. Leadership of this initiative resulted in over \$3 million in budget reductions in materials and labor.
- In addition to core responsibilities outlined above, oversee the food service finances and operations of the Hartford Hospital Acute Care Center and Institute of Living (Mental Health Network).
- Coordinate the Food & Nutrition National School Lunch Program, on behalf of Hartford Hospital, and oversee the VNA Meals on Wheels, serving 500 meals per day.

City of Hartford Food Safety Commissioner— Hartford, CT January 2003- 2006

- Established by the Hartford City Council in 1991, members of the Food Safety Commission oversee an organization that fosters collaborative approaches to monitoring and improving the food environment in the City of Hartford.
- As a member of Hartford's unofficial food advocate, the commission has addressed a number of topics including transportation, land use, advocacy to local, state and federal government, education, business development, health, monitoring, emergency food supplies, and the role of the private sector.
- Current projects include the following: Supermarket Survey: A quarterly supermarket survey program that compare prices of common food items at local grocery stores. Summer Food Service Program – A federally funded effort that gives cities money to provide free meals to children under 18. As a Commissioner, have monitored the effectiveness of SFSP and participant satisfaction in order to make annual recommendations on increasing enrollment and improving the quality of summer meals. Community Food Security Awards –Oversee the annual awards given to recognize efforts in the individual, non-profit/government, and for profit/private business sectors to improve local food security.

Director of Food Service and Nutrition- Newington Children's Hospital, Newington, CT February 1983- July 1993

- Oversaw the financial planning and food service and nutrition operations of a 98 bed non-profit facility, specializing in pediatric medicine.

Director of Food Services- Saga Mgmt Corp. at Mt. Sinai Hospital, Hartford, CT January 1980-February 1983

- Ran the food service operations on behalf of a national hospitality corporation at the former Mt. Sinai Hospital (now part of the St. Francis Healthcare Network).
- Provided food service operations management for a growing 379-bed teaching facility.

Director of Food Services- Saga Mgt. Corp at Rancocas Valley Hospital, Willingboro, NJ April 1977-January 1980

- Managed the food service operations for a 308 bed general care facility, employee cafeteria and catering.

#### OTHER

#### PROFESSIONAL

EXPERIENCE Food Service Manager- Children's Hospital of Philadelphia- Philadelphia, PA 1976-1977  
 Manager, Emerson's LTD. Steakhouse Chain 1974-1976  
 Chef- Red Rose Restaurant, Roscoe NY 1973-1974  
 Chef- Antrim Lodge, Roscoe NY 1971-1972

Contributions to: Food Service Director's Magazine and Restaurants and Institutions.

#### PROFESSIONAL

#### AFFILIATIONS

International Food Service Executives Association (College Advisor) 2006-Present  
 American Society of Healthcare Food Service Administrators- Fmr. President- CT State Chapter, Member 1983-2006  
 American Hospital Association- Current Member 1983-2006  
 Connecticut Hospital Association- Fmr. Board Member, General Member 1984-1995  
 Connecticut Hospital Association Food Service Advisory Committee- Group Member 1984-1995  
 Connecticut Hospital Food Service Administrators' Association- Fmr. President and Ex Officio, Member 1992-2006  
 National Restaurant Association- HACCP Instructor 1997-Present  
 Computrition™- Vanguard National Advisory Board Member- Computrition, Inc. is a privately-owned corporation that provides innovative software solutions for the hospitality and healthcare industries. 1998-2001

#### INTERESTS

Including, but not limited to, coaching (soccer), cooking, American history, gardening, and classical music.

*References Available Upon Request*