

# JASON L. SANDERS

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## EXECUTIVE PROFILE

### OPERATIONAL LEADERSHIP – STRATEGIC PLANNING – INNOVATION

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Above-property track record of luxury Restaurant & Bar concept and design, global brand platform development and implementation, ownership relations, hotel openings, and innovation-driven event activations. Extensive luxury operations property leadership covering all aspects of Food and Beverage at the Four- and Five-Star, Five Diamond level. Proven record of cost and inventory controls, driving innovation, maximizing revenue and profit growth, improving guest and employee engagement, and team building, organization, and leadership.

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## KEY ACCOMPLISHMENTS

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- Opened 21 luxury hotels with Marriott International, 8 as F&B Lead
- Doubled divisional profit margins in two years at The Ritz-Carlton, Buckhead, from 14.5% to 29.9%
- Successfully mentored and groomed 18 leaders for promotion within the company since 2016
- The Ritz-Carlton, Buckhead was recognized as 2014 Hotel of the Year for The Ritz-Carlton brand
- From 2011-2014, The Ritz-Carlton, Buckhead won five Cobalt Awards in four years. Created to recognize best practices within the brand, one Cobalt Award is given annually for each of the Company's five Key Success Factors
- Implemented new restaurant concepts for Bites, The Sushi Bar, Artisans, and The Sand Bar at The Ritz-Carlton, Naples, as well as The Coffee Bar, The Sushi Bar, and a pop-up Gallery restaurant at The Ritz-Carlton, Buckhead

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## CAREER PROGRESSION

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### Marriott International

May 1999 – Present

#### Marriott International Headquarters Bethesda, MD

#### *Global Operations, Director of Restaurants and Bars* Oct 2017 – Present

- Attended 2019 Marriott Base Camp leadership accelerator program in Mexico City, nominated by Senior Vice President - Food & Beverage based on contributions to business and potential to advance within the company
- Key member of Hire Artisans initiative, creating new job codes and descriptions, implementing a global Artisan council, and rolling out initial program, resulting in 6 Artisan hires during pilot phase
- Developed restaurant and bar concepts for numerous MILUX projects, from concept development through design, construction, and opening
- Opened Ritz-Carlton Reserve Dorado Beach (F&B Cadre Lead), W Playa Conchal (F&B Trainer), St. Regis Bahia Beach (F&B Cadre Lead), and St. Regis Toronto (F&B/Culinary Cadre Lead), W Aspen (F&B Cadre Lead), Ritz-Carlton Reserve Zadun Los Cabos (F&B Cadre Lead), The Ritz-Carlton St. Thomas (F&B Cadre Lead), and The Ritz-Carlton South Beach (F&B Cadre Lead)
- Subject Matter Expert (SME) for Luxury F&B Brand Standards, Luxury F&B Learning & Development, F&B Operations, Restaurant and Bar Design, F&B Training

