

Resolution by the Board of Directors of Flagler System, Inc. of appreciation and recognition to

HENRY WARREN

Whereas Henry Warren is retiring as Vice President, Food and Beverage, of The Breakers Hotel, after 15 years of exceptional service; and

Whereas Henry Warren has distinguished himself and The Breakers in the area of food and wine resulting in The Breakers receiving every major award given in the hotel industry; and

Whereas Henry Warren has established the finest wine cellar of any hotel in the United States and has received international recognition for this accomplishment.

Now therefore, Be it Resolved by the Board of Directors of Flagler System, Inc. in regular meeting assembled at The Breakers Hotel this September 9, 1985, that it expresses its great appreciation to Henry Warren for helping to establish The Breakers Hotel as one of the premiere resorts in the world, and extends to Henry Warren and his wife every good wish for a well deserved retirement.

Frank S. Kenan
Chairman

John H. ...
Thomas Kenan

John A. Kenan

Sam Barber

Janette Kirk
W. Emerson

Attest

Harold B. Wahl

Secretary

Max ...

Sam S. Kenan

Benton Selada

RESUME HENRY WARREN

170 No. Ocean Blvd.
Palm Beach, Fla. 33480
(407) 832-6904

OBJECTIVES:

HOTEL EXECUTIVE VICE PRESIDENT, CERTIFIED HOTEL ADMINISTRATOR, C.H.A., DIRECTOR OF FOOD, BEV. AND CATERING OPERATIONS, OENOLOGIST, AND CERTIFIED EXECUTIVE CHEF, C.E.C., A.A.C.

Competent, progressive, flexible Executive, effective in: Front and Back Office, Business Administration, Convention, Catering and Banquet Sales, Food and Beverage Operation, Cost Control, Purchasing, Food Production, Sanitation, Continental Food Preparation and Service, Liquor and Wine Merchandising, Public and Industrial Relations, Apprenticeship Programs in: Food Planning, Preparation and Service.

EDUCATOR, LECTURER, CONSULTANT AND SALES EXECUTIVE for International Wine Purchasing and Sales Techniques. Computerized Cellar and Wine Lists Planning and Controls.

EDUCATION:

High School Diploma (Cum Laude)

Tartu University, Livornia Faculty, Estonia - Hotel & Restaurant Management — 1937 - 1939

Schweizerische Hotel Fachschule der Union Helvetia, Ecole Hoteliere, Luzerne, Switzerland -

Cours de Cuisine et Service — 1939 - 1940

Schweizerische Fachschule fuer das Gastgewerbe, Zuerich, Switzerland — Hotel - Restaurant Administration and Management — 1940 - 1941 C.A.P.

Marine Pursers and Chief Stewards School, Southampton, England — 1941

U.S. Counter Intelligence Corps, CIC — School, Holabird, Maryland — 1946, Investigation and Languages

U.S.E.T. Military Intelligence School, Oberammergau, Germany — 1947, Interrogation and Languages

Continental Beverage Management and Bartender School, San Francisco, California — 1949

Golden Gate College, San Francisco, California. Major: Business Administration & Management — 1950 - 1952 B.A.

Real Estate License and Business Opportunity - Course, San Francisco — 1961

National Restaurant Association Certificate, Executive Development Course — 1965

American Hotel-Motel Association Educational Institute, E. Lansing, Michigan State University 1965 - 1969

Diplomas: Food and Beverage Management Preparation and Service, Food and Beverage Purchasing.

Food and Beverage Control, Maintenance and Engineering, Hotel Law, Hotel Accounting,

Human Relations, Supervisory Housekeeping, Front Office Procedure.

Certified Graduate Diploma (9 courses) N.E.H.A. Educational Institute.

Arizona State University, Food and Beverage Control and Computer Systems — 1970

Le Comite National des Vins de France — Certificate de Merite

Cornell University — Quantity Food Preparation and Production, Financial Management, Motivation and Leadership, Sanitation, Purchasing — 1972 - 1976

Food Service Management and Sanitation Certification No. 29636, State Health Department

Executive Chef Certification, Hotel Administrator Certification, A.H.M.A.

Certificate, German Wine Academy Seminar, 1978, Kloster Eberbach.

Member: American H.M.A., Intl. Society of Food and Beverage Executives,

The Wine and Food Society, Confrerie de la Chaine des Rotisseurs, Confrerie des Chevaliers du Tastevin, Confrerie des Vignerons de Saint Vincent, Confrerie des Saint-Etienne d'Alsace, Sommelier Guild, Inc.

The Banquet Managers' Guild, Inc. American Culinary Federation, Inc.

National Restaurant Association (NRA), Palm Beach Chef's Association - President.

Resort Food, Executive Committee Honorary Chairman; Confrerie des Commandeurs des Domaines Schenk, Commandeur de Bontemps de Medoc at des Graves.

Cordon: Internationales Amities Gastronomiques Cuisine et Vins de France, Ordre des Gourmets Degustateurs.

The American Academy of Chefs - Chef of the Year Award 1977, Recipient of the Ivy Award - 1984.

Languages: Multi-lingual. Also: German, Russian, Estonian - fluent.

EXPERIENCE:

Sept. 1970 - 1985 Vice President, Food and Beverage Operations, The Breakers, Palm Beach, Florida. Flagler System, Inc.

Renowned resort-hotel with 600 rooms. Responsible for entire Food, Beverage and Catering operations, administration, preparation and service. Arranged Functions, Theme Parties, Catering and Convention Banquet Sales. (500 Employees)

Established banquet and catering office, liquor and wine merchandising, specialty restaurants, sales techniques and procedures; develop menus, cycle system, standard recipes. Organized entire kitchen and preparation of American Plan and ala Carte Service. Established quality and quantity specifications for Food and Beverage Products. Developed a kitchen apprenticeship program and training school for service. Increased substantially banquet, food and beverage sales (Wine \$1,200,000 annually), gross F & B sales \$17,000,000. Reduced substantially food, beverage and labor cost.

Increased net profits through teamwork, good communications, morale, and professional guidance. Developed and awarded one of the 12 Best Wine Lists in the USA, 1981-1986. Awarded in Paris one of the 12 Best Wines Lists in the world for 1982-1985. Created exclusive, salable and profitable wine Cellar. Selected and purchased wines throughout the years in California and Europe.

Oct. 1966 - Aug., 1970 Director of Food, Beverage and Catering, The Arizona Biltmore Hotel, Phoenix, Arizona.

Exclusive Resort Hotel with 240 rooms. Responsible for entire Food and Beverage operations, service, Sales and Executive Administration, (180 employees). Arranged, coordinated and supervised all Conventions. Sold food and Beverage functions to local and social groups. Supervised preparations, food, beverage and wine menu planning, pricing, training programs in Continental service. Developed wine cellar, purchases and controls.