



## Industry Expert Instructors

Classes and hands-on training taught by our region's most innovative hospitality, culinary, and business professionals which include celebrated chefs, restaurateurs, sommeliers, hotel executives and operations managers.

### PROGRAM PARTNERS



MAIN STREET HOSPITALITY

### INSTRUCTORS

#### MEZZE RESTAURANT GROUP

**Nancy Thomas**, Co-founder + Proprietor

Nancy Thomas, local food advocate and restaurateur, has worked in hospitality for 30-plus years. She started Mezze Bistro + Bar in 1996 and Mezze Catering three years later. Nancy also founded and operated both Eleven and Café Latino at MASS MoCA, and Allium in Great Barrington. She is the co-author of The Great Tiki Drink Book and contributor to Caribbean Cocktails (Ten Speed Press.)

#### Classes:

**Intro to Hospitality** (all 3 certificates)

**Steps of Service** (Hospitality Core Skills Certificate)

#### MEZZE RESTAURANT GROUP

**Robert Smith**, Operations Manager

Robert Smith has more than 25 years of food and beverage industry experience including 15 years with Relais & Châteaux luxury properties. He held management positions in NYC for seven years and was recently a buyer for Whole Foods Market. In 2018, Robert began working as operations director for Mezze Restaurant Group.

#### Class:

**Intro to Hospitality** (all 3 certificates)

#### 1BERKSHIRE

**Erika Allison**, Director of Member Services

Erika is an engineer, educator and entrepreneur with 10 years of experience. She brings ingenuity, enthusiasm and mentoring to her current role as a director at 1Berkshire, the nonprofit regional economic development and tourism council, where she supports local businesses and industries to help the Berkshires thrive.

#### Classes:

**Intro to Hospitality** (all 3 certificates)

**Leadership Development** (Hospitality Leadership Certificate)

#### MAIN STREET HOSPITALITY (MSH)

**Eva Sheridan**, Vice President of People + HR Development

Eva is responsible for the development of human capital across all MSHG properties. She serves as president and chair of the Berkshire County Regional Employment Board and vice chair of 1 Berkshire. A graduate of Mt. Holyoke College, Eva has an MA in Human Resources Development from American International College.

#### Class:

**HR for Hospitality** (Hospitality Leadership Certificate)

#### MAIN STREET HOSPITALITY (MSH)

**Brian Alberg**, Exec. Chef + VP of Culinary Development

Brian oversees all aspects of culinary operations for Main Street Hospitality. A graduate of the Culinary Institute of America in Hyde Park, NY, he is a member of Chefs Collaborative and Boston Chefs, serves on the board of the Norman Rockwell Museum and Railroad Street Youth Project. He is the founding chair of Berkshire Farm & Table.

#### Class:

**Knife Skills** (Culinary Core Skills Certificate)

#### HEIRLOOM FIRE

**James Gop**, Founder

A graduate of the Institute of Culinary Education (ICE), James Gop is the chef, founder and creative energy behind Heirloom Fire, a traveling catering and events company. Born and raised in the Berkshires, James is a storyteller inspired by the region's forests and farms, foraging wild foods and sourcing local ingredients.

#### Class:

**Intro to Hospitality** (all 3 certificates)

## [BERKSHIRE COMMUNITY COLLEGE](#)

**Audrey Sussman**, Culinary Arts Instructor

Audrey serves as BCC's first Adjunct Faculty Fellow. The Adjunct Faculty Fellow position enriches the support of adjunct faculty through needs assessment, instructional support, and connection to the campus community. Audrey has been an Adjunct Instructor of Culinary Arts at the College for over 16 years.

### Class:

**Food Prep** (Culinary Core Skills Certificate)

## [CANYON RANCH](#)

**Mindi Morin**, General Manager

Mindi joined the Lenox resort in 2016, but prior arriving in the Berkshires, she had worked in Fairmont Hotels for more than 16 years in San Francisco, Vancouver, B.C., Jasper, Alberta, Pittsburgh and Washington D.C. With a lifelong interest in the field, she holds a college degree in hospitality and tourism from California State University.

### Class:

**Customer Engagement** (Hospitality Leadership Certificate)

## [CANYON RANCH](#)

**Dan Hardy**, Executive Chef

Chef Dan Hardy brings more than 20 years of culinary and hospitality service to the Berkshires. After running his own catering company in Livingston, MT, he moved to the region and held positions at Mezze Catering, Allium and Starr Catering Group. With a passion for healthy, local fare, he oversees all culinary operations at Canyon Ranch in Lenox.

### Class:

**Customer Engagement** (Hospitality Leadership Certificate)

## [CUSTOM BUSINESS SOLUTIONS](#)

**Lucy Pavalock**, President

Lucy Pavalock has been working with small businesses for 20-plus years. As co-owner and president of CBSolutions, an area accounting and technology firm that specializes in the hospitality sector, she leads a dynamic team of accountants and steers business development for the firm.

### Class:

**Business Basics** (Hospitality Leadership Certificate)

## [JANET DOUCETTE CONSULTANT](#)

**Janet Doucette**, Consultant, Psychotherapist

Janet Doucette, MA LMHC, currently owns a counseling/consulting practice which provides stress management, career development and corporate training. She was formerly a life management therapist, lecturer and meditation instructor at Canyon Ranch Lenox. Prior to coming to the Berkshires, Janet helped women-owned, small businesses write effective business plans and obtain funding.

### Class:

**Leadership Development** (Hospitality Leadership Certificate)

## [MILLONZI CONSULTING](#)

**Katharine Millonzi**, Director

Katharine has spent the past 15 years growing deeply rooted gastronomic knowledge, developing academic programs and uniting kitchen, farm and financial enterprise worldwide. A sustainability and communications specialist, she contributes to a wide range of regenerative agriculture and hospitality ventures in the Berkshires and Hudson Valley.

### Class:

**Intro to Hospitality** (all 3 certificates)

## [ORGANIZATION INK](#)

**Carolann Strickling**, President

Carolann Strickling has more than 30 years of senior-level accounting experience and holds her B.S. in operations management and a SHRM-SCP certification in human resources. Her organization provides strategic partnerships within the fields of accounting, human resources and operational support to businesses in the region.

### Class:

**Business Basics** (Hospitality Leadership Certificate)

## [RISE UP LEADERSHIP COACHING](#)

**Dr. Barbara Viniar**, founder and principal

Dr. Barbara Viniar was a nationally recognized leader in higher education for more than 40 years, serving as president of Berkshire Community College and Chesapeake College, and executive director of the Institute for Community College Development at Cornell. One of the founders of the Berkshire Leadership Program, she also founded Rise Up Leadership Coaching, preparing emerging leaders for contemporary challenges.

### Class:

**Leadership Development** (Hospitality Leadership Certificate)



### DULYE + CO.

**Linda Dulye**, President + Founder

A published author and active speaker on leadership development and workforce effectiveness, Linda has been a columnist for Fox News Business and featured in major media, including the Wall Street Journal, Forbes, and Industry Week. Linda has earned degrees from Syracuse University (B.A.) and Drew University (M.A.).

**Class:**

**Leadership Development** (Hospitality Leadership Certificate)

### FOLKLORE FOODS

**Simeon Bittman**, Founder + Proprietor

Simeon has 20-plus years' experience in the food world having worked at Blue Hill at Stone Barns, Kripalu Center for Yoga & Health, Westfield State University and Sterling College, and has spent time in the kitchens of Buddhist monasteries. Simeon owns Folklore Foods, an event catering and fresh meal delivery service.

**Class:**

**Food Prep** (Culinary Core Skills Certificate)

### GUIDO'S FRESH MARKETPLACE

**Alicia Aldam**, Human Resources Manager

Alicia Aldam has been the human resources manager with Guido's Fresh Marketplace for more than 18 years. She worked for Berkshire Physician & Surgeons and Canyon Ranch. Her education started at BCC and UMASS, followed by a Masters from Lesley University. Alicia is part-owner of Aldam Press with her husband, Paul.

**Class:**

**HR for Hospitality** (Hospitality Leadership Certificate)

### SAFE FOOD OF THE BERKSHIRES

**Nancy Simonds-Ruderman**, Consultant

Nancy is a food safety consultant and has trained and certified thousands of hospitality professionals throughout the Berkshires, greater New England and NY on the importance of safe food handling and sanitation in the workplace. For 20-plus years, Nancy was a hospitality management professor at Berkshire Community College and has over 18 years of experience as a food inspector and health agent.

**Class:**

**ServSafe Certification** (Culinary Core Skills Certificate)

### SOUTH EGREMONT SPIRIT SHOPPE

**Dan Thomas**, co-owner

A board-certified sommelier, Dan has more than 25 years in the hospitality industry. In Nantucket, he was wine and bar director at the White Elephant Resort for seven years followed by a 10-year run as director for Main Street Hospitality Group. In 2018, Dan opened a boutique wine store featuring authentic family-owned wineries.

**Class:**

**Introduction to Wine** (Hospitality Core Skills Certificate)

### SOUTH EGREMONT SPIRIT SHOPPE

**Tom Morrison**, co-owner

Tom Morrison has 25-plus years' experience in the wine industry. After working as a chef at a five-star restaurant in Maine, Tom came to the Berkshires as bar manager for Castle Street Café. Prior to opening the Spirit Shoppe, he worked at Nejaime's Wine Cellars, Spirited Lenox, Winebow Boston and Atlantic Beverage Company.

**Class:**

**Introduction to Wine** (Hospitality Core Skills Certificate)

### TOURISTS WELCOME

**Bryn Clarke**, Director of Operations + Events

Bryn started her 15-year hospitality career on the service team at Thomas Keller's three-Michelin Star restaurant Per Se in NYC. She moved on to join The Chef's Table at Brooklyn, an 18-seat, three-Michelin Star fine dining restaurant. She joined TOURISTS in summer of 2018 after several years planning high-end events.

**Class:**

**Intro to Hospitality** (all 3 certificates)

---

For more information:



visit [www.berkshirecc.edu/hospitalitytraining](http://www.berkshirecc.edu/hospitalitytraining)

email [workshops@berkshirecc.edu](mailto:workshops@berkshirecc.edu)

call 413-236-2127