



A Delaware native, **Charles Marvil** moved to Atlanta in 1983. With more than 35 years experience in the hospitality industry, his career has included extensive hotel and restaurant management, POS sales, teaching and lecturing around the country. After completing his undergraduate degree in hospitality management from Georgia State University, Mr. Marvil spent eight and a half years with the Ritz-Carlton Hotel Company. He gained experience in food and beverage operations management from Atlanta to Houston, Philadelphia, Tysons Corner (N. A), Cancun, Mexico , and back to Atlanta. In addition to learning valuable management techniques, Charles also helped with the process of winning the coveted Malcolm Baldrige Quality award, the highest recognition for Total Quality Management in the industry.

After coming back to Atlanta with the Ritz-Carlton in 1992, Charles entered the independent restaurant scene. Marvil connected with noted Atlanta chef and restaurant owner Tom Catherall. Charles spent five years with Here To Serve restaurant group, as a top manager at Prime and then in the corporate office in charge of purchasing and technology. Later, working alongside noted local chef Michael Tuohy, Marvil opened the critically acclaimed Woodfire Grill located on Cheshire Bridge road. At Woodfire Grill, Charles developed an award winning beverage program that complimented the creative cuisine that focused on local, sustainable practices.

With a host of management skills, Marvil went to work for two of the largest hospitality technology companies, Aloha and Micros. Next, he decided to pursue his masters degree in Hospitality Management from Auburn University. Currently, he is a full time instructor in the Culinary Sustainability and Hospitality department at KSU and his area of concentration is on beverage management and effective purchasing processes. He developed the “Spirits, Beers Brews” class, and recently collaborated on creating an online resource for the students of all of the beverage oriented classes at KSU.

Marvil is a member of the Georgia Restaurant Association as well as a former Industry Advisory Board member for Georgia State University. In addition, Charles is a certified level one sommelier and is a grass roots advocate for JDRE.

Charles is married to Catherine Marvil and they have 3 children, Charlie (21), Phipps (18) and Emma (15). In addition to teaching, Charles is an avid clarinet player and a licensed soccer referee. Any given weekend you will find him running up and down the fields of competitive youth soccer matches or attending concerts at KSU.