

SARAH ROBBINS

WORK EXPERIENCE

2005 – present

21c Museum Hotels

Louisville, KY

Chief Operating Officer 2018 - present

Chief Hospitality Officer 2015 - 2018

SVP Operations 2009 - 2015

VP Operations 2008 - 2009

F&B Director/Project Director 2005 – 2008

Oversee 21c Operations: 8 Hotels, 9 Restaurants - Louisville, Cincinnati, Bentonville, Durham, Lexington, OKC, Nashville, Kansas City and Garage Bar

- Strategic planning of operations structure, staffing key positions in all properties (existing and new) and professional development of key leaders.
- Review and approve monthly financial statements, quarterly forecasts and annual budgets.
- Provide direction/oversight to direct reports: F&B Director and Executive Chef for all properties.
- Assist in the creation of all operations structure and systems (Sales, Human Resources, Professional Development, Accounting, IT).
- Oversee Talent & Culture department.
- Concept development of new Food & Beverage programs.

Assist in Design and Development of Future 21c Properties

- Review in detail all schematic design, design development, construction drawings, FFE plans, OSE specs and shop drawings.
- Specific design focus of operations-related functionality.
- Actively oversee completion of construction and turnover to property.
- Assist in project budget management.
- Assist in pro forma development, site selection & market research for proposed 21c properties.

1999 – 2005

Myriad Restaurant Group

New York, NY

Project Director/Consultant

- Project Director and lead trainer for restaurants owned and operated by Myriad.
- Worked with a number of clients including Nobu Vegas, Starwood's W Hotels, Interstate Hotels, Boca Raton Resort & Club and Destination Hotels & Resorts.
- Project Director for the Myriad team that opened Proof on Main at 21c Louisville in 2006.
- Joined the 21c team as a founding partner in 2007, when the company decided to expand to other markets and form 21c Museum Hotels.

1995 – 1999

Tribeca Grill, Myriad Restaurant Group

New York, NY

Manager

- Duties included all aspects of customer service, revenue management, hiring, ongoing training kitchen communication, and line staff management, payroll, inventory.

1995 – 2003

U.S. Army Reserves

New York, NY/Louisville, KY

Captain, Quartermaster Corps, (Retired)

- Served in 76th Company, 77th Battalion, Fort Tilden, New York as a Platoon Leader and Training Officer.
- Served in the 2-399th Company, 7th Battalion, 100th Division, Fort Knox, Kentucky as a Training Officer.
- Served in 100th Division, Headquarters Company as the Training Officer.

EDUCATION

Cornell University, School of Hotel Administration

Ithaca, New York

Bachelor of Science

- Joseph W. Drown Foundation Special Prize Finalist, for outstanding achievement in academics and in career-related and service-oriented activities outside the classroom.
- 4-Year R.O.T.C. Scholarship Recipient & Bruce Hart Memorial Award for Top Cadet.

COMMUNITY ACTIVITIES

Louisville Convention Visitors Bureau Commissioner

James Beard Foundation Mentor, Women in Culinary Leadership

INTERESTS AND ACTIVITIES

Spending time with family, cooking, reading, hiking