

**Douglass Denard Miller**  
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**Education:**

University of Nevada, Las Vegas, Las Vegas, NV  
[January 2013 - December 2014]

Masters of Hospitality Administration awarded December 2014

State University of New York, Empire State College, Saratoga, NY  
[January 2009 - July 2010]

Bachelors of Science Degree in Gastronomy awarded July 2010

The Culinary Institute of America, Hyde Park, NY [November 1987 - June 1989]

Associates Degree of Occupational Studies in Culinary Arts awarded June 1989

**Professional Certifications:**

- Cicerone Certification Program, Certified Beer Server, July 2014
- Training for Intervention Procedures (TIPS) Alcohol Certified Trainer, July 2011
- Court of Master Sommeliers, Introductory Level Sommelier, April 2011
- Society of Wine Educators, Certified Specialist of Spirits, July 2009
- Certified Bartender, The United States Bartenders Guild, April 2009
- Certified Hospitality Educator, American Hotel and Lodging Educational Institute, 2008
- BarSmarts by Pernod Ricard U.S.A., Advanced Certification, October 2008

**Academic and Teaching Experience:**

Cornell University, School of Hotel Administration, College of Business – Ithaca, NY

*Lecturing Instructor, 7/16 – present*

Courses Taught, 08/16 - present:

- *HADM 3350 Restaurant Management*
- *HADM 4375 Introduction to Fermented Grains, Hard Cider, and Sake*
- *HADM 4370 Seminar in Quality Brewing and Fine Beer*

Anheuser-Busch Professional Development Program

- *Beverage Management July 2019*
- *Beverage Management June 2017*
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Curriculum Development:

- *HADM 4375 Introduction to Fermented Grains, Hard Cider, and Sake, developed*

The Culinary Institute of America - Hyde Park, NY

*Professor, 6/2015 – 7/2016*

*Associate Professor, 06/13 - 6/15*

*Assistant Professor, 06/10 - 06/13*

*Lecturing Instructor, 12/07 - 06/10*

**Courses Taught**

- *MGMT 450 - Foodservice Management*
- *HSBV 300 - Spirits and Principles of Mixology*
- *HSBV 305 - Beverage Operations Management*
- *HSBV 340 - Brewed: History, Culture, and Production*
- *HSBV 404 - Advanced Wines*
- *HOSP 240 - Wine Studies*
- *HOSP 250 - Contemporary Hospitality and Service Management*
- *HOSP 255 - Formal Hospitality and Service Management*
- *BPSE 312 - Global Cuisines and Cultures, Italy*
- *BPSE 313 - Global Cuisines and Cultures, Spain*
- *BPSE 305 - Arts and Science of Brewing*

**Curriculum Development:**

- *BPSE 305 - Arts and Science of Brewing, co-developed*
- *HSBV 409 - La Sommelierie: The Study and Occupation of Wine and Beverage Service, reviewer*
- *HSBV 340 - Brewed: History, Culture, and Production, developed*
- *HSBV 300 - Spirits and Principles of Mixology, developed*
- *HSBV 305 - Beverage Operations Management, co-developed*

The Culinary Institute of America, Industry Consulting, Hyde Park, NY

- *Hershey's Chocolate Food Reiteration, June 2016, Beverage and Product Development*
- *Skippy Peanut Butter Food Reiteration, May 2016, Beverage Development*
- *Wendy's Food Reiteration, June 2014, Beverage Development*
- *ProChef Level III, March 2008, July 2014, January 2016, Judge candidates on the ability to pair food and wine.*
- *Exceptional In-Flight Service Class, May 2012, Trained private flight attendants on service*
- *Wines 101 with Chipotle Grill, June, 2008*

**eCornell:**

## Courses Taught:

*SHA 665, Beer Essentials, eCornell online course*

*SHA 661, Beer Ingredients and Production, eCornell online course*

## Curriculum Development:

*SHA 661, Beer Ingredients and Production, eCornell online course November 2019*

*SHA 662, Beer Styles, eCornell online course November 2019*

*SHA 663, Establishing a Beer Program, eCornell online course February 2020*

*SHA 664, Beer Sales and Training, eCornell online course February 2020*

**Academic Service:**

Cornell University, S.C. Johnson College of Business, Hotel School, Faculty Policy Committee, Fall 2019

Cornell University, S.C. Johnson College of Business, Hotel School, Faculty Advisor, National Society of Minorities in Hospitality, Hotel School Chapter, Spring 2019

Cornell University, S.C. Johnson College of Business, Hotel School, Admissions Committee, Fall 2018

Cornell University, S.C. Johnson College of Business Search Committee, Lecturer, Spreadsheet Modeling and Programming Fall 2017

Event coordinator, The Hotel School, Cornell University Presidential Inauguration Street Fair, August 2017

**Alumni Engagement:**

Cornell Hotel Society Alumni Event, Presentation, Chicago Chapter, November 2019

Cornell Hotel Society Alumni Event, Presentation, Denver Chapter, April 2019

Cornell Hotel Society Alumni Event, Presentation, Portland Chapter, August 2017

Cornell Hotel Society Alumni Event, Presentation, Philadelphia Chapter, March 2017

Cornell Hotel Society Alumni Event, Presentation, Las Vegas Chapter, November 2016

## **Conference and Lecture Presentations:**

The Culinary Institute of America, Brew U, October 2019 [Hyde Park, NY] Presenter, “Beer and Chocolate”

Great American Beer Festival, September 2019 [Denver, CO] Presenter “Play with your Food”

SC Johnson College of Business, Cornell University, The Business of Food, “3<sup>rd</sup> Craft Beer Roundtable” May 2019 [Ithaca, NY] Chairperson

Craft Brewers Conference & Brew Expo America, April 2017 [Denver, CO] Co-presenter, “Everything Service: Skills, Training, Styles, Staffing & Profit”

The Culinary Institute of America, Brew U, October 2018 [Hyde Park, NY] Presenter, “Why Dates Matter”

National Society of Minorities in Hospitality, Regional Conference, Cornell University, October 2018 [Ithaca, NY] “When Given Lemons”

The Chocolate Conservatory, Harvard University, Fine Cacao and Chocolate Institute, October 2018, [Cambridge, MA] Co-presenter, “The Specialty Beverage Industry”

SC Johnson College of Business, Cornell University, The Hotel School “Opportunities and Challenges in Community-Based Hospitality Education Roundtable” September 2018 [New York, NY], Session Co-facilitator, Participant

Great American Beer Festival, September 2018 [Denver, CO] Presenter “Beer and Chocolate Pairing”

SC Johnson College of Business, Cornell University, The Business of Food , “2<sup>nd</sup> Craft Beer Roundtable” April 2017 [New York, NY] Chairperson

Craft Brewers Conference & Brew Expo America, April 2018 [Nashville, TN] Co-presenter, “Society of Beer Educators”

Cornell Recent Advances in Viticulture and Enology Conference, College of Agriculture and Life Sciences, Cornell University, November 2017 [Ithaca, NY], Presenter “Spent Grains the Triple Play”

Great American Beer Festival, October 2017 [Denver, CO] Co-presenter with Saranac Brewery, “Craft Chips with Craft Beer”

SC Johnson College of Business, Cornell University, School of Hotel Administration, Center for Hospitality Research, “Craft Beer Roundtable” April 2017 [Ithaca, NY] Chairperson

Craft Brewers Conference & Brew Expo America, April 2017 [Washington, DC] Co-presenter, “Openings and Expansions: Building The Team for Long-term Success”

Cornell University, School of Hotel Administration, CHR Food and Beverage Entrepreneurship Roundtable, October 2016 [Ithaca, NY] Participant and Session Facilitator

**Conference and Lecture Presentations, *continued*:**

The Culinary Institute of America, The Menus of Change: The Business of Healthy, Sustainable, Delicious Food Choices, June 2016 [Hyde Park, NY] Co-presenter, “Barley, the Triple Play”

Craft Brewers Conference & Brew Expo America, April 2016 [Philadelphia, PA] Co-presenter, “Beer and Food Boot Camp for Brewpubs and Brewery Restaurants”

Nightclub & Bar Convention & Trade Show. March 2016 [Las Vegas, NV] Co-presenter, “Creating a Culture of Better Service”

Cornell University, School of Hotel Administration, CHR Food and Beverage Entrepreneurship Roundtable, October 2015 [Ithaca, NY] Participant and Session Facilitator

Hudson Valley Beer, Wine, Sprints and Cider Summit 2.0, October 2015 [Hyde Park, NY] Cocktail Demonstration, “How Cold Can You Get”

Tales of The Cocktail, July 2015 [New Orleans, LA] Co-Presenter, Spirited Lunch “Armagnac”

SAVOR: An American Craft Beer & Food Experience, June 2015 [Washington, DC] Presenter, “Hops in Food”

CIA Beverage Symposium, May 2014, 2015 [Hyde Park, NY] Creator, Facilitator

20<sup>th</sup> Annual Graduate Education & Graduate Student Research Conference In Hospitality and Tourism, January 2015 [Tampa, FL] Poster Session, “Demand for Beer Made on Site in Restaurants”

The Distinctly Dutchess Tasting Tour & Seminar, November 2014 [Dutchess County] Co-creator with Dutchess County Tourism

Hudson Valley Beer, Wine, Sprints and Cider Summit 2.0, October 2014 [Hyde Park, NY] Cocktail Demonstration, “Bounty of the Hudson Valley Cocktail”

Hops 101 Workshop, Cornell Cooperative Extension, Dutchess County, August 2014 [Millbrook, NY] Presenter, “Cooking with Hops”

Tales of The Cocktail, July 2013 [New Orleans, LA] Co-Presenter, Spirited Lunch “The 3 Martini Lunch”; Co-Presenter, “Fun with Hydrocolloids”

The Manhattan Cocktail Classic, May 2013 [New York, NY] Presenter, “Sodas”

Tales of The Cocktail, July 2012 [New Orleans, LA] Co-Presenter, “New Year’s Eve 1919, The Eve of Prohibition”

The Manhattan Cocktail Classic, May 2012 [New York, NY] Presenter, “The End of Prohibition”

Foodservice Educators Learning Community Annual Summit, March 2012 [Charlotte, NC] Presenter, “When Given Lemons, Make Lemonade”

**Conference and Lecture Presentations, *continued*:**

Tales of the Cocktail Conference, July 2011 [New Orleans, LA] Co-Presenter, “Food and Cocktails Entwined”

International Restaurant & Foodservice Show of New York, March 2010 [New York, NY] Co-Presenter, “The Bar Loves the Kitchen; Culinary Cocktails”

Center for the Advancement of Foodservice Education (CAFÉ), June 2009 [Hyde Park, NY] Presenter, “Beer”; Presenter, “Tableside Service”

16th Annual National Conference of Popular Culture Association & American Culture Association, April 2009 [New Orleans, LA] Panelist, “Food and Culture: A Roundtable from The Culinary Institute of America”; Presenter, Farm to Table Micro Distillation

Grand Marnier Mixology Summit, April 2009 [Vail, CO] Drink Presentation

Santé Conference, June 2008 [Manchester, VT] Co-Presenter, “Bridging Fine Foods & Beverages”

Grand Marnier Mixology Summit, March 2008 [Vail, CO] Drink Presentation

**Conferences and Lectures Attended:**

National Society of Minorities in Hospitality, Regional Conference, Temple University October 2019 [Philadelphia, PA] Attendee with students

Beverage Educators Summit and Roundtable, May 2019 [Boulder, CO] Attendee,

National Society of Minorities in Hospitality, February 2019 [Atlanta, GA] Attendee with students

National Society of Minorities in Hospitality, February 2018 [Chicago, IL] Attendee with students

National Society of Minorities in Hospitality, February 2017 [Jacksonville, FL] Attendee with students

Banfi Vintners’ Scholastic Trip to Italy, June 2012 [Tuscany, Italy] The Culinary Institute of America Faculty Representative

Tales of the Cocktail Conference, 2009-2011 [New Orleans, LA] Industry/ Educational Advisor

**Awards:**

- 2019 eCornell Trailblazer Award, Ithaca, NY, December 2019
- 2014 The Culinary Institute of America Faculty Member of the Year, Hyde Park, NY, March, 2015
- The Culinary Institute of America Gold, Creativity and Innovation Award, Hyde Park, NY, First Quarter 2015
- Winner, Pallini Limoncello, Saveur Test Kitchen Cocktail Competition, New York City, NY, May 2014
- CIA Exceptional Club Advisor, Hyde Park, NY, Spring 2013
- Second Place, Drambuie, U.S. National Cocktail Competition, New Orleans, LA, July 2013
- Third Place, United States Bartenders Guild, Four Roses Bourbon Magic City Cocktail Competition, New York, NY, March 2013
- Second Place “Gilky” Pama Pomegranate Liquor, United States Bartenders Guild Cocktail Competition, New York City, NY, November 2012
- Third Place “Charlie’s Elixir” Drambuie, U.S. National Cocktail Competition, New Orleans, LA, July 2012

**Management and Consulting Experience:**

- The Resort Group, Ko Olina, HI** 01/2015  
Food and Beverage Trainer
- Taught customer service skills to residents of Ko Olina for potential hire for Four Seasons Hotel, Ko Olina
- Jumby Bay, A Rosewood Resort, St John's Antigua** 10/2014  
Forbes Travel Guide 5 Star  
*Consultant, Food and Beverage Trainer*
- Trained front of the house on tea and coffee
  - Trained front of the house on complaint handling and service
- Four Seasons Hotels and Resorts, Santa Barbara, CA** 03/05 - 11/07  
Mobil 4 Star, AAA 5 Diamond  
*Assistant Director of Food and Beverage of \$14.5 Million Budgeted Operation*
- Supervised 6 Food & Beverage Department Heads and 10 Assistant Managers
  - Interim Food & Beverage Director during position's vacancy, 07/05 - 11/05
  - Led Division in closing and opening of temporary outlets during property renovation
  - Assisted Four Seasons, Lana'i Manele Bay in re-branding to Four Seasons, 12/05 - 02/06
  - Assisted in post renovation re-opening and re-launching of Santa Barbara property, 3/06
- Four Seasons Hotels and Resorts, Aviara, Carlsbad, CA (Location Closed)** 03/03 - 03/05  
Mobil 4 Star, AAA 5 Diamond  
*California Bistro PM Manager, 170 Seat Casual Upscale Restaurant*
- Trained Micros expert, implemented system at property
  - Increased average check for dinner \$4.00 above budget, 2004
  - Revamped Seafood Buffet and helped create Pacific Rim Buffet
  - Assisted Four Seasons, Newport Beach during manager shortage, 08/04 - 09/04
  - Aided Four Seasons, San Francisco during employee strike, 10/04
- Four Seasons Hotels and Resorts, San Francisco, CA** 07/01 - 02/03  
Mobil 5 Star, AAA 4 Diamond  
*Opening Room Service Manager for a 277 room and 144 condo building*
- Created systems in room service and hired, trained, and developed staff
  - Developed alcohol list for the hotel
  - InfoGenesis POS expert
- Four Seasons Hotels and Resorts, Las Vegas, NV**  
Mobil 4 Star, AAA 5 Diamond  
*Room Service Manager for a 424 room hotel* 01/01 - 07/01
- Coordinated in-room events for up to 50 guests
  - Managed in-room private bars
- Executive Steward* 06/98 - 01/01
- Purchased china, glass, silver, and equipment for 3 outlets and banquets
  - Directed the china, glass, and silver for parties from 10 to 1000 guests
  - Maintained certified Kosher kitchen



## **Management and Consulting Experience, continued**

- Executed off-site catering events for up to 500 guests
- Ordered and managed cleaning supplies

*Assistant Restaurant Manager* 04/98 - 06/98

- Supervised 3 meal a day restaurant

*Assistant Lobby Lounge Manager* 02/98 - 04/98

- Hired, trained, and managed opening employees of operation

### **Four Seasons Hotels and Resorts, New York, N.Y.**

Mobil 5 Star, AAA 5 Diamond

*Assistant Bar Manager, 5757, 56 Seat Bar* 12/97 - 02/98

- Created classic cocktail program

**Coco Pazzo Restaurant, Washington, DC (Location Closed)** 04/97 - 11/97

*Opening Manager of 300 seat Fine Dining Restaurant*

- Purchased all non-food items including equipment, liquor, beer, and wine
- Closing Manager, Location closed November 3, 1997

### **Wyndham Bristol Hotel, Washington, DC (Location Closed)**

*Assistant Bristol Grill PM Restaurant Manager* 11/96 - 04/97

- Supervised Room Service department as part of job duties

*Banquet Manager* 11/95 - 11/96

- Ran social and corporate catered events for up to 150 guests

**Baker Street Breads, Ardmore, PA (Location Closed)** 10/94 - 11/95

*Manager and Head Baker, Artisan bread bakery*

- Production manager of all scratch baked goods
- Assisted in opening store and developing business

**Cornell University, Cornell Dining, Ithaca, N.Y.** 12/92 - 10/94

*Assistant Chef*

- Assisting production of food in Robert Purcell, Willard Straight Hall, and Jansen's at Noyes Center
- Created Salads by Design format
- Hosted New York State NACUFS conference

**Island Mermaid, Fire Island, N.Y.** 04/92 - 09/92

*Head Waiter*

- Supported owner with accounting
- Served guests

**Hotel Atop the Bellevue, Philadelphia, PA** 04/91 - 04/92

Mobil 4 Star, AAA 4 Diamond

*Garde Manger Sous Chef*

- Developed recipes and prepared all cold foods for banquets for up to 2,000 people

## **Management and Consulting Experience, continued**

- Created cheese/fruit, caviar, and smoked fish displays
- Specialties included pates, terreins, aspic, and display mirrors
- Voted supervisor of the month February, 1992

### **La Costa Resort and Spa, Carlsbad, CA**

09/90 - 04/91

Mobil 4 Star, AAA 4 Diamond

*Banquet Cook*

- Assisted in preparation of hot and cold food for events up to 1000 people

## **Media:**

### Books

- Lapis, Diane, Peck-Davis, Anne, *Cocktails Across America: A Postcard View of Mid-Century Cocktail Culture*, Countryman Press, Woodstock, VT, May 2018 Print, Wrote Forward
- Content Reviewer and Photography Consultant, *Remarkable Service: A Guide to Winning and Keeping Customers for Servers, Managers, and Restaurant Owners*. Hoboken, NJ: John Wiley & Sons, 2009. Revised 2014 Print

### Podcast/WebSeries

- Ober, Lauran, host “Schlitz Beer Goes Bad, then Worse”, Spectacular Failures, American Public Radio, 1, July, 2019  
<https://www.spectacularfailures.org/episode/2019/07/01/schlitz-beer-goes-bad-then-worse>
- Curran, Sarah Jane, host “Teaching Beer with Doug Miller” Beer Me! Full Service Radio, February 2018 <http://beerme.fullserviceradio.org/f007e6c0>
- Wofford, Chris, “HOSP Beer!” eCornell Web Series, February 2018

### Interviews

- Chapman, Gray. “Is Beer Sexy?” October Online Magazine, 11, February. 2019, online <https://oct.co/essays/can-beer-be-sexy>
- Carrel, Lawrence. “Surging Whiskey Market Spurs Growth in Whiskey Tastings” Forbes 28, February, 2019, online; [www.forbes.com/sites/lcarrel/2019/02/28/surging-whiskey-market-spurs-growth-in-whiskey-tastings/#10269acce6d](http://www.forbes.com/sites/lcarrel/2019/02/28/surging-whiskey-market-spurs-growth-in-whiskey-tastings/#10269acce6d)
- Taylor, Elise. “Why the World’s Oldest Drink Is on the Rise Again” Vogue Magazine, 15 November, 2018, online; [www.vogue.com/article/why-mead-is-popular-again](http://www.vogue.com/article/why-mead-is-popular-again)
- Welch, Michael. “New York’s Best Beer” Edible Finger Lakes Magazine, October 2018, Print and online <https://ediblefingerlakes.com/new-yorks-best-beer/>

- Greenspan, Rachel, “It’s The Legacy of Slavery’: Here’s the Troubling History Behind Tipping Practices in the U.S.” October 15, 2018 online <http://time.com/5404475/history-tipping-american-restaurants-civil-war/>

**Media, continued:**

Interviews, continued

- Greenspan, Rachel, “The 10 Restaurant Secrets Industry Insiders Want You to Know” September 21, 2018, online; <http://time.com/5394102/how-to-order-at-restaurant-etiquette/>
- “Brewed in New York .” Brewed In New York, season 1, episode 1, New York State PBS, Aug. 2017.
- Miller Douglass, Kugeman Hutch, Oliver, Garrett “ One of the World’s Top Culinary is Now Brewing Craft Beer”, Interview by Niko Krommydas, Munchies: Vice Magazine, March 2016, Online. <https://munchies.vice.com/en/articles/one-of-the-worlds-top-culinary-schools-is-now-brewing-craft-beer>
- Miller Douglass. “The Culinary Institute of America in Hyde Park Unveils its On-campus Teaching Brewery, A Collaboration with Brooklyn Brewery”, Print Interviewed by Peter Martin, Chronogram: Arts. Culture. Spirit. January 2016. Print.
- Miller, Douglass, Hutch Kugeman. "The Culinary Institute of America Brewery", Interview by Deuce and Brandy, WRRV, Poughkeepsie, NY, December 2015. Radio.
- Miller Douglass. “Beer-n-College and Not the Way You Imagine It”, Interview by Diana Bocco, CrushBrew, Jan. 2015, <http://crushbrew.com/beer-n-college-not-way-imagine>. Print
- Miller, Douglass. "Roundtable, Cinco de Mayo", Interview by Joe Donahue, WAMC, Northeast Public Radio, Albany, NY, May 2014. Radio.
- Miller, Douglass, D. “16 Tips to Prevent Alcohol Theft”, Print, Interviewed by Amanda Baltazar, *Nightclub & Bar*, 19, August, 2014, <http://www.nightclub.com/bar-management/employee-theft/16-tips-prevent-alcohol-theft>
- Miller, Douglass, D “Local Drinks Gaining Popularity”, Print, Interviewed by Theresa Keegan, Poughkeepsie Journal, 4, May, 2014 <http://www.poughkeepsiejournal.com/story/life/wellness/living-being/2014/05/04/locavore-drinks-hudson-valley/8125029/>
- Miller, Douglass, D. "How to Open a Bottle of Champagne Safely." Interview by Elizabeth Weise, *USA Today* 27 Dec. 2012 Print.
- Miller, Douglass, D. "Tableside Bananas Foster Goes Awry, Flames Burn Four", Video, Huffington Post, 13 Aug. 2011 Online <[http://www.huffingtonpost.com/2011/06/13/bananas-foster-explodes-injures-four\\_n\\_875820.html](http://www.huffingtonpost.com/2011/06/13/bananas-foster-explodes-injures-four_n_875820.html)>
- Miller, Douglass D. "Valenswine's Day: When Pigs Romance Mistresses." Interviewed by Heather Haddon, *The New York Post* [New York] 13 Feb. 2011. Print

- Miller, Douglass. "Super Bowl and Beer." Interview by Bob Miller. WCZX. 97.0, Poughkeepsie, NY, 3 February, 2011. Radio.

### **Media, continued:**

#### Interviews, continued

- Miller, Douglass. "Super Bowl and Beer." Interview by Coop and Mulrooney. WPDH. 101.5, Poughkeepsie, NY, 3 February, 2011. Radio.
- Miller, Douglass D. "World Lab, The Culinary Institute of America." Interview by Mick Corliss and Mari Sekine. *Gatchan*. Japan Broadcasting Network. Tokyo, Japan, 28 Mar. 2010. Television
- Miller, Douglass D. "Raising the Safety Bar." Interview by James Scarpa. Nation's Restaurant News, 16 Feb. 2010. Web. <<http://www.nrn.com/article/raising-safety-bar>>.
- Miller, Douglass D. "To Revolutionize the Mixed Drink. Gelée Whiskey, Anyone?" Interview by Pervaiz Shallwani. *The Wall Street Journal*. 1 Feb. 2010. Web. <<http://online.wsj.com/article/SB10001424052748703414504575001351489487566.html>>
- Miller, Douglass. "Rountable" Interview by Joe Donahue, WAMC, Northeast Public Radio, Albany, NY, January, 2010. Radio.
- Miller, Douglass D. "Hi-Proof Recipes." Interview by Noah Rothbaum. *Liquor.com*. 26 Jan. 2010. Web. <<http://liquor.com/liquor/high-proof-recipes/>>.
- Miller, Douglass. "Food and Beer Pairings." Interview by Boris and Brandy. WRRV. 92.7, Poughkeepsie, NY, 27 May 2009. Radio.
- Miller, Douglass D. "Suggestions on What to Drink with Holiday Cookies." Interview by JM Hirsch. *Associated Press* Nov. 2008. Print.

### Video

- *How to Open a Champagne Bottle* Perf. Douglass Miller. The Culinary Institute of America, Jan. 2015. Web. <<https://www.youtube.com/watch?v=i-ocC8Xj050>>
- *Making a French 75 Cocktail* Perf. Douglass Miller. The Culinary Institute of America, Jan. 2015. Web. <<https://www.youtube.com/watch?v=lnNKORLlpms>>
- *Home Made Syrups*. Perf. Douglass Miller. The Culinary Institute of America, Nov. 2011. Web. <<http://enthusiasts.ciachef.edu/homemade-syrups>>
- *How to De-Bone A Whole Cooked Fish*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 16 Aug. 2010. Web. <<http://www.kitchendaily.com/2010/08/16/how-to-de-bone-a-whole-cooked-fish/>>.
- *How to Make a Bloody Mary*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 16 Aug. 2010. Web. <<http://www.kitchendaily.com/2010/08/16/how-to-make-a-bloody-mary/>>.

- *How To Make a Bellini*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America. 10 Sept. 2010. Web. <<http://www.kitchendaily.com/2010/09/07/how-to-make-a-bellini/>>.

### **Media, continued:**

#### **Video, continued:**

- *How To Make Bananas Foster*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 10 Sept. 2010. Web. <<http://www.kitchendaily.com/2010/09/07/how-to-make-bananas-foster/>>.
- *How to Cook with Salt*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 8 Oct. 2010. Web. <<http://www.kitchendaily.com/2010/10/08/how-to-cook-with-salt/>>.
- *How to Make Hot Chocolate*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 10 Nov. 2010. Web. <<http://www.kitchendaily.com/2010/11/12/how-to-make-hot-chocolate/>>.
- *How to Make Eggnog*. Perf. Douglass Miller. *Kitchen Daily*. The Culinary Institute of America, 12 Nov. 2010. Web. <<http://www.kitchendaily.com/2010/11/12/how-to-make-eggnog/>>.
- *Halloween Punch Recipe*. Dir. Virginia Mure. Perf. Douglass Miller. *You Tube*. The Culinary Institute of America, 22 Sept. 2009. Web. <<http://www.youtube.com/user/CIANetwork#p/search/2/SB8xk8LHcnE>>.
- *Beer and Food Pairings*. Dir. Virginia Mure. Perf. Douglass Miller. *You Tube*. The Culinary Institute of America, 12 May 2009. Web. <<http://www.youtube.com/user/CIANetwork#p/search/0/vFkfCSXLk9o>>.
- *Holiday Cocktails and Mocktails*. Dir. Virginia Mure. Perf. Douglass Miller. *You Tube*. The Culinary Institute of America, 11 Dec. 2008. Web. <<http://www.youtube.com/user/CIANetwork#p/search/1/adpIf9gd5QE>>.

### **Articles**

- Miller, Douglass D. “Cooking without Recipes a Labor of Love” *Poughkeepsie Journal* [Poughkeepsie] 29 Aug. 2017, Print.
- Miller, Douglass D. “Cool Off in Summer’s Heat with a Slushy Frose” *Poughkeepsie Journal* [Poughkeepsie] 27 July 2017, Print.
- Miller, Douglass D. “Trip to Scotland Reveals Process of Making Whisky” *Poughkeepsie Journal* [Poughkeepsie] 27 June 2017, Print.
- Miller, Douglass D. “Gin and Tonic The Classic Summer Cocktail” *Poughkeepsie Journal* [Poughkeepsie] 16 May 2017, Print.
- Miller, Douglass D. “New York Craft Beer App A Great Guide to Breweries” *Poughkeepsie Journal* [Poughkeepsie] 18 April 2017, Print.

- Miller, Douglass D. “For a Twist, Try Maple Products in Beverages” *Poughkeepsie Journal* [Poughkeepsie] 21 March 2017, Print.
- Miller, Douglass D. “Electric Pressure Cooker a Versatile New Toy” *Poughkeepsie Journal* [Poughkeepsie] 7 Feb. 2017, Print.

**Media, continued:**

Articles, continued

- Miller, Douglass D. “Wine in a Can? One of Many Food, Beverage Predictions for New Year” *Poughkeepsie Journal* [Poughkeepsie] 9 Jan 2017, Print.
- Miller, Douglass D. “Here’s a Gift Guide for the Beverage Lover on Your List” *Poughkeepsie Journal* [Poughkeepsie] 7 Dec. 2016, Print.
- Miller, Douglass D. “So Many U.S. Beers Featured at Annual Festival,” *Poughkeepsie Journal* [Poughkeepsie] 8 Nov. 2016, Print.
- Miller, Douglass D. “Grandmother’s Kitchen a Treasured Place to be” *Poughkeepsie Journal* [Poughkeepsie] 13 Sept. 2016, Print.
- Miller, Douglass D. “Chef’s Corner: Cachaca has a Wide Range of Aromas, Taste,” *Poughkeepsie Journal* [Poughkeepsie] 16 Aug. 2016, Print.
- Miller, Douglass D. “On the Road to Cornell, Valley Stay Memorable.” *Poughkeepsie Journal* [Poughkeepsie] 19 Aug. 2016, Print.
- Miller, Douglass D. “Using Spent Grain In Your Brewpub’s Kitchen.” *Brewers Association* [Boulder] 20 Jul. 2016, Online  
<https://www.brewersassociation.org/articles/using-spent-grain-brewpubs-kitchen/>.
- Miller, Douglass D. “My Favorite Beverage? It depends on the Mood.” *Poughkeepsie Journal* [Poughkeepsie] 14 Jun. 2016, Print.
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- Miller, Douglass D. "Let Kids Enjoy Dining Out." *Poughkeepsie Journal* [Poughkeepsie] 12 Aug. 2012, sec. G. Print.
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- Miller, Douglass D. "Make Your Own Smoothies for a Special Treat." *Poughkeepsie Journal* [Poughkeepsie] 14 Nov. 2010, sec. G. Print.
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- Miller, Douglass D. "Do Not Get Loco with 4 Loko." *LaPapillote* [Hyde Park] 12 Nov. 2010. Print.
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- Miller, Douglass D. "When It Comes to Enjoying a Hot Cup of Tea, Know Your Options." *Poughkeepsie Journal* [Poughkeepsie] 16 Jan. 2010, sec. G. Print.

### **Published Cocktails**

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- Miller, Douglass D. "Banana Hot Chocolate." USA Today Weekend [McLean] 10 Dec. 2014, Print.

- Miller, Douglass D. "Orange Marmalade and Rosemary Cocktail." USA Today Weekend [McLean] 10 Dec. 2014, Print.

### **Beverage Judging:**

- Taste of NY Governor's Cup Craft Beer Competition, February 2019, Judge
- Taste of NY Governor's Cup Craft Beer Competition, July 2018, Judge
- Taste of NY Governor's Cup Craft Beer Competition, July 2017, Judge
- Ultimate Spirits Challenge, March 2015, Judge

### **Volunteer and Service Activities:**

- Customer Service Workshop, City of Ithaca Hospitality Employment Training Program, October 16, 2018
- Customer Service Workshop, City of Ithaca Hospitality Employment Training Program, , March 2018
- Customer Service Workshop, City of Ithaca Hospitality Employment Training Program, October 3, 2017
- Etiquette Workshop, City of Ithaca Hospitality Employment Training Program, March 22, 2017