

JAMIE GAMAUF, AIA, LEED AP

I think about stuff, draw stuff, build stuff and fix stuff. I've swung a hammer more than once, cooked on a line and created an online app. I've built brands and bettered brands. I am also an architect with over 20 years of experience in the hospitality industry providing design, construction and project management leadership. I blend creativity with practicality while providing innovative solutions. A true problem solver who goes beyond traditional architectural design and construction to provide real world results. For me, good enough is never enough. Let's see what we can build together.

EDUCATION & PROFESSIONAL CREDENTIALS

UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN, URBANA-CHAMPAIGN, IL

Bachelor of Science Architectural Studies

American Institute of Architects | LEED Accredited Professional | Illinois & Maryland Licensed Architect

EXPERIENCE

VICE PRESIDENT, CAPITAL PROJECTS

2019-PRESENT

PM HOTEL GROUP . CHEVY CHASE, MD

- Managing the Capital Projects for 51 hotels which consists of 9,808 rooms, \$11M in new capital expenditures and \$23M in PIP projects
- Review and report out on Capital expenditures for all properties
- Cash flow management, draw requests and accountability for projects ranging from \$2K to \$4.6M
- Work with the hotel managers to prepare the annual capital budget plans for all properties
- Develop strategic partnerships with vendors to best utilize purchasing leverage
- Work with vendors to establish proper supplies, products, pricing bid/RFP process is secured
- Recommend current best methods and materials while achieving brand objectives
- Evaluate product quality (using brand standards and measures) to direct and focus the use of capital
- Review bids for competitive pricing and proper resolution to concerns
- Plan, monitor, and manage projects; assure approvals of budget, schedule, scope and design solutions
- Work for continual process and product improvement in capital expenditures
- Ensure proper licensing, local, state and federal ordinances and regulations are followed
- Detailed reporting and real-time updates through the use of Smartsheet and other related software

HEAD OF CONSTRUCTION / OWNER'S REP

2018-2019

THREE TREE ROAD . GAITHERSBURG, MD

- Owner's representative to direct the construction of \$8M in restaurant projects
 - Ted's Bulletin, Arlington, VA – 4,700 SF interior build-out
 - Kramerbooks & Café, Washington, DC – 7,500 SF remodel to existing bookstore and café
 - Federalist Pig, Washington, DC – 3,000 SF expansion / remodel to existing restaurant
 - Federalist Pig, Washington, DC – new 3,100 SF addition / remodel
 - Federalist Pig, Hyattsville, MD – new 2,500 SF remodel
- Develop and maintain scheduling and operations parameters to ensure timely delivery of projects
- Achieve and exceed expected profit margins by strict adherence to project documents, developed budgets, cost containment and negotiation, draw request analysis and minimization of change orders
- Provide weekly activity reports to executive management
- Developed process to bridge the gap between design, architecture and construction
- Work alongside Operations to establish restaurant opening schedule and turnover deliverables

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DIRECTOR, HOSPITALITY

2018-2019

CR ARCHITECTURE + DESIGN . BETHESDA, MD

- Established a new DC satellite office to lead a team of architects and designers to deliver quality hospitality projects
- Manages client, internal and external teams and project communication with thoughtful solutions for multiple fast paced projects
- Develop relationships with existing client base at all levels of the hierarchy, establishing brand awareness
- Identify and bring to fruition strategic partnerships which enhance the firm's portfolio of hospitality projects
- Work with the firm's business plans to develop and secure new client relationships and opportunities
- Direct and develop four-person staff of architects, associates and designers

SENIOR DIRECTOR OF DESIGN & CONSTRUCTION

2014-2018

HMSHOST (HOST INTERNATIONAL) . BETHESDA, MD

- Spearheaded the complete transformation of an underperforming Design department after inheriting a poorly managed team with limited support by establishing clear goals and initiatives and by holding individuals accountable
- Delivered a new creative philosophy by promoting quality design and developing company-wide brand and design standards
- Led the overall design, construction and delivery of all HMSHost restaurants and bars across 115 airports throughout the U.S. and Canada; managed the design standards of over 300 national and local brands plus numerous internal brands
- Managed the delivery of over \$225M in new construction and remodels and over \$4M in third party fees
- Leader in working with all international, national and regional restaurant brands to maintain standards while incorporating airport design criteria and HMSHost operational standards
- Directed and developed a Director and Senior Manager
- Responsible for numerous food and beverage RFP wins throughout North America including Austin and New Orleans which increased HMSHost's footprint in new markets
- Led the development of internal brand standards while working with numerous third-party consultants to reduce fees by 10%
- Implemented Smartsheet as a project management tool to streamline the design and construction process
- Responsible for all project kick-offs, setting schedules and maintaining deliverable milestones
- Worked with procurement team on brand approvals, proprietary equipment specs and custom FF&E
- Worked alongside Operations to establish restaurant opening schedule and turnover deliverables
- Collaborated with IT, Marketing and Operations on self-pay ordering systems which reduced labor costs and increased speed of service.

DIRECTOR OF DESIGN & PROJECT MANAGEMENT

2007-2014

MARRIOTT INTERNATIONAL . BETHESDA, MD

- Promoted to Director during a complete restructuring of the department; became the go-to Director to work on complicated and difficult projects
- Implemented over ten Marriott Great Room conversions which led to a 30% increase in F&B sales across the full-service hotel portfolio

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- Directed the conversion of two existing Holiday Inn Select hotels to full service Marriott Hotels, Louisville Marriott East (252 rooms) and Marriott Memphis Southeast (232 rooms); the Louisville Marriott East won the 2015 Hotel of the Year, West Region
- Led the project and construction management of the new D.C. Marriott Marquis, in 2010 from ground breaking to grand opening in 2014; a 1,024,131 square feet and 1175-guestroom hotel which includes 105,000 square feet of banquet and meeting room space, including a 31,000 square foot ballroom, the largest in the city; additional amenities include five F&B outlets and a full service health club 'ultra-lounge' within the guestroom tower; the project achieved LEED-Silver Certification and opened May 1, 2014
- Led the project and construction management of the Marriott Port-au-Prince in Haiti, in 2012 a joint venture between Marriott, Digicel and the Clinton Foundation, this 176-guestroom hotel is the first Marriott to ever be built on the island; designed to be a self-sufficient property, the facility included its own waste-water treatment plant and electrical generators
- Led numerous Property Improvement Plans (PIPs) across all Marriott full service brands, including the Autograph Collection, Marriott Hotels, Renaissance, and JW Marriott Hotels
- Improved the PIP process by taking the initiative (during my own time) to conceive, develop and execute an online software application to produce PIPs. It is named MarrPIP and still being used by Marriott today. I also received an A&C Distinguished Service Award for this work.

PROJECT MANAGER

1998-2007

ARIA GROUP ARCHITECTS, OAK PARK, IL

- Team Lead for one of four internal design studios with 12 direct reports including Interior Designers, Job Captains and Interns with a focus on restaurant, bar and hospitality projects
- Promoted to Lead Project Manager for all Lettuce Entertain You Enterprises projects including five new Wildfire restaurants
- Led and developed the design and brand standards for Hyatt Place, Fox & Obel, Go Roma, Dagwood Sandwich Factory and La Madia
- Created numerous AutoLISP scripts and custom AutoCAD programs to increase drafting speed and efficiency

FREELANCE WORK

REGIONAL DESIGNER

2010-2013

GAITHERSBURG, MD

- Recruited by McDonald's Corporation to be the Mid-Atlantic Regional Designer responsible for implementing the McDonald's refresh program; territory included Virginia, Maryland, Pennsylvania, Delaware, New Jersey, and parts of New York
- Worked closely with franchise owners on interior redesign

RESTAURANT KITCHEN DESIGN

2000-2002

EQUIPMENT DYNAMICS, OAK PARK, IL

- Worked with restaurant/hospitality clients to develop kitchen equipment plans and point-of-connection drawings

SOFTWARE

AutoCAD | Revit | Bluebeam | Microsoft Outlook | Microsoft Word | Microsoft Excel | Microsoft PowerPoint | Microsoft Project | Adobe Photoshop | Adobe Acrobat | Smartsheet