



John Dorman



John Dorman, CCM, CEC
General Manager
The University Club of New York
New York, N.Y.

**“General Managers’ Panel:
What We’ve Learned as GMs
That We Wish We Knew
When We Were Chefs”**

Panel Discussion

Monday, March 2

John Dorman was born into the service and food industry; his earliest memories come from Philip’s Confections of Coney Island, an iconic local store that his family owned and operated for over 50 years. As a young boy, John worked in the store in either candy production or sales, and even after he ascended to much more demanding roles in the hospitality field, it was not unusual to find him helping out in his “spare time” at the store, which eventually was relocated to Staten Island.

Dorman is a graduate of the Culinary Institute of America and has earned the Certified Executive Chef designation from the American Culinary Federation; the Certified Food and Beverage Director designation through the American Hotel and Motel Association; and the Certified Club Manager designation through the Club Managers Association of America.

Dorman became General Manager of The University Club of New York in 1997. The club was founded in 1865 and its landmark, 200,000-sq. ft. clubhouse on 54th Street in midtown Manhattan was built in 1899. The building includes three elegant dining rooms and eleven banquet rooms. The club’s membership exceeds 4,300 and annual food-and-beverage sales are \$12.5 million, representing approximately 190,000 covers that are evenly split between *a la carte* and banquet/catering service.

Before being named the University Club’s General Manager, Dorman was one of New York City’s leading hotel and culinary executives. He began his hotel career as Sous Chef of the Drake Hotel and also served as Director and Executive Chef of the Summit Hotel and Director of Food and Beverage of the Helmsley Park Lane.

With the Loews Corporation, Dorman became the first American-born Executive Chef of New York’s Regency Hotel. He also was Assistant to the General Manager of the RIHGA Royal Hotel and served as the General Manager and Corporate Secretary of Halcyon USA, Inc. In these positions, he helped to plan and open the Royal Hotel and also helped to create and successfully launch the hotel’s Halcyon Restaurant, which earned a ranking among New York’s top hotel restaurants.

Dorman has received numerous awards for his culinary skills, including the Escoffier Gold Medal; Westchester Chefs Association Gold Medal; Long Island Culinary Association Gold Medal; Bronze and Silver Medals from the American Culinary Federation; Best in Show (International Geneva Association); *Société Culinaire Philanthropique* Silver Medal, and the *Société des Cuisiniers* of France Silver Medal of Careme.

Dorman has served as President of *Les Amis d’Escoffier* Society of New York and its Foundation. He has served on the Culinary Institute of America’s Development Committee and been a graduation commencement speaker for the Institute. He has also been a guest lecturer for New York University’s Hotel and Restaurant Management Program.

The Food and Beverage Association of America named Dorman as its 2004 Hospitality Professional of the Year.

As the 2012 recipient of the Mel Rex Award (for city, specialty and non-golf clubs) through the Excellence in Club Management Awards co-sponsored by *Club & Resort Business* and the McMahon Group, Dorman was featured in the July 2013 issue of *C&RB* (“Rewriting the Book,” <http://www.clubandresortbusiness.com/2013/07/18/rewriting-the-book/>).