



**MELISSA J. COUNIHAN,**  
**FCSI**  
CHIEF OPERATING OFFICER  
COUNIHAN & ASSOCIATES, LLC

## CONTACT

### INFORMATION:

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## EXPERIENCE

Melissa Counihan has experience in Marketing, Business Development, Education, Food Service Industry Operations, Food Service Design, and Personnel Training. As Chief Operating Officer, she can envision what any operation needs to succeed and create efficient Food Service Design to drive operational goals. Ms. Counihan is responsible for all day-to-day operations for Counihan and Associates. As the former VP of Product Marketing and Development at HMM, she acquired a deep knowledge and experience in strategic business planning. In addition, Ms. Counihan's background in education has enabled her to become an outstanding Personnel Trainer. Developing skilled and trained personnel for a Food Service operation is a key to the success of that operation. Her teaching and coaching background paired with her expertise in marketing, food service operations, and business makes her a huge asset for our varied clientele.

**City of Residence:** Cedar Park, TX

**Years of Experience:** 28

**Years at Counihan and Associates, LLC:** 12

## EDUCATION

Bachelor of Exercise and Sport Science, BA in Education (Curriculum and Instruction) and History – 1990, Texas State University, San Marcos, Texas

## REGISTRATIONS/AFFILIATIONS

- Professional Member – National Restaurant Association and Texas Restaurant Association
- Professional Associate Member – Food Service Consultants Society International
- Texas Teacher Certification
- Texas Historically Underutilized Business (HUB)/Women-Owned Business Certification

## COMPANY AND PROJECT INFORMATION

**Counihan and Associates, LLC** is a multi-faceted consulting and design firm dedicated to the Hospitality Industry. Our Consultants and Designers are experienced professionals with the highest standards of quality, integrity and productivity. The company was established in 1984. Our Staff is committed to providing the expertise needed in a timely manner to develop, design, manage, evaluate or refine any type of Food Service Industry Operation. Our staff is fully dedicated to meeting our Clients' specific needs with realistic and creative solutions

**Project:** Oracle Waterfront II - Austin, Texas – Food Court and Kitchen Design, Bar Design, Coffee/Smoothie Design, and Micro-market Design

**Client/Contact:** Will Gresham, STG Design; Eric Pampel and Ron Skipper, Oracle; and Lifeworks Executive Chef and Operational Team

**Project:** Del Valle High School Culinary Arts, Del Valle HS, 9<sup>th</sup> Grade Center, 3 Middle Schools, Del Valle ISD, Del Valle, TX – Kitchen and Servery Design, Renovation, and Equipment Specification

**Client/Contact:** Bill Myers, Director of Construction, Del Valle I.S.D.

**Project:** Whole Foods Innovation Testing Kitchen, Vendor Kitchenette, and Sensory Evaluation Rooms, Austin, Texas – Feasibility, Kitchen Design and Equipment Evaluation

**Client/Contact:** Collin Eicke, Whole Foods; Stephanie Guarliglia, SixthRiver Architects

**Project:** Ann Richards School, Austin I.S.D, Austin, Texas – Servery and Kitchen Design, Grab-n-Go/Distributed Vending

**Client/Contact:** Jarrod Sterzinger, O'Connell Robertson; Anneliese Tanner, Executive Director – Austin I.S.D. Food Service

**Project:** Centene, Austin, Texas – Food Court and Kitchen Design

**Client/Contact** Joe Gowing, Perkins+Will Architects

**Project:** ACC Callaway House, College Station, Texas – Dormitory, Food Court and Kitchen Design

**Client/Contact:** Stephen Terry, Director of Renovation, American Campus Communities, Austin, Texas

**Full Client and Project List available at [www.counihanassoc.com](http://www.counihanassoc.com)**