

# Isaac D. Pressley Jr.

## Education

**University of South Carolina; Columbia, SC**  
International Hospitality Management M.S

**Graduation date: 7/24**

**University of South Carolina; Columbia, SC**  
Hospitality Management B.S

**Graduation date: 5/21**

**Johnson and Wales University; Charlotte, NC**  
Culinary Arts A.A

**Graduation Date: 6/16**

## Work History

**United States Army Reserves/Fort Jackson, SC**  
**42A Human Resources Specialist**

**4/2021- Present**

- Supervises and performs personnel and administrative functions in support of company, battery, troop and battalion.
- Participates in occupational classification and management of human resources and supervises personnel management.
- Supervises personnel management activities to include maintaining officer and enlisted personnel records and processing personnel actions concerning soldiers and their families

**Lexington 2 Innovation Center/ Columbia, SC**  
**Culinary/Hospitality Instructor**

**8/2018-4/2021**

- Provide exceptional instruction that affords all students the opportunity to excel academically and meet grade level standards.
- Develops and administers culinary arts curriculum consistent with school district goals and objectives
- Provides instruction on the use and development of skills in culinary arts including safe techniques and hospitality and tourism. Instructs students in use, care, and safe operation of business equipment.

**The Ritz Carlton Hotel/ Charlotte, NC**  
**Special events attendant**

**3/2016- 12/2019**

- Professional and highly skilled at providing the best 5-star hospitality service in the industry.
- Prepare coffee breaks, carts and stations with appropriate supplies
- Ensure courses are properly cleared and crumbed in a timely fashion

**Augusta National Golf Club/ Augusta, GA**  
**Server**

**3/2017-4/2017**

- Assist patrons with food and beverage selections.
- Was able to at least work 12 hours or more a day on my feet for the week of the Masters Tournament serving patrons.

**Ballantyne Country Club/ Charlotte, NC**

**5/2016- 7/2016**

**Dining/ Banquet Server**

- Performs serving duties at banquet even.
- Informs members and guest of all menu items, prices, preparation method/time, major ingredients and quality standards, taste, appearance, texture, serving temperature, garnish and method of presentation.
- Monitors and maintains cleanliness, sanitation, and organization of assigned work areas.

**Activities/Awards**

**Army Accommodation medal**

**Awarded 2024**

**Non-Commissioned Officer Professional Development**

**Awarded 2022**

**Soldier of The Cycle**

**Awarded 2021**

**Army Achievement Medal**

**Awarded 2020**

**Teacher of The Year**

**Awarded 2019**

**Excellent Customer Service Award**

**Awarded 2017**