## **Executive Biography**



## Melanie Corey-Ferrini Design, Strategy & Innovation

Melanie has managed innovative and complex projects and diverse teams around the globe. She creates strategic high impact solutions from the beginning of an idea and through to completion. Melanie has worked with some of the largest and most innovative companies driving, planning and executing extraordinary experiences in workplaces, shopping centers, mixed use facilities, and campuses. Her ability to balance real estate feasibility and facilities with future thinking and multi-use planned concepts is an outcome of her architectural, construction, real estate assessment, brand, and design expertise.

Melanie creates award winning food and retail concepts for a variety of industries including; Business & Industry, Corporate & Retail Development, Senior Living & Higher Education industries.

With over 20 years of project management and design, feasibility and strategy, brand and user experience, site and space programming and planning, Melanie works with owners, operators, and teams to steer the project to the finish line. Melanie leads the planning and program integration of sustainable nourishing infrastructure into collaborative and amenity spaces.

Melanie is passionate about our food systems. She has created amenity spaces integrating indoor agricultural systems (CEA) into project planning, as well as zero waste and community partnership solutions. She believes that designing for a circular economy approach provides resilience in our local food service, systems, as well as successful integration into real estate planning.

Melanie is an NCARB nationally certified architect and FCSI Food Consultant. Melanie received her Next Economy MBA through Lift Economy and her BS in Architecture from California Polytechnic University, Pomona.

She was previously a commercially certified appraiser overseeing major feasibility projects for financial institutions and developers. She is an active member of the Society for Hospitality Management (SHFM), Commercial Real Estate Women (CREW), Farm Tech Society (FTS), and works with community organizations supporting women and girls' education.

Melanie has created industry and corporate ideation workshops and has spoken at numerous workplace, retail, food and industry conferences.

## **Client Engagements:**

Melanie is available to offer support on a consulting basis for individual projects and as an ongoing expertise-on-demand resource.

If you're seeking to navigate the world of food and beverage concept integration, retail and hospitality services, ideate new program ideas to drive participation and tenancy, drive strategy and project management, and understand cost/benefit relative to highest and best use, then Melanie can steer you and your team through the process.



**Design Strategies** 



**Extraordinary Experiences** 



Food & Amenity Design



Innovation



**Project Management** 



Sustainability