

New Director of Food & Beverage at Phoenix Hotel Is Mixing Things Up

Pietra Bijos Joins the Team at the Crowne Plaza Phoenix Airport Hotel and Adds International Flair, Food, Drinks & Style

Phoenix, Ariz. (**news wire**) May 4, 2016 — The Crowne Plaza Phoenix Airport hotel is pleased to announce the addition of acclaimed international professional Pietra Bijos to the management team as Director of Food and Beverage. Ms. Bijos brings a wealth of experience, talent and innovation to the hotel's offerings while overseeing all responsibilities for the property's multiple offerings including dining room, lounge, in-room dining, poolside, as well as catering for groups and meetings business.

A continental, experienced and well-travelled professional, Ms. Bijos originally hails from Brazil and has lived abroad in France, Portugal, Spain, Italy; honing up on her language skills and abilities to interact with people from other cultures. An accomplished Six Sigma Green Belt graduate and corporate trainer, Pietra is also a graduate of the Culinary and MBA Program at the International College of Hospitality Administration in Brig (Switzerland), University Center Cesar Ritz. She's worked at Sheraton Barra Hotel & Suites, a 5 stars Starwood property in Rio de Janeiro, Brazil, was the General Manager of House of Blues Entertainment in California, as well as numerous other stints at resorts and hospitality locations globally including the La Casa del Zorro Desert Resort, Fairmont Newport Beach, and Wyndham Orange County in California. She worked in Miami, FL managing operations for several hotel transitions as operations with Morgans Hotel group and the Live Nation Entertainment team.

Pietra holds the distinction of being the first female General Manager of Nightlife at Hyde Sunset Kitchen in Hollywood, CA where she won awards working side by side with celebrities and running Oscars and Grammys after parties, including a private event for mega celebrity and cultural icon Madonna. Additionally, she holds an Advanced Sommelier certificate as a Molecular Mixologist.

In her newest incarnation, Pietra is revamping, amping and ameliorating the food and beverage offerings at the Phoenix airport hotel, including bold beverage offerings of international appeal such as aperitifs, craft and molecular cocktails and spirits on property. She is wielding her expertise in the kitchen too, and guests will notice a remarkable and distinctive difference in the hotel's edible offerings from all aspects including sourcing, quality, color, presentation and most of all – taste.

"I decided to join HMC Management Company and Crowne Plaza Airport Hotel Phoenix, as I believe on the direction that ownership is taking the company, and felt that my skills would be a good addition to the team," stated Director of Food & Beverage Pietra Bijos. *"My passion for life, food, drink and experience culminate in every effort we put forth for our guests, and I can see my career growing here in the coming years."*

For more information about the Crowne Plaza Phoenix Airport hotel and their many amenities, please visit <http://www.crowneplazaphx.com>.