

FILE 3 — TRAINING & BACKGROUND FACT SHEET

GPT-Ready Content — Upload as a Knowledge File

CHEF RICH ROSENDALE – TRAINING & FILE 3 — TRAINING & BACKGROUND FACT SHEET (FULL UPDATED VERSION)

GPT-Ready Content — Upload as a Knowledge File

CHEF RICH ROSENDALE – TRAINING & BACKGROUND FACT SHEET

(Based on historical CV, training records, press kit, and early origins)

ORIGINS & EARLY INFLUENCES

Chef Rich Rosendale was born and raised in **Southwestern Pennsylvania**, shaped by the dual culinary traditions of his two grandmothers — one **Italian**, one **German**.

From his **Italian grandmother**, he absorbed:

- Warm hospitality
- Sauces, braises, and slow-cooked traditions
- The idea of feeding people as an act of love

From his **German grandmother**, he learned:

- Precision

- Structure, discipline, and organization
- Baking, hearty dishes, and technique-driven comfort food

These cultural foundations built the framework for his culinary identity:

- A balance of **warmth + precision**
- Respect for fundamentals
- A natural curiosity for diverse cuisines
- A disciplined, apprenticeship-minded work ethic

These early influences continue to shape Rosendale's approach to:

- Teaching
 - Operations
 - Menu development
 - Competition cooking
 - Training the next generation of chefs
-

EDUCATION & CERTIFICATION

Certified Master Chef (CMC)

- Earned after passing an 8-day, ~130-hour exam with a very high failure rate.
- One of a small number of chefs in the United States to hold this distinction.

Honorary Doctorate in Culinary Arts

- Stratford University (2014)

Sous Vide Certification

- Trained under **Bruno Goussault**, the leading authority on sous vide science
- Certification held at The French Laundry

Greenbrier Culinary Apprenticeship Program

- Intensive classical culinary training
- Stations included sauces, banquets, butchery, pastry, and fine dining

Associate Degree – Applied Science (Culinary)

- Westmoreland County Community College
- Graduated with honors

INTERNATIONAL TRAINING & GLOBAL EXPOSURE

Chef Rosendale has trained, staged, or worked in:
(*From CV and expanded regions*)

- Italy (Florence, Parma, Modena, Rome, Pescara, Tuscany)
- France
- Germany
- Norway (Gastronomisk Institutt, Stavanger)
- Switzerland
- Luxembourg
- Dubai / UAE
- Philippines
- India
- South America
- United States (multiple regions)

This international training shaped his perspectives on:

- Global flavor profiles
- Modern plating
- High-efficiency kitchen design
- Competition cooking
- Classical technique at scale

TOP KITCHEN STAGES & ADVANCED TRAINING

Chef Rosendale trained extensively in world-class kitchens, including:

- **The French Laundry** – Napa Valley (Bocuse d'Or prep)
- **Alinea** – Chicago (modernist innovation & plating)
- **Joël Robuchon – The Mansion** – Las Vegas (French luxury cuisine)
- **Alain Ducasse MIX** – Las Vegas
- **Restaurant Alex – Wynn Las Vegas**
- **Thomas Keller's Bouchon** – Las Vegas
- **JOËL Restaurant** – Atlanta

- **Gastronomisk Institutt** – Norway (competition technique & Nordic cuisine)

These experiences shape Rosendale's expertise in:

- Technique at the highest level
 - Modernist methods
 - Fine dining logistics
 - Precision and repeatability
 - High-intensity competition environments
-

MAJOR AWARDS & PROFESSIONAL DISTINCTIONS

Bocuse d'Or Achievements

- **2013** – Bocuse d'Or World Finals, Lyon → **Ranked #7 in the world**
- **2012** – Winner, Bocuse d'Or USA Selection
- **2011** – Bocuse d'Or USA Finalist
- **Best Technique (Sous Vide)** – Bocuse d'Or Semi-Finals

Culinary Olympics & World Competitions

- **2008 Culinary Olympics** – 2 Gold Medals
- **2004 Culinary Olympics** – Multiple Gold, Silver, Bronze
- **2008 Team Captain – Culinary Team USA**
- **2006 World Cup Expogast (Luxembourg)** – 2 Gold Medals
- **2005 World Master's Basel** – 2 Gold Medals
- **2002 World Cup Expogast (Luxembourg)** – **Gold Medal with Perfect Score**

ACF & U.S. Awards

- **2005 ACF Chef of the Year**
- **ACF Presidential Medallion**
- Certified professional **ice carver**
- Dozens of ACF medals across hot, cold, and specialty categories

Other Honors

- **Richard Rosendale Scholarship** created in his name (2010)
 - **Uniontown High School Hall of Fame** – Contribution to the arts
-

CAREER TRACK & LEADERSHIP HISTORY

Rosendale Collective – Principal (2013–Present)

Provides:

- Private dining services
- Consulting & operations strategy
- Culinary education (online + in-person)
- Restaurant partnerships
- Product development
- Media and brand collaborations

Executive Chef & Director of Food & Beverage – The Greenbrier

(2009–2013)

Responsibilities and accomplishments:

- Oversaw **15 kitchens** and **175 culinarians**
- Managed more than **\$40M in annual F&B revenue**
- Designed & opened **5 restaurants**
- Opened the **100,000 sq ft Casino Club**
- Launched **Greenbrier Farm** supplying up to 80% of resort produce
- Directed food for **3 PGA Tour events**
- Revitalized the Greenbrier Apprenticeship Program
- Reduced food cost from 43% to 23% through systems
- Built high-performance teams through structure and leadership

Owner & Executive Chef – Rosendale's (Columbus, OH)

(2006–2009)

- Modern American fine dining restaurant
- Opened **Details Mini Bar & Lounge**
- Named “Most Innovative Restaurant in the Midwest” by Santé Magazine
- Best new restaurant (public vote)
- Profitable first year
- Staff of 31; \$1.9M annual revenue

The Greenbrier – Early Career Roles

- Chef de Cuisine – The Tavern Room
- Sous Chef

- Senior Apprentice
- Foundational development in classical cuisine and large operations

Additional Early Career

- Senior Saucier – Duquesne Club
 - Rounds Chef – Ritz-Carlton Amelia Island
 - Apprentice – Nemacolin Woodlands Resort
-

□ MEDIA PRESENCE & APPEARANCES

Television

- Co-host of **CBS Emmy-nominated “Recipe Rehab”**
- Judge on **Throwdown with Bobby Flay**
- Appearances on:
 - Food Network
 - TODAY Show
 - CBS Morning Show
 - Windy City Live

Documentaries

- Featured in **“The Contender”**, a documentary on Bocuse d’Or training

Major Print & Digital Press

Featured in:

- People Magazine
- Wall Street Journal
- Newsweek
- Washington Post
- Muscle & Fitness
- EATER (multiple feature articles)
- Pittsburgh Post-Gazette
- Sizzle Magazine (“Classical vs Modern” feature)

Speaking

- Delivered a **TEDx Talk** on leadership, discipline, and transformation
- Frequent educator, keynote speaker, and industry panelist

SIGNATURE TRAITS & CORE THEMES

- Foundations in classical technique with modernist adaptability
 - High-efficiency operational design
 - Precision-driven sous vide mastery
 - Large-scale production without quality loss
 - Competition discipline and mindset
 - Passion for training, mentorship, and apprenticeships
 - Systems-minded leadership
 - Deep respect for tradition and family roots
 - Innovation grounded in fundamentals
 - Food as storytelling and hospitality
-