

Rob Hanechak, chef

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OVERVIEW OF EXPERTISE

- Two decades of professional food preparation and kitchen management
- Experienced with Northern Spanish, New American, Traditional Italian, Creole Cajun, Latin Fusion, French-Moroccan, Mediterranean, Japanese/Sushi, South American cuisines
- Trained under David Bouley, Jeremy Marshall, Nobu Matsuhisa and Starr Boggs

PROFESSIONAL HISTORY

Chef Robo, New York, NY, *Private Chef/Private Cooking Instruction* **1996-present**

- Preparing and delivering heat and serve meals
- Catering dinner parties of up to 25 people and small private events
- Teaching hands on cooking techniques in home

A Lure, Southold, NY, *Sous Chef* **2016-present**

- Developing new menu items and daily specials
- Maintaining inventory via weekly and daily ordering
- Butchering fish, game and poultry
- Working sauté and grill stations on the line

Public House 49, Patchogue, NY, *Head Chef* **2015-2016**

- Developed new menus and daily specials
- Maintained inventory, all aspects of ordering and food costs
- Trained kitchen staff, educated floor staff on daily offerings

Starr Boggs, Westhampton Beach, NY, *Lead Chef de Partie* **2007-2012, 2014-2015**

- Designed daily menu changes and specials using indigenous produce and local seafood
- Worked the roasting, grill, sauté and hot appetizer stations
- Butchered fish, game and poultry

Plan B Tapas, New York, NY, *Head Chef* **2012-2013**

- Designed an original and diverse menu for new restaurant
- Supervised, recruited, trained and scheduled kitchen crew of six
- Established all wholesale accounts and protocols for ordering and food preparation

Vespa, New York, NY, *Working Chef* **2004-2007**

Magnolia's, Sayville, NY, *Executive Chef/Consultant* **2003-2004**

Clove Restaurant, New York, NY, *Working Chef* **2001-2003**

Chez es Saada, New York, NY, *Sous-Chef* **1999-2000**

Bowery Bar and Grill, New York, NY, *Sous-Chef* **1998-1999**

Nobu, New York, NY, *Chef de Partie* **1998-1998**

Aqua Grill, New York, NY, *Grill/Sauté Chef* **1996-1998**

Match Uptown, New York, NY, *Chef de Partie* **1994-1995**

Bouley, New York, NY, *Extern/Lunch Sauté Chef* **1994-1994**

EDUCATION

THE NEW YORK RESTAURANT SCHOOL, New York, NY Associate of Culinary Arts, 1994