



chefrobert@bohemianduck.com



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Sioux Falls, SD 57108



<https://chefrobertknobbe.com>



[Bold Profile](#)

EDUCATION

High School Diploma
West Point Central Catholic,
West Point, NE
May 2003

ROBERT KNOBBE

PROFESSIONAL SUMMARY

I am interested in a career in which I can utilize the knowledge and experience I've picked up in the last decade working in the food and hospitality industry. Business ownership allowed me to learn more in the food industry than any other position. I not only learned the inner working of the business side of the restaurant, but also gained a higher level of discipline and tenacity as I worked to achieve my goals. I'm seeking work that allows me to manage and use my experience to teach and grow a staff.

SKILLS

- With over 10 years in the food industry, I have worked in all positions in the kitchen, both in high volume and specialty food establishments. My experience as Executive Chef has helped me develop leadership skills while working under the guidelines of upper management. I am a strong team leader, team player and am willing to do whatever is deemed necessary for the success and profitability of the business.

WORK HISTORY

May 2023 - Current

T180 - Executive Chef, Sioux Falls, SD

- Work closely with front-of-house staff to facilitate excellent customer service.
- Design seasonal menus showcasing fresh local ingredients, supporting sustainable agriculture practices within the community.
- Implement successful cross-marketing strategies such as food and wine pairings.
- Oversee scheduling, inventory management, and supply ordering to maintain fully stocked kitchen.
- Initiate training for new team members on culinary techniques to improve productivity and increase kitchen workflows.
- Spearheaded kitchen renovations to optimize workflow efficiency without compromising quality or safety standards.
- Develop close relationships with suppliers to source best ingredients.
- Obtain fresh, local ingredients to improve dish flavors and limit grocery costs.

January 2020 - May 2023

The Bohemian Duck - Chef/Owner, West Point, NE

- Managed all aspects of business, from staff to administrative responsibilities
- I built relationships with local Nebraska food and beer producers to feature them and show emphasis on local ingredients on menus.
- Weekly menu development and updates, from features to seasonal changes, as well as special events to include wine tastings, small plates, and honey tasting event.

July 2018 - January 2019

The Bonfire Grill - Executive Chef

- Managed kitchen staff, developed menus and specials, planned and executed large scale catering events.
- Created a comprehensive inventory, cost analysis and cost reporting system by partnering with Sysco.
- Within the first month of my tenure, sales volume and market share increased.

December 2017 - July 2018

Kinkaider Brewing Co. - Executive Chef

- Hired, trained and managed kitchen and front of house staff.
- Handled kitchen and bar ordering.
- Managed daily operations, organized and executed special events
- During my tenure, sales increased exponentially and the brewery became well-known for food along with the excellent beer and atmosphere.

August 2015 - June 2017

Obie's Restaurant & Bar - Chef/Owner

- Managed all aspects of the restaurant, kitchen and bar
- Managed food and beverage inventory
- Managed administrative responsibilities, including regulatory compliance
- Collaborated with local and national vendors and other service providers to create a unique culinary experience.

August 2014 - August 2015

The Hilton Garden Inn - Executive Chef

- Hired and trained kitchen staff
- Ordered and tracked inventory
- Created menus for large parties, executing events for 250 to 400 guests
- Met with future clientele to ensure we were able to exceed their event expectations.

RECOGNITION

- June 2022: Dine Magazine Summer Issue Feature
- March 2022: 1011 Now news segment featuring The Bohemian Duck
- September 2021: News Channel Nebraska news segment featuring The Bohemian Duck
- July 2020: Only In Your State, news article discussing The Bohemian Duck vision
- March 2020: Norfolk Daily News, news article introducing The Bohemian Duck
- 2019: 10/11 News Of Lincoln, NE with emphasis on The Bonfire's theme.

- 2018: Next Stop Nebraska featured an episode of Broken Bow, Nebraska tourism and The Bonfire's food.
- 2018: Spotlight feature in The Kearney Hub.
- 2018: "The Post Jar" food blog emphasizing travel, food and beverage
- 2015: Awarded "Great Service Star Designee" from South Dakota Governor, Dennis Daugaard