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<https://chefrobertknobbe.com>

# ROBERT KNOBBE

## PROFESSIONAL SUMMARY

Talented kitchen leader and team motivator successful at maintaining staff focus and productivity in high-volume, fast-paced operations. Experienced with fine dining and high volume cooking, sourcing ingredients, controlling budgets and boosting restaurant profiles.

## SKILLS

**Signature dish creation**

**Vendor Relations**

**Regulatory Compliance**

**Menu development**

**Cost Control**

**Menu Supervision**

**Staff Coordination**

**Purchasing**

**Resource Management**

**Signature dish creation**

## EDUCATION

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

## WORK HISTORY

March 2024 - Current

**Parker's Bistro - Chef,** 210 S. Main St. Sioux Falls, SD

- Enhance customer satisfaction by consistently delivering high-quality culinary creations.
- Develop innovative recipes, attracting new clientele and increasing overall sales.
- Implement rigorous quality control measures to ensure consistent taste and presentation of dishes.
- Collaborate effectively with front-of-house team for seamless dining experience and positive customer feedback.

May 2023 - March 2024

**T180 - Executive Chef,** Sioux Falls, SD

- Worked closely with front-of-house staff to facilitate excellent customer service.
- Designed seasonal menus showcasing fresh local ingredients, supporting sustainable agriculture practices within the community.
- Implemented successful cross-marketing strategies such as food and wine pairings.
- Oversaw scheduling, inventory management, and supply ordering to maintain fully stocked kitchen.
- Initiated 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.
- Developed close relationships with suppliers to source best ingredients.
- Obtained 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 - August 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.

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## 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