



LE CORDON BLEU®

National Advisory Board Member



Name	Bob Rosar
Title	Corporate Executive Chef
Employer	Gate Gourmet

Bob Rosar is Corporate Executive Chef for the U.S. region at Gate Gourmet and is based in Fort Worth, Texas. In this role, Chef Bob's main responsibility is orchestrating his team of talented menu design chefs. Together, the group assists domestic U.S. and international airline customers with menu design along with guidance on trends.

Chef Bob and his team work directly with customers to be their "culinary experts" and support them in innovative, cost effective and practical menu designs. Chef Bob says that "through careful planning and costing, we can return some of the glamour to meal services that airlines historically have enjoyed." In fact, he has plans for a cookbook featuring the "glory days" of inflight services, complete with menus and recipes.

Chef Bob started his in-flight culinary career in 1976 after earning an Associate of Occupational Studies degree in Culinary Arts from the Culinary Institute of America. He joined Gate Gourmet in 1996 after working with Marriott Corp.'s Inflight Services. Chef Bob's professional interests include culinary competitions, many of which earned him top awards.

Chef Bob is always serving up the perfect dish, whether for airline or rail customers, cooking and serving meals at church, or entertaining at home. He and his wife are active with several church and community projects, including the Hope Charity Event, which benefits local children in the Dallas/Fort Worth area. Chef Bob also supports the Child's Advocacy Center in Memphis, Tenn. and has mentored dozens of aspiring young chefs. Serving as Executive Chef for the Center's Chefs' Gala Dinner benefit, his assistance has been instrumental in helping raise hundreds of thousands of dollars for the organization over the years.

Chef's Bob first love is his wife Miss Katy and their daughters and grandgirls. Coming in a close second is his love of his "adopted" state of Texas, which has helped earn him the nickname "Cowboy Chef Bob." He originally hails from Davie, Florida, where rodeo and ranching are a way of life, so the move to Texas was an easy one. The Cowboy Chef maintains one of the country's largest catalogued collections of Roy Rogers memorabilia. He also enjoys researching and collecting American Western cowboy artifacts dating back to the late 1800s.