

# Marc Rosen

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Culinary Director/Executive Chef

Confidential Ranch Cody, WY 2021- Present

- ◆ 26% Food Cost Achieved
- ◆ Luncheon and Dinners for up to 150 People / Donating proceeds to local law enforcement and first responders
- ◆ Primal meat and seafood fabrication
- ◆ Using locally sourced cattle to feed masses

Executive Chef

Saguaro Lake Guest Ranch Mesa, AZ June 2017 to May 2021

- ◆ Revenue of 1.7MM - Banquet, wedding, and event execution of up to 500 guests.
- ◆ Rustic Scratch Menu creation and implementation
- ◆ 27.2% Food Cost achieved
- ◆ 4.7 Google Rating

Executive Chef

Alaska Rainbow Lodge King Salmon, AK January 2018 to September 2020

- ◆ \$1000 Per Person Food Budget
- ◆ 16% Food Cost
- ◆ Daily Menu Creation / 100 Meals a Day

Executive Chef

Devils Thumb Ranch Resort & Spa Tabernash, CO April 2014 to May 2017

- ◆ Revenue of 14MM - via 5 outlets, 210 weddings per year and 50 full time kitchen
- ◆ Carbon Neutral Ranch
- ◆ 1250 Guest Service
- ◆ 212 Rooms

EXECUTIVE CHEF

C Lazy U Ranch Granby, CO September 2009 to April 2014

- ◆ #1 Conde Nast Dude Ranch in the World
- ◆ 32% Food Cost
- ◆ 5MM - via banquet, wedding, and event execution of up to 250 guests.
- ◆ \$8M F&B Sales

Executive Chef

Chatham Squire Restaurant Cape Cod, MA 1989 - 2015

- ◆ \$12MM Annual Sales
- ◆ Worked with Emeril Lagasse and Anthony Bourdain
- ◆ Created menus and implementation / Yearly Charity Events

## Education

Culinary Institute of America

Hyde Park, NY

- ❖ AOS In Culinary Arts
- ❖ ACF Accreditation