

# ROBERT HAMILTON KABAKOFF / RHK CONSULTING GROUP, LLC

As the founder and owner of RHK Consulting Group, Robert Kabakoff has led an impressive career of culinary invention. He recognized his passion for cooking and baking at an early age and has been following through on that passion with determination ever since. In 1986, he graduated from the Culinary Institute of America which further fueled his drive. At twenty-five years young, he was named Executive Chef for Troon Golf and Country Club. Continuing to blaze through the culinary world, he headed up a variety of esteemed locales including the Arizona Club & Scottsdale Plaza Resort and Remington's Restaurant. After eight years as Corporate Executive Chef and Director of Culinary Training for Houston's Restaurants, Kabakoff branched out to open his own restaurants in Bend, Oregon and Chicago, Illinois.

Awards and recognition for Kabakoff's technique and artistry have followed him wherever he's landed—Chef de Cuisine and Phoenix's Chef of the Year to name a few. But accolades aside, the spirit of community has always been at the forefront of his attention and Kabakoff makes a priority of giving back to the culinary community. He's actively involved with the CIA Alumni Council and has established a scholarship fund, personally mentors a number of students and holds a position on the Fellows Board. In addition, you can find him fundraising for PAWS Chicago and participating in numerous charity runs and marathons.

## **2003 – PRESENT / RHK CONSULTING GROUP, LLC, CHICAGO, IL / Principal**

**Complements and strengthens clients knowledge of culinary development, profitability controls, and service techniques to enhance organizational success with future industry leaders.**

**CULINARY DEVELOPMENT SERVICES:** recipe, concept and menu development, kitchen engineering, profitability controls, receipt standards, food safety controls, vendor relationships, training and employee development, F&B purchasing programs, and kitchen design and layout; **OPERATIONAL DEVELOPMENT SERVICES:** evaluating existing operations, execution from conception to opening day and beyond, management and staff training, evaluation and assistance on operational profitability, and management recruitment; **TRAINING DEVELOPMENT SERVICES:** development of culinary programs and development of kitchen training materials. **CLIENTS:** Bricktop's Restaurants (Naples, Nashville) White Chocolate Grill (Scottsdale), Cinzetti's Italian Marketplace (Denver, Kansas City), Redstone American Grill (Minneapolis), Fox Restaurant Concepts (Scottsdale), Great American Restaurants (Washington, D.C.), Coastal Flats (Washington, D.C.), Sweetwater Tavern (Washington, D.C.), Fishy Fishy Café (Myrtle Beach), Pine Valley Country Club (Bend, Oregon), Zydeco Kitchen and Cocktails (Bend, Oregon), 28 Restaurant and Bar (Bend, Oregon), Small Bar (Chicago), Cedar Creek Grille (Cleveland), Chicago Bomber Food Truck (Chicago) and Arami Go (Chicago).

## **OCT 07 – AUG 12 / THE WHITE CHOCOLATE GRILL INTERNATIONAL, SCOTTSDALE, AZ / Partner,** Corporate Executive Chef, Director of Culinary Operations

**Responsible for launching new restaurants and concepts for this three restaurant concept chain: three White Chocolate Grills (Scottsdale, Denver, and Naperville, Illinois), two Cinzetti's Italian Markets (Denver, Kansas City) and one Lincoln Whiskey Kitchen (Schaumburg, Illinois); Average unit volume \$5.5M with \$25 average check.**

**RESPONSIBILITIES:** Developed gluten-free menu with training manual; Set up national and local contracts with vendors; Responsible for menu development with recipe standards; Cultivated feature recipe book with over 400 recipes; Reduced food cost from 34% to below 30% and kitchen labor costs in all restaurants; Oversaw food cost and labor projections for all new and existing menu items; Designed bar mixes for cocktail program; Responsible for kitchen design for new restaurants and engineering kitchen for the menu; Led recruiting for BOH and FOH Managers; Established BOH and FOH Manager training programs and implemented testing for managers coming out of training; Created Culinary Externship Program; Implemented in-house health inspections monthly; Fostered profitability controls while ensuring compliance; Developed daily kitchen systems and inventory controls for Kitchen Managers as well as a Safety Manager program; Created Kitchen Manager evaluation program; Administered weekly price comparisons for better pricing and results.

**JAN 06 - OCT 07 / FOUR STAR RESTAURANT GROUP, CHICAGO, IL /** Corporate Executive Chef, Partner

Responsible for new concept and menu development for Pizzeria and Wine Bar; Menu development for multi-concept group including Dunlay's on the Square, Dunlay's on Clark, DOC Wine Bar, Fresca Pizzeria and Wine Bar and Smoke Daddy.

**RESPONSIBILITIES:** Establishing and maintaining profitability controls and labor controls; Captained the openings of new concepts; Developed sauces for the BBQ concept, then set up the food manufacturing for retail sales; Designed kitchen systems inventory controls; Manager recruiting; Organized and executed quarterly wine-maker dinners.

**JAN 04 - NOV 05 / ZYDECO KITCHEN & COCKTAILS, BEND, OR /** Owner, Executive Chef

Created concept, opened, and oversaw daily operation of a 50-seat American restaurant with sales of \$2MM.

**RESPONSIBILITIES INCLUDED:** Menu development, scheduling, and overseeing budgets.

**JUN 95 - AUG 03 / HOUSTON'S RESTAURANT GROUP, PHOENIX, AZ /** Corporate Executive Chef,  
Director of Culinary Training, Napa Valley, CA

Recruited by Executive Vice President as Primary Contributor leading menu research and development, new concept development, kitchen design and kitchen operations support for this collection of 49 upscale, casual dining restaurants.

**RESPONSIBILITIES:** Created and directed the set up of in-house bakery concept for company; Interacted on a daily basis with Houston's owner George Biel regarding all food R&D; Involved in culinary management recruiting and developing culinary and kitchen training operations and manuals; Implemented new product introduction process throughout the organization; Managed new restaurant opening and product development for Bandera, Cowboy Seafood (now Gulfstream), Fairway Grill, Rutherford Grill, and Café R&D; Key point of contact in relationship with Culinary Institute of America Greystone; Established Napa culinary training for front-of-house and back-of-house managers; Completed international food tours of Hong Kong, Singapore, Vietnam, Bangkok, Mexico, Chili and Argentina to gather new menu ideas; Responsible for troubleshooting restaurant profitability and kitchen operations; Led food safety program development, food manufacturing, and food/product sourcing.

1994 - 1995 / **SCOTTSDALE PLAZA RESORT,  
REMINGTON'S RESTAURANT, SCOTTSDALE, AZ**  
Executive Chef

1993 - 1994 / **ARIZONA CITY CLUB, PHOENIX, AZ**  
Executive Chef

1992 - 1993 / **HYATT REGENCY GAINNEY RANCH,  
SCOTTSDALE, AZ**  
Chef de Cuisine

1989 - 1992 / **TROON GOLF AND COUNTRY CLUB,  
SCOTTSDALE, AZ**  
Executive Chef

1988 - 1989 / **ARIZONA CITY CLUB, PHOENIX, AZ**  
Executive Sous Chef

1986 - 1987 / **ORO VALLEY COUNTRY CLUB,  
TUCSON, AZ**  
Banquet Chef

1985 / **THE MANSION CLUB, PHOENIX, AZ**  
Externship

**EDUCATION / CULINARY INSTITUTE OF AMERICA, HYDE PARK, NY /** 1986, A.O.S.  
Alumni Council, 2003 - Present

#### **CHARITY WORK**

PAWS Chicago Board Member, CIA Alumni Council Fellows Board Member; Creator of Robert Kabakoff Scholarship Fund; Pioneer of Host Mentor Program; Founder of Run for Their Knives 5k Run; Fundraising for Jump Start.