

CHEF RUDY STRAKER

CHEF BIO

Rudy Straker's culinary career began early on. Inspired by his Caribbean parents, his mother Claudine, an excellent cook born and raised in Cuba and his father Jerry born in Barbados and studied culinary arts abroad in London England. Food was always vibrant with a multi-ethnic adventure which solidified his palate in Latino-Caribbean cuisine.

After graduating from Peter Kump's New York Cooking School (Institute of Culinary Education), Chef Straker sought opportunities to further develop his knowledge and creativity.

His culinary repertoire was honed during an externship under Chef Douglas Rodriguez at the renowned 3- star Patria Restaurant, followed by an opportunity to join Chef Michael Posid at the Marriott Corporation as catering Chef and ultimately ascending to Sous Chef where he extended his skills and techniques while pleasing palates. After 4 years with Marriott, Chef Straker moved to Miami Florida and started catering for television production companies and for corporate clients. As he built his client list, opportunities opened for him in catering for the music video and motion picture industries.

In 2007, Chef Straker met Chef Maxcell Hardy and interviewed for the open Executive Sous Chef position at the Hard Rock Hotel Casino in Hollywood Florida. With Chef Hardy, they executed lavish VIP parties and events for the casino's most exclusive clientele. In 2010, Chef Straker returned to New York and rejoined with Chef Maxcell to anchor his company Chef Max New York, and cooking part time for New York Knick star Amar'e Stoudemire. After leaving Chef Max New York, Chef Straker landed the Executive Chef job at Madison Square Garden in Mr, Jim Dolan's private dining room Suite 200 and Club 1879 for platinum tier season ticket holders.

After 3 seasons at MSG, Chef Straker opened Chef Rudy LLC providing private chef services for clients in NYC, the Hamptons and Cape May NJ. Wanting to bring his cuisine to the masses, Chef Straker decided it is time to open his first restaurant Prime Fusion 23 and publish his first cookbook as well. Prime Fusion 23 will open in April,



2020 in Wayne, NJ. This restaurant is the culmination of his travels and experiences. Prime Fusion is a meat-centric, scratch kitchen focusing on USDA Prime meats, hardwood smoked BBQ with Asian Sauces and Glazes, Steaks, Chops, Fish and Seafood dishes that will tantalize the palate.