Adam Roy, MS , CEC, CCE, CHE, CC

Languages Spoken: English, German, Thai, Mandarin-Chinese, Spanish

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Linked In Profile: www.linkedin.com/in/chefadamroy

Credly Link: https://www.credly.com/users/chefaroy

Email: chefaroy@hotmail.com

Employment History

University-Higher Education Michigan State University East Lansing, MI, USA School of Hospitality Business MSU Broad Profile	**Position** *Dr. Lewis J. & Mrs. Ruth E. Minor Chef/Professor of Culinary Management* August '23 - Present	**Responsibilities** This endowed faculty position entails curricula development, advising students through the student and industry resource center, teaching, and public outreach. Member on advisory boards at two area culinary high schools. Courses taught: Foodservice Systems II, Hospitality Beverages, Event Management and Planning, Study Abroad: Qing Beginnings and 8 Mother Cuisines of China. Faculty advisor for student clubs such as Les Gourmet, Meeting and Event Club (MEC), Spartan Beverage Society, and Society for Hospitality and Foodservice Management (SHFM). Service assignment on the Undergraduate Curriculum Committee (UCC). Various publications produced.
University-Higher Education University of Wisconsin - Stout Menomonie, WI, USA UW Stout - School of Hospitality Leadership	**Position** *Hospitality Lecturer* Aug. 2021 - May 2023	**Responsibilities** Teaching courses in hospitality management through the hotel/restaurant/tourism management department Principles of Food Production, Restaurant Operations, Security and Risk Management, Beverage Management Hospitality Employee Relations, Hospitality Law, Food and Beverage Finance Controls, Wine, Spirits and Beverage Management, Institutional Food Purchasing, and Food Service Administration. Classes taught in person, hybrid, and fully online.
Contracted Employment Various Operations USA and CHINA	**Position** *Freelance Hospitality Consultant* July 2019 - present	**Responsibilities** Project feasibility, hygiene and sanitation auditing, menu consultation, market survey and analysis food tastings, beverage operations advisor, corporate structure development, SOPs and job descriptions restaurant operations auditing, customer experience consultant
Training Center CieCAS F+B Training Center Shanghai, CHINA http://www.ciecas.cn	**Position** *Culinary Education Consultant* Feb '19 - July '19	**Responsibilities** Leading the culinary program developing curriculum, hosting workshops, development, and planning for future initiatives and strategies. Program functioned through educating active culinary professionals through classroom and practical exercises based on the European dual enrollment guidlines.
Culinary/Hospitality School Woosong University - SICA Daejeon, SOUTH KOREA Woosong University - SICA	**Position** *Assistant Professor* Mar '17 - Feb '19	**Responsibilities** One of the international instructors on the culinary/hospitality faculty team. Conducted classes based on school curriculum. Prepared presentations of daily subjects and developed curriculum. Taught courses in various subjects such as culinary fundamentals, European dining, Cafe operations, Thai cuisine, East Asian cuisine. Graded students based on performance and prepared them for their internships abroad.
5 Star Hotel Company Shangri-la Hotels and Resorts OMAN, MALAYSIA, CHINA www.shangri-la.com	**Position** *Executive Chef* Jul '07 - Oct '16	**Responsibilities** Fully responsible for all culinary division activities including HR management, finance, purchasing, cost control, annual CAPEX, yearly budgets, hygiene management, menu development, sales and marketing, revenue management, equal member of the executive committee team reporting directly to the general manager. Managing large teams in 5 differnt propreties. Pre-opening executive chef in one hotel of over 120 culinary team members.
5 Star Beach Resort Aisawan Resort and Spa Pattaya, THAILAND www.pullmanpattayahotelg.com	**Position** *Executive Chef* Oct '06 – Mar '07	**Responsibilities** Responsible for 4 F+B outlets. Seafood barbeque restaurant, casual dining, poolside café, fine dining modern European cuisine. Kitchen staff of 55. Banquets up to 400 guests and special events up to 830 guests.
4 Star City Hotel Novotel Siam Square Bangkok, THAILAND www.novotelbkk.com	**Position** *Chef de Cuisine* Nov '04 - Oct '06	**Responsibilities** Second in charge of all kitchen operations. Assisting in 5 F+B outlets and banquets up to 500. Kitchen staff of 60. Designed new interactive dining concept and open kitchen with various stations. Special deli shop project in mall.
Restaurant Group Tung Lok Restaurant Group SINGAPORE www.tunglok.com	**Position** *Chef Trainee/Intern* May '04 – Oct '04	**Responsibilities** Complete orientation/training in traditional and modern Chinese BBQ, Dim Sum, Chinese vegetarian and traditional Thai cuisine in total of 4 restaurants in the group. Assisted in serving Chinese banquets up to 450 guests.
Cruise Line Company Holland America Line, Inc. Seattle, USA www.hollandamerica.com	**Positions** *Chef de Partie* Sep '02 – Nov '03	**Responsibilities** Second in control of fine dining steakhouse restaurant. Trained for new fine dining concept to be implemented on all ships called "Pinnacle Grill". Opening team and assisted in planning and working on 2 of the 16 ships.
Culinary Academy Joliet Renaissance Center Joliet, IL, USA JJC Renaissance Center	**Position** *Chef de Cuisine/Consultant* Jan '02 – Aug '02	**Responsibilities** Temporary acting Executive Chef with 16 staff. Banquets up to 600 guests, casual a la carte restaurant and cooking school. Substitute instructor while working very close with culinary students.
5 Star City Hotel Dolder Grand Hotel Zurich, SWITZERLAND www.thedoldergrand.ch	**Position** *Commis de Cuisine* Feb '01 – Nov '01	**Responsibilities** Position on the banquet, special events and terrace café team. Many VIP and celebrity banquets. Members of the Leading World Hotel group and Swiss Deluxe Hotels.
Country Club Palos Country Club Palos Park, IL, USA www.paloscountryclub.com	**Position** *Sous Chef* Oct '00 – Jan '01	**Responsibilities** To assist Executive Chef in all banquets and special events. Overseeing 7 cooks and 10 stewards. Temporary contract for the busy season. Casual club bar and restaurant and Sunday brunches.
5 Star City Hotel Four Seasons Hotel Hamburg, GERMANY www.hvj.de	**Position** *Internship* Feb '00 – June '00	**Responsibilities** 3 Month internship in fine dining "Grill" restaurant with gault millau rating and 2 months in Banquets. One month bakery/pastry training in the gourmet bakeshop
Suburban Casino Hollywood Casino-Aurora Aurora, IL, USA www.hollywoodcasinoaurora.com	**Position** *Sous Chef* Oct '98 – Jul '99	**Responsibilities** One of 6 Sous Chefs overseeing a 5 outlet F+B operation. 70 cooks/20 stewards. Strong concentration on banquets up to 500 guests with very small team. Outside catering cocktail parties and high volume dining outlets.
Luxury Private Yacht Intercontinental Development International Yacht: Winged Glory	**Position** *Personal Chef* July '98 – Sep '98	**Responsibilities** Personal Chef for up to 10 guests on a private yacht that sailed the Mediterranean. Responsible for all menus, purchasing and guest interaction.

Hotel Restaurant	Position	Responsibilities
Red Rock Grill Steakhouse Chicago, IL, USA	*Pastry Cook* July '97 - Mar 98'	Started in afternoon prep shift. Making all preparation for a la carte kitchen. Breakfast, lunch, dinner operation with smokehouse/steakhouse themed food. Heavy influence on Mexican cuisine. Responsible for all pastries and specials.

Core Education and Special Courses

2025-2026 - **Culinary Institute of America** **In Person at all 3 CIA campuses and Online Inter-Modules**
Certificate - Culinary Enrichment and Innovation Program
The Culinary Enrichment and Innovation Program (CEIP) is a rigorous program of study designed for proven culinary professionals. CEIP is the only professional development program to offer advanced culinary leadership training specifically created for commercial and non-commercial chefs. Launched in 2008, the program was developed and is presented by The Culinary Institute of America (CIA) and Hormel Foods.
CEIP Program Link

2022 - **University of Wisconsin - Stout** **Online**
Doctoral Courses - Non-Degree Seeking Student
Core classes for the Career and Technical Educational (CTE) doctoral degree. Successfully completed CTE905 - Theory and Practices in Curricula and Design
UW Stout Ed.D. Program Link

2019 - 2020 - **Florida International University** **Online**
Degree Earned: Executive Masters of Science in Hospitality Management (MS)
Classes in feasibility studies, accounting and financial analysis, trends in hospitality, tourism and hospitality revenue management, global issues in hospitality, hospitality law, sales and marketing, organizational behavior, strategic management
FIU - EMS Progam Link *30 earned credits. GPA: 3.87 Magna Cum Laude*

2017-2019 - **Florida International University** **Online**
Degree Earned: Bachelors in Science of Hospitality Management (BS)
Attended classes online while overseas studying hospitality further in subjects such as tourism mng, hospitality marketing, HR management, management accounting, public speaking, commercial food production, microeconomics, hospitality information technology, operation controls, computer data analysis, purchasing/menu planning, human resources and training development hospitality law, sales and marketing, organizational behavior, strategic management
FIU - BS Program Link *62 earned credits. GPA: 3.6 Cum Laude*

2014-2016 - **E-Cornell Online Courses** **Online**
Partially completed: Master Certificate in Revenue Management-Focus on Restaurant Revenue
Overbooking Practices, Forecasting and Availability Controls, Price and Inventory Controls, Price Sensitivity and Pricing Decisions, Pricing Strategy and Distribution Channels in Hotel Revenue Management, Non-Traditional Applications of Hotel Revenue Management
Ecornell Masters Certificate in Revenue Management Program Link

2010-2011 - **E-Cornell Online Courses** **Online**
Certificate earned: Foodservice Management
This is a program that covers Marketing, Revenue Management, Service, HR Systems and Control Systems, Challenges of the Industry, Menu Planning and Merchandising Strategies.
Ecornell Certificate in Foodservice Management Program Link

2004 - **At-Sunrice Culinary Academy** **SINGAPORE**
Certificate earned: 3-Week Asian Culinary Arts Course
This was a 3 week program where one was immersed in the regional southeast Asian and Chinese kitchens. Main cuisines were Indian, Malaysian, Thai, Chinese and Singaporean kitchens. Practical and theory in herbs and spices from Asia. 6 month internship to further study the Asian kitchens.
At-Sunrice Program Link

1999-2000 - **Gewerbeschule fuer Gastronomie** **Hamburg, GERMANY**
4 month guest student in a German cooking school learning the German kitchen through theory and practice
German Food and Beverage Trade School Link

1996-1999 - **Joliet Junior College** **Joliet, IL, USA**
Degree earned: Applied Associates in Science of the Culinary Arts (AAS)
Trained in all aspects of the kitchen for the duration of the diploma. High concentration in bakery, themed buffets and traditional cooking techniques.
JJC Culinary Arts Program Link *67 earned credits. GPA 3.5*

Certificates and Continuing Education

CC - Certified Cicerone® - Beer Sommelier/Specialist 2026
CCE® - Certified Culinary Educator - 2024 - American Culinary Federation
CEC® - Certified Executive Chef - 2023 - American Culinary Federation
CHE® - Certified Hospitality Educator **-** 2026
Certificate in *ISO22001:2005 & **HACCP in Practice** -LRQA*
ICC Zertificat Deutsch – International German Language Certificate - TELC (B2 level)
Certified Beer Server - Part of the Certified Cicerone® program
ServSafe: **Food Protection Manager Certification** - 2026
Certified **ServSafe® Instructor & Registered ServSafe® Examination Proctor**
ServSafe® Allergens Certificate - 2025
ServSafe® Alcohol Advanced Certificate - 2026
ServSafe® Alcohol Registered *Instructor and Proctor* - 2026
Wine & Spirit Education Trust - **WSET Level 2 in Wines** - 2020
Wine & Spirit Education Trust - **WSET Level 1 in Spirits** - 2022
Wine & Spirit Education Trust - **WSET Level 1 in Sake** - 2022
ACF Member - American Culinary Federation

AHA Member - American Homebrewers Association
SHFM - Society of Hospitality Foodservice Management