

# Adam Roy, MS , CEC®, CCE®, CHE

Languages Spoken: English, German, Thai, Spanish, Mandarin-Chinese  
Date CV Prepared: August 2023

Linked In Profile: [www.linkedin.com/in/chefadamroy](http://www.linkedin.com/in/chefadamroy)

Work Email: [aroy@msu.edu](mailto:aroy@msu.edu)

## Employment History

### University-Higher Education

Michigan State University  
East Lansing, MI, USA  
<https://broad.msu.edu/hospitality-business/>

**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 of the advisory board to the Lansing Technical High School. SP24 teaching load contains Quantity Food Production lecture and lab along with Intro to Wine.

### University-Higher Education

University of Wisconsin - Stout  
Menomonie, WI, USA  
<https://www.uwstout.edu/academics/colleges-schools/school-of-hospitality-leadership>

**Position**  
*Hospitality Lecturer*  
August 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

**Position**  
*Culinary Consultant*  
Feb '19 - July '19

Leading the culinary program developing curriculum, hosting workshops, development and planning  
<http://www.ciecas.cn>

### Culinary/Hospitality School

Woosong University - SICA  
Daejeon, SOUTH KOREA  
[www.sisschool.wsu.ac.kr/SICA](http://www.sisschool.wsu.ac.kr/SICA)

**Position**  
*Assistant Professor*  
Mar '17 - Feb '19

### Responsibilities

One of the international instructors on the culinary faculty team. Conduct classes based on school curriculum. Prepare presentations of daily subjects. Grading students based on performance and preparing them for their internships abroad. Develop curriculum.

### 5 Star Hotel Company

Shangri-la Hotels and Resorts  
OMAN, MALAYSIA, CHINA  
[www.shangri-la.com](http://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 existing and pre-opening hotels of over 100 culinary members.

### 5 Star Beach Resort

Aisawan Resort and Spa  
Pattaya, THAILAND  
[www.pullmanpattayahotelg.com](http://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](http://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](http://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 of the group. Assisted in serving Chinese banquets up to 450 guests.

### Cruise Line Company

Holland America Line, Inc.  
Seattle, USA  
[www.hollandamerica.com](http://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  
[www.rencen.info](http://www.rencen.info)

**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](http://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](http://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.fvj.de](http://www.fvj.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.hollywoodcasinourora.com](http://www.hollywoodcasinourora.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

Red Rock Grill Steakhouse  
Chicago, IL, USA

**Position**  
*Pastry Chef*  
July '97 - Mar '98

### Responsibilities

Started in afternoon prep shift. Making all preparation for a la carte kitchen. Breakfast, lunch, dinner with smokehouse/steakhouse themed food. Heavy influence on Mexican cuisine. Responsible for all pastries and specials.

## Core Education and Special Courses

- 2022 University of Wisconsin - Stout **Online**  
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  
<https://www.uwstout.edu/programs/edd-career-and-technical-education-leadership>
- May 2019 -April 2020 Florida International University **Online**  
Degree Earned: 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  
<https://hospitality.fiu.edu/online/ms-executive/> 30 earned credits. GPA: 3.87 Magna Cum Laude
- 2017-2019 Florida International University **Online**  
Degree Earned: Bachelors in Science of Hospitality Management (BA)  
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  
<https://hospitality.fiu.edu/undergraduate/hospitality-management/> 62 earned credits. GPA: 3.6 Cum Laude
- 2014-2016 E-Cornell Online Courses **Online**  
Master Certificate in Revenue Management-Focus on Restaurant Revenue (6 out of 15 courses completed)  
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  
[www.ecornell.com/certificates/hospitality-and-foodservice-management/master-certificate-in-revenue-management/](http://www.ecornell.com/certificates/hospitality-and-foodservice-management/master-certificate-in-revenue-management/)
- 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.  
<https://www.ecornell.com/certificates/hospitality-and-foodservice-management/>
- 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 practical internship was selected to further study the Asian kitchens.  
[www.at-sunrice.com](http://www.at-sunrice.com)
- 1999-2000 Gewerbeschule fuer Gastronomie **Hamburg, GERMANY**  
4 month guest student in a German cooking school learning the German kitchen through theory and practice  
<http://g-11.de>
- 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.  
[www.jjc.edu/culinary-arts/Pages/default.aspx](http://www.jjc.edu/culinary-arts/Pages/default.aspx) 67 earned credits. GPA 3.5

## Special Certificates and Continuing Education

CCE® - Certified Culinary Educator - 2023 - American Culinary Federation  
CEC® - Certified Executive Chef - 2023 - American Culinary Federation  
CHE - Certified Hospitality Educator - 2021  
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 - 2020  
Certified ServSafe® Instructor & Registered ServSafe® Examination Proctor  
ServSafe® Allergens Certificate - 2022  
ServSafe® Alcohol Advanced Certificate - 2022  
ServSafe® Alcohol Registered Instructor and Proctor - 2022  
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  
Illinois State Board of Education - ELS (CTE) Teaching Certificate in Cooking and Related Culinary Arts CIP: 12.0500 - Grade 7 through Grade 12