

Jan. 11, 2010 ---



Former Las Vegas culinary heavyweight Chef Timothy Hulbert will showcase his skills for the first time in SLO at the Chamber's January 23rd Annual Dinner.

Hulbert recently prepared the Annual Dinner's menu that includes filet mignon, hazelnut crusted halibut and more. [Click here](#) to see the full menu.

Until recently, Chef Timothy Hulbert was the executive chef of the Planet Hollywood Resort & Casino in Las Vegas, which is one of the busiest food and beverage operations in the country. He was responsible for managing the entire food operation at the resort. He has been cooking professionally for nearly 30 years and boasts an impressive resumé.

"I was in the mix as a professional chef among the busiest properties in the country," Hulbert says. "I learned a lot about leadership, managing multiple outlets and leading a very large team. I enjoyed taking care of the numerous celebrity guests as well."

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Timothy Hulbert began his career in 1982 in Woodland Hills California. Tim excelled quickly as a cook while attending college in southern California. The restaurant's general manager transferred to Colorado and offered Tim a job out there. From there he moved up to a four star resort in Colorado Springs.

"I never would have dreamed that flipping burgers at a Coco's restaurant would lead me to this point in my life" he says. "It was at the Cheyenne Mountain Inn where I really developed my culinary skills. I spent ten years there learning garde manger, ice carving, butchering, fine dining and banquets."

Tim succeeded as the banquet chef there for over five years before taking the big step in 1996 and moving to Las Vegas to further his career.

“I was the executive sous chef at the Hard Rock Hotel for over four years where we doubled in size and added eight more kitchens. That was a great experience that I’m proud of.”

He then decided he needed to expand his skills into the high-volume, casual-dining side of the industry and quickly won an executive chef position with Bahama Breeze restaurants. A high-volume Caribbean theme concept was “from scratch cooking” on a large scale.

“I had a great opportunity to open their Las Vegas property and really see the corporate side of the business” he said. He worked on a culinary task force that sent him to the east coast to assist with struggling restaurants. “It was there that I really learned the financial end of the business. I attribute a lot of my management and corporate skills from my tenure with Bahama Breeze.”

From there he headed back to Las Vegas in 2005.

Family matters brought Tim to the central coast. “I am so glad to be back near my family. It makes you realize what’s really important. I’m extremely excited to be part of such a strong industry brand as The Embassy Suites.”

Tim has two children, 22 and 18 years old. His daughter is studying to be a pastry chef in upstate New York. His son also works in the culinary industry. He currently resides in Pismo Beach.

[Click here](#) to make your reservations for this gala event – there are only a few seats left. [Click here](#) for more information.

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