

## Gary S. Bensky

### Consulting Executive Chef

“Our purpose is to improve the quality of life for those affected by our design. What eventually ends up on the plate depends on it.”

## Profile

### SUMMARY

Over 20 years experience in the Foodservice Industry including Operation, Education and Project Management. Equipment Columnist for a major Industry Publication.

### EXPERIENCE

Consulting Executive Chef, *Clevenger Frable LaVallee, Inc.*  
Chef Instructor/Assistant Professor, *Hudson County Community College*  
Executive Chef, *Green Brook Country Club*  
Executive Chef, *Lake Mohawk Country Club*  
Executive Chef, *Cafe Americain*  
Executive Chef, *Lotus Club*  
Executive Chef, *La Bibliotheque Restaurant*  
Chef de Cuisine, *The Rainbow Room*  
Executive Sous Chef, *Chaparral Club*  
Chef Saucier, *Hilton Hotel*

### PRESENTATIONS

Saucemaking, *IH/M & R Show NY*  
Energy Efficiency with Combi-Steamers, *CIA Hyde Park NY*  
Versatility of Steam, *NAFEM '95 & '97*  
Healthy Cooking, *HCCC*

### SELECTED PROJECTS

#### Clubs, Hotels, Restaurants & Hospitals

NY Marriott Marquis                      WeeBurn Country Club  
Marriott Orlando World Center      Round Hill Club  
The Union Club of NY  
NY Mandarin Oriental

### EDUCATION & TRAINING

The Culinary Institute of America, Hyde Park, New York  
A. O. S. Degree

### PROFESSIONAL AFFILIATIONS

Member of the American Culinary Federation since 1987  
ACF Junior Membership co-chair, 1991 to 1995  
ACF Junior Team Coach, 1993 to 1995  
HCCC Scholarship Chair, 1987 to Present  
Societe Culinaire Philanthropique Salon, 1986-88, '91-'93, 2K.  
Four 1st place, two 2nd place, one Diploma of Honor  
Awarded Tenure at Hudson County Community College, 1991  
Certified by Rational Cooking Systems, 1994