

Beat Giger, CEC, AAC

Pebble Beach Resorts Corporate Chef and Director of Special Events

Pebble Beach Resorts just recently announced the promotion of **Executive Chef Beat Giger** to **Director of Special Events and Corporate Executive Chef**. In his new capacity, Chef Giger will orchestrate, coordinate, and implement all Pebble Beach Company special events, including the annual AT&T Pebble Beach National Pro-Am and the Concours d'Elegance. In addition, he will continue to provide ongoing assistance in culinary recruitment, new food and beverage concepts for Pebble Beach Resorts, and participate in the planning process for all remodels and expansions of Pebble Beach Resort kitchens.

Chef Giger joined the **Pebble Beach Resorts** in April of 1988. As **Executive Chef of the Lodge**, he oversees 150 Kitchen Employees and the restaurants: Stillwater Bar & Grill, Club XIX, Taproom, The Gallery, Beach Club, Tennis Club, Golf Grill's and Banquets.

All considered off the highest quality of any resort in California. He also supervised the Food Preparation for Room service, Off-site catering and Private Jet-Catering. Pebble Beach offers the unique opportunity of such renowned annual special events as the AT&T Pro-Am Golf Tournament, the Concours d' Elegance, Horse- Shows and Tennis tournaments where his Team excels to take care of several thousand of guests.

For the **2000 U.S. Open Golf Championship** Chef Giger's career-challenge as **Chairmen of Food and Beverage Operations** was to provide the food service to a daily Gallery of forty thousand spectators. The areas included fifty-five corporate hospitality tents, a media tent for 4000 press representatives, the Player Hospitality, 6000 volunteers, Course Cash Concessions all Lodge restaurants and Banquet Facilities. Chef Giger was in charge of the planning and execution of this spectacular and most successful event.

Beat Giger, a native of Switzerland, is an international award-winning chef. His European flair is evident in the culinary excellence and management expertise of each event he oversees at Pebble Beach. He began his training at age 16 in Zurich, Switzerland, where he worked for many five-star hotels and resorts including Hotel St. Gotthard in Zurich and Hotel Mt. Cervin in Zermatt.

In 1978 Chef Giger traveled to Ecuador to open the five-star hotel, Oro Verde, as executive chef. Two years after the successful opening he was enticed to The Breakers Hotel in Palm Beach, Florida. In 1982, the owners of Blackhawk Country Club were looking for a European chef to open their luxurious Golf and Country Club Development in the San Francisco East Bay.

Following the opening of Blackhawk, Chef Giger accepted the top position of Executive Chef at the Concord Hilton Hotel. During his four and half year tenure, he was active in the community, taught at Diablo Valley College and was chairman of the advisory board for the Hotel and Restaurant Management Program. He earned the CEC, (Certified Executive Chef) title, approved by the American Culinary Federation in 1987. The same

year he was honored with the prestigious Chef of the Year award for the Pacific Coast Chefs Association.

Among his numerous professional associations, Chef Giger holds the prestigious AAC (American Academy of Chefs) accreditation and is a member of the Chaîne des Rôtisseurs, Les Toques Blanches, President of the Resort Food Executive Committee and Chairman of the California Culinary Academy-Educational Foundation.

Chef Giger's numerous awards include a Congressional Award, a Resolution from the State Senate of California, the Chef of the Year Award in 1989 from the San Francisco Chefs' Association, and 1990 from the Monterey Chefs' Association of the American Culinary Federation, Special Award for Monterey Food and Wine, Gold Medal for Zurich Culinary Art Show and Special Resolutions from the California Assembly and the Mayor of Monterey.

Chef Giger brings his years of experience in the resort food and beverage industry to one of the world's most beautiful settings, Pebble Beach. "I would like to see Pebble Beach become as famous for our exquisite restaurants, wonderful cuisine and special events as our renowned golf courses."

Chef Giger enjoys to spend any free moment with his Wife Kathy and their two Children Tylor 10 and Madison 7 on the Monterey Peninsula. When ever possible he takes a spin on his Harley Davidson Fat Boy or works on his family home and garden.

Pebble Beach Executive Chef Beat Giger, CEC, AAC

Awards and Associations

Special Awards:

Gold Medal for Culinary Art Show/Junior Category

Gold Medal for Zurich Culinary Art Show

Gold Medal for Palm Beach Chefs' Association Culinary Art Show

Gold Medal for East Bay Chefs' Association Ice Carving Competition

Silver Medal for Palm Beach Chefs' Association Culinary Art Show

Judges' Special Award for Palm Beach Chefs' Association Culinary Art Show

Silver Medal for San Francisco Culinary Art Show

Bronze Medal for San Francisco Culinary Art Show

America's Best Chef, American Academy Restaurant and Hospitality Sciences

Chef of the Month April, C.A.P.C., San Francisco

Chef of the Year for the Chefs of Pacific Coast & San Francisco
Special Award for Monterey Wine & Food Festival Lunch
Special Award for Ice Carving Competition, Monterey
Chef of the Year for the ACF, Monterey Bay Chapter
Chef of the Year for Monterey Peninsula Chefs' Association
Outstanding Contributions Award, Diablo Valley College, HRM Program
Proclamation from the City of Monterey
Congressional Award
Resolution from the Senate Rules Committee
Resolution from the California Assembly

Current Association Memberships:

Resort Food Executive Committee RFEC , President
American Academy of Chefs, AAC
American Culinary Federation, ACF, Monterey Chapter, Past President
Chaîne des Rôtisseurs
Les Toques Blanches de France, Monterey Chapter, Past President
Swiss Culinary Federation, UHA
California Culinary Academy Educational Foundation , President

Previous Associations and Positions:

Advisory Board of Diablo Valley College, Chairman
AIWF, American Institute of Wine and Food, Board Member
Chefs' Association of the Pacific Coast, Board Member
La Toque Blanche, USA, National Board Member, Director
Oakland Children's Hospital East Bay Food and Wine Experience, Chairman
Resort Food Executive Committee, ACF