



Anthony Laub, C.E.C. Culinary Consultant

Education

Culinary/Hospitality
Biological Science

Affiliations

- Culinary Institute of America (CIA)
- American Culinary Federation (ACF)
- Chefs de Cuisine Association
St. Louis MO
- National Restaurant Association
(NRA)
- American National Standards
Institute (ANSI)
- Institute of Industrial and Systems
Engineers (IISE)

Honors & Award Dinners

- Masters of Food and Wine Dining Series**, Culinary Institute of America, Hyde Park, New York
- 50th Anniversary Dinner, Culinary Institute of America**, Hyde Park, New York
- Presidential Kosher Holidays**, New York, New York (Passover Program – **Parve Chef**) 2002-2019

Experience

“Chef Tony” is an executive chef, certified by the American Culinary Federation, and has more than 20 years of culinary experience. He has developed teams in many areas of the healthcare and hospitality industry while being committed to quality patient and guest services. In addition to excellence as a culinary professional, Anthony is highly focused, enthusiastic, and goal-driven, with solid experience in management, process & program development, team building, and training. Additionally, his expertise in purchasing, vendor alignment, and order guide development drives GPO compliance.

Chef Tony’s management style begins at the supply dock and continues through the storage areas. Keeping a fresh-eyes approach on all areas of production, he ensures best practice is observed and that quality products are served. He leads by example and responds proactively to client comments and suggestions. He was able to negotiate a “new” food GPO to include vendors, created a new ordering platform, composed a recipe database, redesigned and renovated several kitchens to successfully implement room service programs.

Selected Project Experience

Mercy Hospitals Central Region:
Missouri, Oklahoma, Arkansas

Tift Regional Health System:
Georgia

PIH Health:
California

Northern Arizona Healthcare:
Arizona

St. Anthony’s Medical Center:
Missouri

Mackinac Straits Health System:
Michigan

Sarah Bush Lincoln Health Center:
Illinois

Specialties & Skills

- Interim Leadership
- Culinary Expertise
- Process Management
- Recipe Development
- Inventory Systems
- Logistical Strategy
- Room Service/POD’s
- Operations Management
- Customer Service & Support
- Training/Competency
- Food Safety/HACCP

