



Chef Gerdy Rodriguez

Chef Gerdy Rodriguez, the acclaimed chef who took the South Florida culinary scene by storm and currently the man behind **TRG** restaurant consulting and management firm, is constantly looking to push the boundaries of your culinary experience. While his exploits in the kitchen are well documented, his most recent venture TRG is shaping up to be his masterpiece. TRG combines Rodriguez's passion, culinary training, and experience as an innovative chef into a potent tool for restaurateurs looking to bring their establishment to the next level.

Chef Rodriguez is credited with creating innovative culinary artistry that helped change the way the public experience fine dining. As a chef who appreciates all aspects of a diner's experience, Rodriguez felt that he could use his talents to help reshape the way restaurants operate. He knows how to reach and exceed the expected demands of the public, which in turn affect the restaurants bottom line. His main focus with **TRG** is not solely to create amazing menus for their clients, but also to provide a full scope of services to ensure success.

Gerdy Rodriguez put together TRG, which houses a team with a strong mastery in all facets of hospitality & dining. Formulating a solid plan for behind-the-scenes activities like F&B food management and financial control systems is only one side of the TRG coin as services are also offered which help establish a solid marketing plan as well as innovative support for interior design to help restaurateurs stand out from the rest of their competition.

Chef Rodriguez understands the need for uniquely created programs for each of his clients. His experience in various high-end restaurants with vastly different menus points to his versatility. Sushi, Mediterranean, Mexican, Italian, and Fusion cuisine only begin to communicate the wide array of menus created by Rodriguez and the TRG team. In accordance with this philosophy of adaptability, TRG's network and strong alliances with key associates ensure that each client has a tailored plan for their specific needs.

At the age of 37, Rodriguez finds himself continuing to build his legacy as a chef while sharing his expertise with others who are searching for culinary perfection through TRG. In his early 20s, the self-taught foodie established himself as an accomplished executive chef with his own distinct culinary style. Destined for a professional life in the kitchen, Rodriguez sought out opportunities to learn from the best in the business. With valuable training under the aegis of some of South Florida's top toques, among them Norman Van Aken (Norman's, Mundo) and Angel Palacios (La Broche), Rodriguez quickly progressed up the culinary ladder, mastering both cooking and management skills and exposing himself to a multitude of culinary styles. One of the most important lessons during this invaluable training was an appreciation for fine, quality ingredients – the freshest seafood, locally sourced meats, cheeses and local produce. The quest for these ingredients has become a cornerstone of Rodriguez's culinary style.

Rodriguez served as executive chef and F&B director at 1 Bleu, the signature restaurant of The Regent Bal Harbour. Prior to that, Rodriguez tackled the challenge of re-inventing Café Sambal at the AAA Five Diamond and Mobil Four Star rated Mandarin Oriental in Miami, where he served as executive chef from 2005 to 2007. From 2001 to 2005, rounding out his distinguished resume, are positions as executive chef at Norman's, Mundo in Coral Gables and executive sous chef under Angel Palacios at the now defunct but critically acclaimed, La Broche Miami.

Chef Rodriguez resides in Pinecrest, Fl.

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