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**Personal Information**

R J Rubin  
Mpls  
rrubin953@gmail.com  
Minneapolis Resident: Yes  
Ward Number: Ward 7

**Employer Information**

R Rubin  
Food Industry Consultant  
2801 Glenwood Ave  
Mpls, Minnesota 55405

**Seat Details**

Seat Number: 16                      Term Start: 07/01/2025                      Term End: 06/30/2026

**Describe your education and training, employment history, and volunteer work related to this position. Include applicable experience with civic, professional, or volunteer organizations and other city boards and commissions, including any awards or special recognition:**

## EXPERIENCE

2024-2025

Aero Service Group

Head of Culinary Development

Managing and mentoring chefs and kitchen managers ,menu development, day to day operations of 3 restaurants at MSP and other company restaurants in airports.

2022-2024

Food Industry Chef Consultant

The Sanneh Foundation

Nutritional Services Dept Manager - Non- Profit

Change Management

Systems, Operations, Logistics and Compliance -Interim Manager

Change Management of the Nutritional Services Dept serving an avg of 1600 + households weekly working with agency partners ,Corcoran Park, community networks, onsite mobile distributions, partnership box programs, grocery delivery and prepared foods programs.

Ramsey County Trusted Cultural Messenger

Other confidential clients

Integrating businesses and change management with focus on compliance, systems and operations.

2021

Owamni by The Sioux Chef

Minneapolis

General Manager

Successful opening of a much awaited James Beard winners restaurant. Set up of all Systems, Staffing and Training , partnering with the parks allowed for the ability to navigate infrastructure within local government. Curation of Bipoc Wine and Beer list, including new Indigenous wines being distributed into MN. Award Winning Restaurant ; Ny Times 2021 50 favorite restaurants, Best New Restaurant 2021 MSP Magazine , Esquire's Best New Restaurant in America 2021, 2022 Wine Enthusiast 50 top restaurants in the US, James Beard Foundation Award Winner Best New Restaurant 2022

2020

Urban Growler Brewing Company

St. Paul

General Manager

Responsible for the taproom, beer garden and all events , pivoting throughout the pandemic! Creating new systems, roles and policies.

2015-2019

Foxtail Catering

San Francisco

Head Chef -Events; Fine dining and themed, plated, family style, stations and buffet. Wine , Beer and Spirits pairing. BOH operations. Serving up to 3000 guests

2015-2019

The Green Dinner

Owner / Chef / GM

Infused Culinary events and experiences.

Allowing individuals to personalize each experience. Dinners, happy hours, pop-ups, brunches and pick ups. Allowing individuals to enjoy seasonal local ingredients infused for an amazing culinary adventure.

All infusions, menu development , execution of events, Foh/ BOH operations

2014-2016

Executive Chef Events

Chef instructor for culinary "Iron chef" style competitions for corporate team building events. Bay Area Northern CA wineries and San Francisco, CA

2013-2014

Kid Chow

Executive Chef

San Francisco, CA

Bay area school children fed the healthiest most delicious lunches in the Industry.

2012-2014

Kid Chow-Executive Chef

San Francisco, CA

2010-2011

Eat Curbside-Food Truck Company

San Francisco, CA

Head Chef

2004-2010

EXCLUSIVE CATERING

Executive Chef/ Owner

Minneapolis, MN

Utilizing Fresh Seasonal, Local, natural Ingredients individually prepared. Incorporating as many locally grown and raised ingredients into our creative menus. Supporting our area farmers and Artisans .

2004-2012

Food Industry Consultant- Systems and Operations, Restaurant Opens, Change Management, Employee retention and communications, Compliance, Product Development, Talent Acquisition, Hiring, Training and Communications

Past Clients and Projects Include:

Thousand Hills Cattle Company -Cannon Falls, MN

Bryant Lake Restaurants-Twin Cities, MN

Parasole Restaurant Holdings -Minneapolis ,MN

General Mills-Minneapolis, MN

PICA Head Start Midwest Region, United States

Richfield School District-Minneapolis

Farm to School Initiative-developed and implemented an interactive training program for district foodservice directors and employees.

Moto-I- Sake Brewpub -Minneapolis, MN

Kowalskis Markets -Twin Cities , MN

Blue Plate Restaurant Group-St.Paul/ Minneapolis , MN

Member of Hispanic Chamber of Commerce 2005-2011

Women Who Really Cook 1998-2012 / 2019-present

PICA Head start Nutritional Advisory Committee 2010

Board Member Thrive House 2011/Volunteer 2010-2012

MN Project committee member- University of Minnesota

State of MN court appointed ombudsman

Serve safe certified

Alcohol Service Certification

Food Safety Manager Certification

Mental Health First Aid USA certified 2023

Good Food Coalition member St. Croix, USVI 2018 - 2019

San Francisco Skate Club Volunteer 2012-2018

Board Member San Francisco Skate Club Foundation 2018- 2022 community engagement, fundraising, sourcing and events

Hennepin County Election Judge 2019- present

Sanneh Foundation- Volunteer 2019-2024 community engagement

Niche Mini Pantry Project 2019-present