

# *Congratulations Jamie Poltrock*

## *2017 Chef of the Year*



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*Jamie Poltrock* was born and raised in rural Wisconsin, at the age of 15 she started work as a Dishwasher then Prep Cook at Four Seasons Golf Club on Miscauno Island. She soon found her love for food working under Chef Michael Lofman, she learned the skills necessary to work in a fast pace, high volume Kitchen. Working at the small Family owned business had its

challenges, being pulled to help with grounds duties on the Golf Course, Waitressing, setting up Banquets and even shoveling Snow. She learned that it took hard work, dedication, passion and teamwork to have a successful Business. Jamie worked her way to lead cook in the Kitchen that serviced 3 Restaurants and a Banquet Facility.

In 1999 Jamie moved to Las Vegas, she began working at The Orleans Hotel and Casino for Chef Christopher Johns, in 9 years she worked in all 8 Restaurants including The Canal Street Grill, The Prime Rib Loft, Big Al's Oyster Bar, La Louisiana Cajun Restaurant, Banquets, Employee Dining, French Market Buffet and The Courtyard Café. Always interested in moving to different Kitchens to learn and challenge herself. In 2008, she transferred to The South Point Hotel and Casino, after spending time in The Silverado Steakhouse, she was promoted Room Chef of Primarily Prime Rib. In July of 2014 she found her niche as Banquet Chef, where she currently works. Leading a Banquet team of 12 employees that serves functions that range from a VIP Party of 10 to groups of more than 3,000 people. Jamie has immersed herself into the core values that embody an Ideal Chef, which she learned at a very young age.

As an active member of the ACF Chefs Las Vegas, she has served as Secretary, hosted 4 General Meetings, attended 3 National Conventions, sponsored 3 Professional Members and 1 Student Member. She loves what the ACF represents and understands what it means to be a part of this family of Chefs. Jamie is currently pursuing her certification as "Certified Executive Chef."

Coming from a small town Jamie knows firsthand how important it is to give back to your Community. In the past year, she has supported a number of charities including Opportunity Village, Shade Tree Shelter, Catholic Charities, Project 150, St. Baldrick's Foundation, Susan G Komen for the Cure, Foundation for Suicide Prevention, American Heart Association, Adopt a Pet Rescue, Best Friends Animal Society, and her favorite Chefs for Kids. Jamie has donated Dinner Packages to auction for the last 5 years, raising money to fund Nutritional and Educational Programs and Breakfasts in 13 "At Risk Schools" in Clark County. Chefs for Kids also supports Christmas Eve Breakfast and Mother's Day Dinner at Shade Tree Shelter. She has served on the Board of Directors for Chefs for Kids for the last 4 years and looks forward too many more years of service.

Outside of work Jamie enjoys spending time with Family, Friends and Pets, Gardening and Camping.