

# MEET OUR EXECUTIVE CHEF



## HOUMAN GOHARY

With decades of experience in the hospitality industry leading kitchens around the world, Executive Chef Houman Gohary (hOO-mAHn gOO-hAIR-EE) brings a uniquely global perspective to the Ronald Reagan Building and International Trade Center's culinary team.

Chef Gohary has developed an impressive international culinary resume that includes completing cuisine-specific training programs in Osaka, Barcelona, and Torino. He served as executive chef and corporate culinary trainer for The Ritz-Carlton and supported restaurant grand openings across the globe in locations such as Singapore, Dubai and Shanghai. He also managed culinary operations as executive chef for Vail Resorts at the Canyons in Park City, UT, leading a team of 125 across 15 locations and was a host chef for the 2002 Winter Olympics in Salt Lake City, UT. Chef Gohary also has experience as a restaurateur and formerly owned Good Karma Restaurant in Park City, UT as well as a line of artisanal food items. He most recently served as Executive Chef and Culinary Director for IPIC Gold Entertainment.

Equally comfortable in front of a camera as he is behind a chef's counter, Chef Gohary's vibrant energy and talent for cooking has landed him on multiple television competitions and appearances, showcasing his skills on Beat Bobby Flay, Rachel Ray's Tasty Travels and NBC's TODAY Show with Katie Couric.

Chef Gohary grew up in Iran and Austria; he credits his joy for cooking from a childhood spent with his grandmother. "My inspiration for cooking started at the age of 7 when my grandmother 'Nushi' came and stayed with us after my grandfather passed away," Chef Gohary says. "We visited local markets together and she showed me how to select ingredients by sight and smell. She showed me the way; I owe her my entire career."

Chef Gohary had studied to become a petroleum engineer and soon after completing his Master's Degree in physics and chemistry, he discovered his true career aspirations to be a chef. Throughout the years Chef Gohary has developed a passion for culinary training and mentorship, farm-to-table cuisine and sustainably sourcing ingredients. He has been featured in a multitude of publications and has received numerous awards in national culinary competitions.

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