



# Philippe Reynaud



**Philippe Reynaud**

Senior Director Culinary Operations  
Ocean Reef Club  
Key Largo, Fla.

*Keeping F&B on a Roll:  
Food Trucks, Pop-Ups and Other  
Successful Surprises*

Monday, March 6

**C**hef Philippe Reynaud has been leading the Ocean Reef Club's elite culinary team for 16 years. He is responsible for kitchen operations that serve 17 distinctive dining venues, as well as Members Catering, Conference Groups, Banquets and Special Events. Chef Reynaud oversees all menu development at Ocean Reef Club and hosts many celebrity-chef dinners and cooking classes. He hires and mentors U.S. and international culinary students during their externships at the club and manages nearly 150 culinary associates and chefs in season. Generating annual levels of \$35 million in gross food-and-beverage revenues, the F&B department is the club's largest, with nearly 500 associates—and in turn, Ocean Reef's F&B program ranks as the largest in the club industry.

Ocean Reef Club was featured as *C&RB's* cover story in its February 2016 issue ("Ocean Reef Club Stays Full Speed Ahead," <http://clubandresortbusiness.com/2016/02/44876/>), and the club's successful new food truck initiative was featured in *C&RB's* March 2016 issue ("Food Trucks Get On a Roll," <http://clubandresortbusiness.com/2016/03/food-trucks-get-on-a-roll/>).

Born in Cannes, France, Chef Reynaud graduated from the Culinary Academy of Nice following a three-year apprenticeship at the Casinos of Cannes and Deauville, Normandy. After working with top chefs in various French regions, he moved to Los Angeles in 1981 and served for seven years as Executive Chef at the Westwood Marquis Hotel. He then moved to Executive Chef positions at the exclusive Sherwood Country Club in Thousand Oaks, Calif. and the luxurious Stein Ericksen Lodge in Deer Valley, Utah.

In 1992, Chef Reynaud returned to Los Angeles to run the culinary operations of the Jonathan Town & Beach Clubs for eight years, working with Paul Astbury, who then served as his President at the Ocean Reef Club before Astbury's retirement at the end of 2014.

In December 2011, Chef Reynaud published the first Ocean Reef Club cookbook, "Flavors of the Reef," highlighting his gastronomic contributions to all of the food outlets at the property. Early in 2012, he received the Snail of Approval award by Slow Food Miami, recognizing his exemplary efforts in support of local farms and local fish sourcing.

Through Feeding South Florida, Chef Reynaud and his culinary team have managed to provide the local community with over 34,000 lbs. of Extra Helpings in a year, to help feed children, elderly, unemployed, working poor, disabled, homeless and victims of natural disasters.

This is Chef Reynaud's second presentation at a Chef to Chef Conference; at the 2013 Conference in Denver, he presented on "Staff Training and Internships."