

**Christopher D. George**  
**Corporate Executive Chef**  
**Hospitality COOP. LLC**  
**(Living Room Wine Bar - Rock Lobster - CHoP - Sea & Smoke)**

Christopher George was born and raised in Portsmouth, New Hampshire. Being from the East Coast, he experienced the fast-paced lifestyle and learned to appreciate the strong influence of food and various cuisines.

Starting as an eager young busboy, George worked at a small Italian restaurant in Portsmouth, NH, at 13. George was always intrigued by the kitchen and would watch the staff members closely. His ‘heart of the house’ career began when a dishwasher did not show up to work one day, and George approached the owner regarding his position as a dishwasher. George was quickly promoted within the “Italian Kitchen” from then on due to his talent and hard work.

George excelled in his high school culinary classes, where he learned of the Culinary Institute of America. At 18, George enrolled in the CIA in New York. Chris says that the CIA combines hard work, intensity, and passion. The burning drive that he had for the industry helped him to exceed. During school, he had the opportunity to do his externship at the reputable Roy’s Waikoloa Bar & Grill in Hawaii, where he worked and gained a vast amount of experience for one year.

Following George’s graduation from the Culinary Institute of America, he was immediately recruited to the Jared Coffin House in Nantucket, Massachusetts, only several hours away from his hometown.

George moved to Arizona to live near his sister. He launched his career in the Southwest at Roy’s Scottsdale in 1999 and assisted in the opening of Roy’s Phoenix, Desert Ridge, and Chandler. As a young chef, George grew through the ranks at Roy’s from line cook to lead line cook to Executive Sous Chef. George took over the kitchen as Executive Chef and Partner at the beginning of 2001 at Roy’s Scottsdale, being the youngest chef partner in the company at 22 years old. He is highly energetic and a true leader in the kitchen.

In 2008, George moved to Pasadena, CA, to open the portfolio's latest and newest Roy’s. He received Partner of the Year twice through his leadership and drive in the kitchen. In August 2012, he was promoted to Regional Chef Partner for the West Coast and was responsible for ten units and his day-to-day operations at Roy’s Pasadena. In 2015, George was once again promoted to Director of Culinary for Roy’s Brand and was responsible for the financials, execution, and daily operations of 23 restaurants nationwide.

In June 2019, George moved on from Roy’s after 21 years and started working closer to home in Arizona. “It was important for me to be home with my wife and three

boys and not live out of a suitcase every day,” George states, “It was an honor to work with a prestigious brand like Roy’s for so long and to form life long friendships with my Roy’s Ohana.”

George currently works for a successful restaurant group based in Arizona and is the Corporate Executive Chef for their brands. They are headed by acclaimed restaurateur Tom Kaufman, founder of The Living Room, Humble Pie, Rock Lobster, and award-winning CHoP Steakhouse. George is dedicated to the success and growth of the company. “It’s great to be around an energetic restaurateur, passionate about food and driven to grow the portfolio. I’m excited for this next chapter in my Culinary Career.”