Claude Rodier

Executive Chef, Wyndham Gettysburg

Chef Claude Rodier is currently the Executive Chef of the Wyndham Gettysburg, a hotel, restaurant and convention center at the intersection of US15 and US30 in Gettysburg, PA.

He was born in Nimes France, where he began his culinary training at the age of 15 and in 1976, he received his CAP and BEP Degree at the Culinary School in Nimes, France. Rodier then began his extensive training as a line chef, sous chef and pastry chef in the kitchens of a several Michelin-rated restaurants including the Moulin de Mougins, where he worked with Chef Roger Verge, a Michelin three-star chef.

From 1976 to 1978, after working in the kitchen of a four-star hotel, from line chef to sous chef at Moulin de Vernegue, Rodier moved to the restaurant Les Bories in Gordes, France, a Michelin one-star fine dining room, where he served as Chef de Partie. From there, he became the Chef de Partie at the Chantecler Restaurant in the Negresco Hotel in Nice, France, a two-star Michelin restaurant with notable Chef Jacques Maximin.

Claude Rodier moved to New York City in 1984 to become the Chef de Cuisine for Tucano Restaurant. After a year in Manhattan he returned to France to serve as Pastry Chef of the Companie des Bateaux in Annecy, France. Then from1986 to 1987, Rodier was appointed the Pastry Chef Moulin de Mougins in Mougins, France, a Michelin three-star restaurant followed by a four-year stint as the Pastry Chef for Olydiazur, also in Mougins, France.

In 1992, Chef Rodier returned to the US as Chef de Cuisine to open the San Souci restaurant in Cleveland, Ohio's Renaissance Cleveland Hotel. Under his guidance and culinary direction, the San Souci obtained a AAA four-star rating for six consecutive years. It was also recognized as Cleveland's "Best Restaurant" by Cleveland Magazine, as well as "Best Cleveland Area Restaurant", "Best French Contemporary Cuisine", "Best Desserts" and "Best Service" by the readers of Northern Ohio magazine. In 1994, Wine Trader magazine voted the Sans Souci restaurant a "Top 20 Dining Experience" in America. Rodier's continued success lead to his 1997 promotion to Executive Chef of the Renaissance Cleveland Hotel.

From 2000 to 2005, Claude served as the Executive Chef of Blackie's Restaurant in Washington, DC. A landmark since 1946, Claude expanded the existing menu with an increased emphasis on fresh seafood and homemade desserts.

Claude Rodier brings over 30 years of culinary expertise in the restaurant and hospitality industry to Gateway Gettysburg. Chef Rodier is anxious to share his culinary expertise and creativity with the Gettysburg community.

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