

## *Dining In Hershey*



### **S. Tina Haldeman** **Executive Pastry Chef of The Hotel Hershey**

As a child, Tina Haldeman enjoyed helping out in her mother's kitchen but never dreamed of becoming a chef. Haldeman's education began in Pusan, South Korea, and continued at various universities throughout the United States.

After trying a number of unsatisfying jobs, she began taking courses at the Scottsdale Culinary Institute – now Le Cordon Bleu – in Scottsdale, Arizona. Since graduating, she has had the good fortune to work with several very talented and well-known chefs throughout the country.

Haldeman comes to Hershey from Sea Island Resort in Georgia, home to the renowned Cloister hotel, where she was the assistant pastry chef from 2002 to 2007. Prior to that resort, Haldeman held positions as pastry chef under Master Chef José Gutierrez at Chez Phillippe, the signature restaurant of The Peabody Memphis hotel in Tennessee; executive chef and manager for Boon Enterprise, Inc., where she opened various restaurants in Winter Park, Florida; and executive pastry chef at Horseshoe Casino Tunica, in Tunica, Mississippi.

Haldeman's specialty is cake design, especially wedding, grooms' and other theme cakes.

She won a gold medal for Best Chocolate Dessert at the International Visitors Corps of Jacksonville, Florida, "Chocolate of the World" competition in 2006. She also won a silver medal at the America Culinary Federation/California Raisin Board Signature Hot Food Competition during the 2005 International Food Expo.

Highlights of Haldeman's career include participating in a Food Network Challenge called "Celebration Cakes" and also serving eight world leaders and their

wives, including First Lady Laura Bush, at the G-8 Summit held at Sea Island Resort in July 2004.

As Executive Pastry Chef of **The Hotel Hershey**, Haldeman oversees a staff that creates everything sweet for all dining outlets at **The Hotel Hershey**.

Haldeman says that chocolate is everywhere, and Milton S. Hershey can take a great deal of credit for that. She believes that it may be the most versatile food on earth, since it is eaten, drunk, used as decoration and more. Haldeman appreciates the color, taste and texture of chocolate and loves to use it in and on her cakes.

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