



**Michael Collier**  
**Executive Chef of Hershey Country Club**

Chef Michael Collier's passion for cooking started with a solid introduction from his mother, a great baker and confectioner. By the age of 9, Collier knew that the culinary life was for him. Upon graduating from The Culinary Institute of America in 1981, he began building a diverse culinary background and a style that is a perfect fit for **Hershey** Country Club.

Following graduation, Collier worked in Dallas for Chef Jean LaFonte. Occasional trips to Europe developed his knowledge of classical French cuisine. Collier went on to hold such positions as East Coast regional culinary manager of ESPN Zone; executive chef of Fireman's of Brooklyn and The Red Eye Grill in New York City; and East Coast regional trainer and chef at The Cheesecake Factory. In addition, Collier has previous club experience as the executive chef at Cipango, a private executive dining club in Dallas.

Hired by **Hershey Entertainment & Resorts** in 2003, Collier began as a chef in The Fountain Café at **The Hotel Hershey**. While there he enhanced both the cuisine and service levels. Now as Executive Chef for **Hershey** Country Club, Collier oversees a staff of 40 and aims to deliver a culinary experience on many levels, from fine dining to light poolside fair.

Collier claimed the title "Best Chef of Pennsylvania" at the Pennsylvania State Farm Show on January 15, 2009. In addition to showcasing local talent, the PA Preferred Best Chef of Pennsylvania Competition is designed to highlight products that are raised and grown in Pennsylvania.

Collier has an innovative approach to cuisine with a focus on nutrition, regional products, unique flavor combinations and creative presentations. The development of

flavors and textures, making the guest experience exciting and innovative, and working with and developing his staff are what make cooking enjoyable for him.

Collier's position on chocolate? He believes that the flavor chocolate delivers as an enhancement to many dishes – hot and cold, sweet and savory – is amazing. To him, chocolate is a food with infinite levels that need to be explored.

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