



**Richard Dingle**  
**Executive Chef of Hershey Lodge**

Chef Richard Dingle came to Hershey in 2008 from Sunriver Resort, a AAA Four-Diamond Award-winning property in Sunriver, Oregon, where he was executive chef for 14 years. Specializing in organic and locally raised foods, Dingle oversaw the culinary operations of 12 diverse food and beverage venues spread over several miles of resort offerings, including 44,000 square feet of convention space, two country clubs, and several indoor and outdoor seasonal venues.

During Dingle's tenure, Sunriver Resort was recognized with several culinary awards, including "Best Destination in the West" by *Northwest Palate Magazine*, "Best Hotel Dining Room in the West Coast/Hawaii Region" by *Sante'* magazine, and the Award of Excellence by *Wine Spectator*.

Prior to joining Sunriver Resort, Dingle held various positions in hospitality culinary operations. He was executive chef of Harris Ranch in Coalinga, California, and also held positions at Fess Parker's Red Lion Resort in Santa Barbara, California; Casa Marina Resort in Key West, Florida; and University Hilton in Columbus, Ohio. Dingle also spent time with Hyatt Hotels and various independent ventures.

Dingle's specialty is seafood, and he also enjoys working with fruits and vegetables – preferably those that are local and in season.

Dingle is active in community and industry organizations, and recently served as president of the High Desert Chapter of the American Culinary Federation. Additionally, he was a member of the board of advisors for Central Oregon Community College Cascade Culinary Institute; Western Culinary Le Cordon Bleu in Portland, Oregon; and Oregon Culinary Institute.

What's Dingle's take on cooking with chocolate? He thinks that chocolate combined with hot and spicy seasonings mixes well with such proteins as fish, shellfish, chicken and pork. He enjoys savory chocolate even more than sweet things.

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