

Introducing Executive Chef at Eagle Ridge Resort & Spa Randy Hoppman



For most of you who have been around The Galena Territory you either know Randy personally or you have run into him at the resort. What you may not know are some of the points that we will talk about in this article.

Randy is the second longest tenured employee at Eagle Ridge Resort & Spa with 40 years under his belt or should we say under his Chef Hat. Randy started with the resort the day after his 16 birthday, as the story goes Randy came in that afternoon and applied for a dishwasher's job. After filling out his application and talking with the Chef at that time he was hired on the spot, and we mean on the spot. He started working as a dishwasher that next day.

Through the years Randy moved up through the ranks in the kitchen from dishwasher, line cook, Line Cook Supervisor, Assistant Chef, Sous Chef and finally for the last 16 years Randy has been Eagle Ridge's Executive Chef. Moving up through the kitchen was not easy. During his tenure Randy had many mentors from Danish, French and Polish Chef's but at the same time saw management companies come and go. He always said that when the resort was sold he was included with the sale. "Sometimes it was hard to get a true rhythm of the resort because we had so many different management companies that took us in so many different directions without an end goal" mentions Randy. He continued to express how excited he is with our new owner and the direction he is taken us. " Our new owner Mark Klausner has a goal in mind and that is to make us the best resort in the Midwest for our travelers and for our own back yard with the great folks of The Galena Territory. And with the steps he has already taken I am very excited about our direction."

Fun Facts:

Favorite movie: Big

Favorite Past Time: building Wood Burning oven in his back yard: newest project is an outdoor pizza oven

Favorite Band: I like anything 80" except for Wham and Boy George

Favorite things to do: Travel South with family to where it is warm in our slow times at work, drink a beer in his backyard but never sits very long, he has been married for 32 years , he has 4 children, 2 girls and 2 boys with 8 Grandchildren also.

Most proud of as an Executive Chef: the many awards we have won including the best soups four years in a row and as most of you know the smoked corn and sausage chowder soup is a signature soup that served every day in Woodlands restaurant, do not be afraid of asking him for recipe because he will always give you the recipe for anything that is made in any of the several outlets throughout the Territory, over the last 33 years he has picked up ice sculpting and has entered and won several ice sculpting contests as well

Words of advice:

follow your dream and don't let anyone get in your way or make you believe it can't happen. I would also not ask anyone to do something that I would not do myself,