



Christopher Georges

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March 11, 2026

Rowan University

RE: Coordinated Dietetics Program

Dear Professor Kristen Heuser,

I am writing to express my interest in the Coordinated Dietetics Program at Rowan University. With seven years of experience as an Executive Chef/Owner, I have developed a strong foundation in leadership, customer service, critical thinking, and communication—skills that I believe will be invaluable in this program.

Throughout my career, I have honed my ability to lead diverse teams and manage complex operations within fast-paced environments, as well as build long term relationships through genuine care and customer service, which has brought customers back over and over and helped to open doors to new relationships. My practical approach allows me to make informed decisions that prioritize both efficiency and quality, and provide the ultimate service to any and all customers. As Executive Chef/Owner of Legacy Catering Inc., I have been responsible for creating menus that not only meet nutritional standards but also caters to a variety of dietary needs. This experience has deepened my understanding of the importance of nutrition in promoting health and wellness through hearty healthy meals.

I am particularly drawn to the comprehensive nature of your program, which combines lecture-based coursework with extensive supervised practice across various settings. This aligns perfectly with my desire to expand my knowledge base while applying practical skills directly related to nutrition and dietetics and helps to gain more experience in different environments. Moreover, I am excited about the opportunity to contribute positively within medical centers and wellness programs as part of this curriculum. As well as share these skills and information I learn with my community. My commitment is rooted in fostering healthy eating habits through education—a mission that resonates deeply with your program's objectives. I also have a desire to share my passion for helping to change peoples perspective on healthy eating by creating hearty yet healthy meals for people that reminds them of meals they've always had growing up in their home.

With the help of this program it will help to set the foundation to changing lives through food and health education and showing people that there is more to eating healthy than just eating a salad, and that their lives can be healthily changed in a way that they may have not thought possible.

Thank you for considering my application. I look forward to the possibility of contributing to Rowan University's esteemed Coordinated Dietetics Program while furthering my professional journey toward becoming a Registered Dietitian/Nutritionist.

Sincerely,

A handwritten signature in black ink, appearing to read 'C. C. G.', with a stylized flourish at the end.

CHRISTOPHER GEORGES

EXPERIENCE

Executive Chef/Owner, 05/2019 - Current

The Unchained Chef by Legacy Catering Inc., Swedesboro, NJ

- Oversaw a team of 50-75 workers for catering event bookings to ensure seamless execution and client satisfaction.
- Recruited and trained employees to enhance team performance.
- Meal prep and meal plan development
- Monitored inventory levels and maintained accurate shopping lists.
- Ghost Kitchen and Large and private events

Executive Chef, 04/2020 - 12/2021

Scotland Run Country Club, Williamstown, NJ

- Managed a team of of 50 workers
- Head Line chef and Kitchen manager
- In charge of creating daily specials, new menu items, making food orders and controlling food costs.
- In charge of scheduling as well as keeping kitchen clean and keeping up sanitation standards.
- Helping hire, overseeing and training employees.

Executive Chef, 04/2019 - 08/2021

TFC Corp./The Coliseum Restaurant, Voorhees, NJ


- Oversaw 25 workers for food preparation and cooking processes to ensure timely service.
- Designed and curated menus and daily specials to enhance dining experience.
- Executed catering services for all special events and functions at venue.
- Hire and Train all workers and volunteers to know and prep all menu items and sanitation standards
- Ensured cleanliness and sanitation of all stations and equipment to meet inspection standards.
- Executed meal preparation for owners, ensuring high-quality and timely service.


Chef Assistant, 08/2018 - 04/2019


Two Stones Pub, Wilmington, DE

- Prepared and cooked quality meals in high-volume, fast-paced



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 [Online Profile](#)

WEBSITES, PORTFOLIOS, PROFILES

- <https://www.linkedin.com/in/christopher-georges-1781a3129>
- <http://legacycateringcg.com/>

SKILLS

- Training
- Efficient under pressure
- Kitchen Management
- Inventory Management
- Creativity
- Meal Prep
- Microsoft Office
- POS Systems
- Menu development/planning
- ServSafe certification
- Team leadership
- Hiring, training, and development
- Cooking instruction
- Food pairing
- Food plating and presentation

service environments.

- Supported head chef in kitchen operations, maintaining efficiency during peak service hours.
- Developed new recipes by incorporating seasonal ingredients, resulting in increased positive feedback from customers.

EDUCATION

Master of Science, Nutrition and Dietetics, Expected in 05/2029
Rowan University - Glassboro, NJ

Associates of Science, Culinary Arts, 10/2016
Art Institute of Philadelphia - Philadelphia, PA

CERTIFICATIONS

ServSafe, 09/2024-09-2029 ServSafe Kitchen regulations and sanitation.

VOLUNTEER WORK

- Coordinated community outreach Thanksgiving meal giveaway partnering with The Family Church NJ
- Led fundraising efforts, maximizing resource allocation for battered women's shelter
- Assisted with special events and programs for Info 4 The Girls non profit women's health LLC
- Coordinated food drives for improved local food bank stock levels.