



# THE RIGHT STUFF

ENTERPRISES

Concept, Product & Market Development

## Robin Schempp

*Culinary Consultant*

**Right Stuff Enterprises, Inc.**

Robin has always had a proclivity for exploring and enjoying the many expressions of both the table and the bench. She shares those discoveries as President and Principal of Right Stuff Enterprises, which specializes in creative culinary concept, product, menu, and market development. In its 16th year, Right Stuff is recognized for generation of valuable, wholesome food and beverage solutions reflecting modern flavors and ingredients for both food service and retail.

In addition to serving their clients, Robin and Right Stuff have also served as incubators for the nurturing and co-creation of a several related businesses including; Chef Stuff, ChefEx and The Mist Grill Café; all which have supported her passion for and commitment to delicious, regional, seasonal and sustainable foods.

Robin writes about food and culinary R&D for several publications and regularly teaches and speaks on subjects from sustainable food service and artisan cocktail development to the process of menu ideation. She is Vice Chair of Chefs Collaborative and President Emeritus of the Vermont Fresh Network both which strive to connect chefs with a more wholesome and sustainable food supply. Robin sits on the Slow Food USA Ark of Taste Committee, which strives to save regional and heritage seeds, breads, foods and cooking traditions from extinction.

In addition, Robin Chairs the Board Development Committee of the RCA (Research Chefs Association), is a former National Director of the AIWF (American Institute of Wine and Food) and an active member in IACP (International Association of Culinary Professionals). Robin multi-tasks at every opportunity by eating and drinking well.

*Robin Schempp*

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