

DESTINATION
KOHLER

Group Director - Culinary Arts, Ulrich Koberstein

Destination Kohler and Old Course Hotel Golf Resort & Spa

Ulrich Koberstein joined the Kohler Co. in Kohler, Wisconsin, in December 2004 as the executive chef managing all the culinary operations at the Midwest's only AAA Five-Diamond resort-hotel The American Club.

Koberstein was promoted to Group Director Culinary Arts in 2006, assuming the additional responsibilities of front-of-house food and beverage operations at Destination Kohler in Kohler, Wis., and at The Old Course Hotel Golf Resort & Spa in St. Andrews, Scotland.

As a national spokesperson for the Kitchens of Kohler restaurants and for the Kohler Kitchen & Bath Plumbing Group, Koberstein provides insight into culinary artistry, entertaining, product features and kitchen design. Koberstein frequently appears on regional and national television, headlines at culinary events such as the James Beard House in New York City and the annual Kohler Food & Wine Experience, and presents at national kitchen and builder tradeshows among other accolades.



Philosophy: “It is important to keep the flavors pure, clean and intense. I want my customer to taste what they order and not have their palate overwhelmed by a myriad of confusing flavors or spices. Food combinations should compliment each other and enhance the main ingredient to create culinary memories. I believe that passion for food is infectious I want all of my cooks to feel that same passion,” said Koberstein.

Background: Koberstein was born in Namibia, Africa, and has lived in eight different countries, traveling extensively and exposing him to various cultures and exciting food. His passion for cooking started at a young age. “My mother is an excellent cook. I assumed that everybody ate the

way we did. Roast goose, veal Schnitzel, and steak tartar were regulars for dinner. A hot breakfast an absolute necessity to start the day right and plenty of fresh fish was needed to feed a growing brain. What a shock it was to find out that there were people out there who could not cook and did not eat the way we did. The only negative thing was trying to find somebody to swap my school lunch with on chicken liver pate days. I knew from a young age that food would one day become my career.”

Receiving an accounting degree at the Technical University of Witwatersrand, South Africa, he found himself working as a cost management accountant in the manufacturing industry. He soon realized that this was not his ideal career choice and that it was time to follow his dream.

In 1994 he attended the Cordon Bleu culinary school in London where he earned a scholarship to complete his studies. This meant assisting the chefs in teaching as well as being a student. Upon graduation he started in the kitchen of Nico Ladenis’ three Michelin star Chez Nico @ Ninety Park Lane Restaurant.

Three years later Koberstein came to America to join the Ritz-Carlton Hotel Company with stints at the Boston and Boston Common properties. He quickly moved up the ladder from cook tournant to chef, taking over as Executive Chef after only eight years of professional cooking. During his tenure his restaurant received *Conde Nast Traveler’s* Top Fifty New Restaurants in the World award as well as four star reviews by the Boston Herald. The hotel received *Travel + Leisure’s* top 100 Hotels in the World Award.

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