

Robert Irvine is a world-class chef, fitness authority, and philanthropist. He seeks to inspire people to live better through all his endeavors. A tireless supporter of our veterans, he gives back to those who defend our freedoms. Robert pioneered a new genre of programming for Food Network with his extreme cooking challenge show, *Dinner: Impossible*, which ran for 7 seasons and over 100 episodes. He parlayed that success into the even more popular *Restaurant: Impossible*, which ran for 13 seasons and 160 episodes. Robert didn't just renovate restaurants and retrain staff in record time, he counseled owners through personal problems that were destroying their businesses. At its peak, 1.2 million viewers tuned in on a weekly basis. Robert has also hosted or appeared on Food Network's *Worst Cooks in America*, *Next Iron Chef*, *Restaurant Express*, *Chopped: Impossible*, *Guy's Grocery Games: Impossible*, *A Hero's Welcome*, *Food Network Star*, ABC's *Body of Proof*, ABC Family's *Melissa and Joey* among others.

Robert is the author of three books: *Impossible to Easy*, *Mission: Cook*, and *Fit Fuel*. The first two cookbooks break down complex, gourmet dishes in a way that the home chef can easily execute. The third book, *Fit Fuel* draws on Robert's status as a fitness authority—he was once named one of the 25 Fittest Guys in America by *Men's Fitness* magazine, kept a monthly recipe column in *Muscle & Fitness* magazine for five years, and currently has a video recipe series running on *BodyBuilding.com*. *Fit Fuel* is a healthy living manual that combines whole-food recipes with motivation and workout advice. Robert is currently working on an as-yet untitled fourth book, this one aimed at family meals.

In 2013 Robert launched his FitCrunch line of protein bars, which has since expanded to protein brownies and powders. Built around the concept that healthy eating doesn't mean depriving yourself, FitCrunch has been an unqualified worldwide hit with the bars available in myriad convenience stores and most major retailers.

In May 2016, Robert launched *Robert Irvine Magazine* (www.RobertIrvineMagazine.com) a free digital magazine focusing on healthy recipes, fitness advice, and motivation for success in all areas of life. The magazine keeps a strong focus on Robert's appearance schedule, particularly with the USO and other military functions, and interviews a wide range of celebrities to talk about success, food, and fitness. Past interviews have included a wide range of athletes, military personnel, and actors, including Gary Sinise, Deepak Chopra, Joe Manganiello, and Gary Player.

Robert is a tireless supporter of our nation's military. He believes that none of his success would be possible without the brave men and women who defend our freedoms, and so he gives back generously with his time and treasure. Robert founded The Robert Irvine Foundation in 2014 to support the veterans and veteran causes that need the most help. A portion of the proceeds from Robert Irvine Foods goes directly to the foundation, along with public donations. The full amount of these funds are then disbursed through the foundation's grants program. Past grants have been awarded to the USO, Valor Service Dogs, the Gary Sinise Foundation, and the American Veterans Center.

Robert gives of his time by attending troop rallies held by the Gary Sinise Foundation and by touring regularly with the USO. Robert has been on several USO tours that took him to far corners of the globe; he most recently toured with the Vice Chairman of the Joint Chiefs of Staff. He is also a member of the board of the directors of The USO's DC-Metro chapter, the largest chartered chapter of the organization.

Continuing his support of the military, Irvine became the first celebrity chef to open a restaurant, aptly named Chef Robert Irvine's Fresh Kitchen, at the Pentagon in the fall of 2016. Irvine also opened a sprawling Gold's Gym franchise in Largo, Florida in January 2017 and opened a new restaurant featuring elevated pub food, Robert Irvine's Public House, at the Tropicana Las Vegas in July 2017.

In 2017, Robert also teamed up with Boardroom Spirits as a co-owner. It was apparent from the start, Robert's values match the distillery's commitment to providing "better for you" spirits with a focus on providing ingredient transparency.

AWARDS AND HONORS

- Ambassador of the Culinary Institute of America awarded in December 2007
- Chef Professional from La Toque Blanche International
- 2001 Culinary Excellence Award granted at Carnegie Hall by the Culinary Institute of America and the American Tasting Institute
- Trustee of the American Academy of Hospitality Sciences' Five-Star Diamond Award
- Member of the Malta Chefs Society (MCS)
- Episode of *Restaurant: Impossible* in the Culinary Hall of Fame
- United States Navy Honorary Chief Petty Officer
- Medal of Honor Society's Bob Hope Award for Excellence in Entertainment
- US Department of the Army Outstanding Civilian Service Award, Spring 2016
- Spirit of Hope Award, 2017
- Angel of Honor Award, 2018