



JARROD L. MOILES

CORPORATE EXECUTIVE CHEF,
DIRECTOR OF FOOD AND BEVERAGE

JUDGE

PE

FEATURED IN

- Forbes Travel Guide Five-Star Hotel ranking
- Four-Star Restaurant ranking for the first time; "America's Best Culinary Hotel" from the Boutique Hotel Awards
- Open Table "Diners' Choice"
- Travel + Leisure "World's Best Awards" as a Top 15 resort in the U.S. and Top 50 worldwide

ABOUT:

Hospitality professional Jarrod Moiles brings over 20 years of experience to his role as Corporate Executive Chef & Director of Food and Beverage at PE Management Group. Moiles began his formal culinary training in 1996 at Johnson & Wales University in Rhode Island. He then worked over the next 13 years in various complex roles at the finest restaurants in Massachusetts. He accepted his first Executive Chef role in 2000 at the age of 23 at Tiano's, a well-regarded Worcester Italian restaurant. He also worked at The Historic Public House in Sturbridge, Massachusetts. By 2010, Moiles was established as Executive Chef at the modern American Steakhouse BOKX109 at the Hotel Indigo in Newton, Massachusetts.

When not in the kitchen, Moiles is a devoted father and husband and a fitness enthusiast enjoying the Southern California lifestyle.