

**Chris Poplin**  
**Executive Chef**  
**Hard Rock Rocksino Northfield Park**

Originally from San Diego, Chef Chris Poplin has been in the culinary field since the age of 16. Twenty-seven years later, Poplin is the Executive Chef at Hard Rock Rocksino Northfield Park (HRRNP), responsible for managing 80 team members and five award-winning dining venues featuring everything from fine dining to more traditional fare and more.

Poplin comes to HRRNP from the IP Hotel and Casino in Biloxi, Mississippi, where he served as Executive Chef and was instrumental in re-opening a completely remodeled property, following the devastation left behind by Hurricane Katrina.

He has also served as Executive Chef at Coushatta Casino Resort, Louisiana's largest land-based casino and has held culinary leadership positions at Big Bear Lake and Lake Arrowhead resorts in San Bernardino, California; and he opened the glamorous Venetian Resort Casino in Las Vegas, Nevada.

Among his many career accomplishments, Chef Poplin was one of eight elite chefs invited to prepare food for Team USA during the 2012 Summer Olympics. These culinary events celebrated the food and culture of the Mississippi Gulf Coast, with an eye on encouraging guests of the USA House to experience the Mississippi Gulf Coast themselves and enjoy everything the region has to offer from music and architecture to fun attractions, beautiful beaches and food.

Poplin's San Diego roots bring a fresh and exciting twist to southern cuisine, honoring him with major awards, including the "Maître de Gout, Master of Taste Award" by the Chefs in America Awards Foundation and the Casino Cook-Off championship, naming him the "Casino Culinary King of the South".

Nonetheless, Poplin is most proud of the training and mentoring he has been able to give to others over the years which have helped them to grow and become successful in their own careers.

Poplin is certified by the American Hotel & Lodging Association as a Food & Beverage Executive and is also certified by the Professional Chef Association as an Executive Chef.

In his spare time, Chris enjoys golf and spending time with his wife and their two sons as he follows his children's sports and academic activities.

