



## **Susan Wolfla**

Executive Chef

Mandalay Bay

Susan Wolfla brings a wide range of experience to the Mandalay Bay culinary team. She holds degrees from both Purdue University and The Culinary Institute of America in addition to having worked at some of the world's top resorts including Atlantis in the Bahamas and Little Dix Bay in the Virgin Islands. In 2005, Wolfla accepted the position of Executive Sous Chef at Mandalay Bay and worked her way up to assistant executive chef. Hard work and determination earned Susan the promotion to Executive Chef in addition to a place in Las Vegas history.

Wolfla oversees Mandalay Bay's culinary operations for seven restaurants, all in-room and employee dining, manages more than 500 cooks and chefs and develops menus for large conventions that take place in the resort's 2.1 million square feet of meeting and exhibit space.

Committed to education and community, Wolfla serves on the culinary advisory board of the Art Institute of Las Vegas and also is chairwoman of the culinary team for Three Square where she assisted in the design of their culinary kitchen. She has mentored several young chefs and helped them identify their culinary career paths as well as setting goals towards achieving their ultimate potential.