



Gregory Gable A.C.S. C.C.P.

Research and Development Chef
Savencia Fromage & Dairy | Cheese USA



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FROMAGE & DAIRY

CHEESE USA

Greg's culinary journey began at the age of 14, working as a short-order and breakfast cook at local restaurants. Along with school, sports and extracurricular activities, he worked this position until his acceptance into the Culinary Institute of America (CIA) in Hyde Park, NY, in 1982.

After graduating from CIA in 1984, Greg helped open The Restaurant at Doneckers in Ephrata, PA. Doneckers, a well-known destination for upscale fashion and superior service in central Pennsylvania and Philadelphia areas, was expanding its products and services to include The Artworks, The Inns, and The Restaurant. The Restaurant would also be likened to similar standards set forth in the Doneckers community. Greg worked in all areas of the kitchen as well as developing recipes and menu design. He spent three years at Doneckers where he also met his future wife, Heidi.

Greg left Doneckers in 1987 when he was offered the opportunity to work at Le Bec Fin in Philadelphia, PA. Le Bec Fin was owned by renowned Chef Georges Perrier. Le Bec Fin and Georges Perrier were long-standing recipients of the Mobile Five Star and AAA Five Diamond awards as well as the James Beard Award for Best Chef and Best Restaurant. Despite his 58-mile drive (each way) to work, Greg was enthralled with this opportunity. In his 15-year tenure under George's personal tutelage he worked at all positions in the brigade, refining techniques and increasing his culinary passion. The last four years were spent in the position of Saucier and Chef de Cuisine. Throughout his time, Greg organized and brought to fruition signature innovative dishes and menus with the highest quality ingredients available. This experience left a lasting impression, refined his palate, and influenced his culinary standards. These standards are ingrained in his work ethic and are of enduring significance to him.

In the spring of 2000, Greg was extended the opportunity to return to The Restaurant at Doneckers. The challenge he was presented with was to put Doneckers on the map as a premier dining destination in Central PA and surrounding areas. Despite the long hours, Greg was closer to home which allowed more time with his daughter Layne. By this time, Heidi was Sommelier at The Restaurant and developed the wine program to a cellar of 600+ wines from around the world. This earned the restaurant the Best Award of Excellence from Wine Spectator magazine. Along with his wife and the Doneckers team, Greg created the restaurant's very popular, prix fixe, seven course tasting menu, which included wine pairings along with regional monthly wine tasting dinner events. The restaurant received impressive reviews and accolades with Zagat food scores of 27 out of 30 and a Three Bells Award of Excellence from the Philadelphia Inquirer.

While still at Doneckers, Greg became a consultant for Savencia Fromage and Dairy USA in 2004. This role developed into a full-time position as Research and Development Chef in 2007. As a member of the Research and Development team, his duties include developing recipes, innovation of new products, support for sales and food service customers, leading trade shows and providing food styling for many of the Savencia product lines, social media, and website content.

In 2018 Greg achieved the title of Certified Cheese Professional from the American Cheese Society. Most recently, Savencia Fromage and Dairy USA launched [CheeseLoverShop.com](https://www.cheeselovershop.com), an ecommerce website dedicated to selling and shipping Savencia's fine cheeses throughout North America. Greg has been the onsite expert for the website providing educational and entertaining videos of delicious recipes. Greg also offers virtual cheese tastings (wine optional) and insight utilizing the Savencia cheese portfolio offered on [CheeseLoverShop.com](https://www.cheeselovershop.com).