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RESTAURANT CHEF

Chuck Collins hails from Chicopee, Massachusetts where at a young age he realized the connection between food, happiness, and family. Helping his Grandmother cook her native polish cuisine, Collins knew cooking would become his passion and career.

Chuck began cooking in local Massachusetts restaurants at the age of 16. Collins who is self trained really started to earn his cooking chops when his family decided to open their own restaurant, Learning the business very quickly and understanding the importance of motivating his culinary staff and keeping food consistent.

Pursuing a change in scenery Collins and his family moved to Gettysburg in 2000. Contributing to the success of several local restaurants, Collins joined the Wyndham Hotel in 2007 as kitchen supervisor of 1863 restaurant.

Cooking breakfast for most of his life Chuck has been known by his peers for cooking the perfect omelet. Chuck believes in the philosophy that a Great Breakfast leads to a Great Day!

Collins has many goals he would like to accomplish in his culinary career and is a great asset to the Wyndham Gettysburg.