



**Robbie Pacheco**  
**Executive Chef**

As the executive chef at Wahoo! Grill, Robbie Pacheco brings more than 20 years of restaurant experience to one of Decatur's most beloved neighborhood bistros. Boasting knowledge of many different types of cuisines – ranging from Latin American and Southern Indian, to continental and contemporary American – Pacheco provides a deep understanding for the restaurant industry.

Pacheco began developing his interest in food at the age of 15 while washing dishes at a neighborhood eatery, eventually going to culinary school at The Art Institute of Los Angeles where he earned his associate degree in Culinary Arts. His career launched when he joined the team at The Palm Restaurant in Los Angeles as junior sous chef. From there, he held several culinary positions over the years – from sous chef and executive chef, to chef de cuisine and a private chef for upscale clientele. Throughout his years in the industry, Pacheco has been responsible for managing a staff of more than 60 people, creating daily menu specials, completing a total rebranding of a 150 seat restaurant, overseeing kitchen inventory and more.



Pacheco finds his inspiration and motivation from the endless combinations and creativity that goes into cooking, and using his ability to manipulate those combinations to create a memorable experience for diners every time.

Pacheco currently resides in Roswell, and enjoys playing golf in his free time.

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