



Born and raised in Wurzburg, Germany, executive Chef Ralf Wollmann was always involved in his family's restaurant. From a young age he learned his way around a kitchen. Ralf attended Hotel and Restaurant School Villengen-Schwenningen in Germany for three years. He then went on to work at some of the finest dining establishments throughout Europe. He has carried this knowledge with him and now oversees a tremendous kitchen brigade and Western Canada's only Five Diamond dining room.

Chef Wollmann's mentor was Chef Willen who oversaw the two star Michelin restaurant Hemingway at the Hotel Victoria in Germany. Chef learned the finer art of food and also the dedication required to become a great chef.

Chef Wollmann moved to Canada in 1996 bringing over 20 years of all encompassing experience with him. He has worked as Executive Chef at Buffalo Mountain Lodge and Harrison Hot Springs. He also was co-owner and Manager of the local Rocky Mountain Flatbread Company. In 2008 he returned as the Executive Chef at the Rimrock for the second time in his career.

Chef Wollmann believes that passion is revealed with presentation and flavor. He possesses a desire to harmonize flavor, aroma and unique presentations in every plate he creates. Chef Wollmann's culinary team plays an important part of the process as he surrounds himself with passionate young chefs who are eager to learn.



THE RIMROCK RESORT HOTEL

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