

RONNIE DILLA NAMED PASTRY CHEF AT ROYAL PALMS RESORT AND SPA

PHOENIX – (October 2009) –Ronnie Dilla has been named Pastry Chef for T. Cook's and Royal Palms Resort and Spa. He joined Royal Palms as Assistant Pastry Chef in 2006. Overseeing a staff of eight, Dilla is the creative force behind all of the desserts and pastries on the award winning T. Cook's menu, the elaborate wedding cakes and pastries for weddings and special events held at the resort, and the sugar and chocolate sculptures for VIP amenities and holidays.

Prior to joining Royal Palms, Chef Dilla held lead pastry positions at The Phoenician and then the Wigwam Resort & Spa where he as named Employee of the Year in 2005.

Though born in the Philippines, Dilla moved to Arizona at the age of 17 and took classes at Phoenix College before attending Scottsdale Culinary Institute where he earned an Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts. He also credits two mentors who helped him evolve into the professional he is today. First, was Patrice Caillot, World Pastry Champion in 2004. Immediately after graduation, Dilla trained under Caillot at the Ritz-Carlton Lake Las Vegas. His second mentor was his boss at Royal Palms, Pierino Jermonti, who left to open one of Royal Palms' sister resorts in California, Terranea. It was Jermonti who guided him to mastery in creating eye-catching showpieces.

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