



Pam Green

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Born and raised in Philadelphia area, I learned early on from my parents about being creative and discovering food, as my father was a musician and my mom became the first woman insurance underwriter in the Philadelphia area. When I was 12, my family moved to Wildwood and I quickly discovered that I loved being a Jersey Girl. Nothing compares to being able to say proudly that being a “toast girl” at the Atlantic Diner in Wildwood sparked my Food & Beverage career.

I continued to work in restaurants as a server over the next few years. As my life changed I found myself homeless and jobless with two kids to support. I called an old boss who helped me by giving me a job as a pantry person. One evening, a cook didn't show up, and I was asked to help and keep an eye on the food in the broiler. I never looked back after that point, I had found my passion, and knew I wanted to be a chef.

I am so thankful that I have had the opportunity to work side by side with some of the most talented chef's, who mentored me and allowed me to grow and learn from my mistakes. I am proud that all of my culinary training has been ‘on the job’. Professionally I have held positions at various South Jersey restaurants and then came to Atlantic City to work for the Claridge Casino. Shortly thereafter I was recruited by Caesars to become a sous chef and after 18 months was promoted and became the only female executive sous chef in an Atlantic City Casino area. In 2001, I found my new home & family at the Sheraton and discovered that I was the first female Executive Chef in Atlantic City. .

I appreciate all the opportunities I have been given and truly believe in giving back to the fullest. I mentored the Upward Mobility Program at Caesars and worked with four cooks for a year to become sous chefs. I love being a community advocate and using my talents to help support local organizations. I mentored and volunteer with the Big Brothers Big Sisters program in Atlantic City, and am active in Mothers Against Drunk Driving (MADD) and Planned Parenthood. I had the honor of cooking at the “wounded warrior”center at Landstuhl army base in Germany.

I was inducted into the Atlantic County Women's Hall of Fame in 2010. As the Executive Chef at the Sheraton I participate in various community events supporting education; the Restaurant Gala and Chefs at the Shore. To support the Community Foodbank and The Let us Eat program we also do Then Captains Table fundraiser at the Boat Show inn Atlantic City