

Robert (Robby) Lybrand

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Professional Summary

Experienced culinary educator, ordained pastor, and hospitality management expert with over 28 years of experience in both academic and real-world environments. Skilled in teaching, management, event planning, and spiritual leadership. Adept at fostering hands-on learning and community outreach. Currently serving as a Chef Instructor and Pastor, bringing a unique combination of food service, leadership, and ministry to all roles.

Education

- **Candler School of Theological Seminary** – Enrolled (Present)
Master of Divinity
- **Liberty University** – 2014
Master of Management and Leadership
- **Johnson & Wales University** – 2016
MBA in Hospitality
- **Johnson & Wales University** – 2007
B.S. in Food Service Management (Concentration: Beverage Services)
- **Johnson & Wales University** – 2005
A.A. in Culinary Arts

Professional Experience**Professor & Chef Instructor**

University of South Carolina – 2018 to Present

- Teach courses in Culinary Arts, Beverage Management, Hospitality Management, and Sanitation
- Assist in planning and coordinating special events.
- Serve on various academic and professional boards.
- Mentor students in hospitality and culinary career development.
- Oversee the brewery lab and all aspects of beer brewing.
- Oversee purchasing of food and related items in the Marriott Kitchen and those who use the Marriott Kitchen.
- Oversee daily use of the Marriott Kitchen, working with those that use the space to ensure cleanliness, organization, and proper operation.

Licensed Local Pastor

South Carolina Annual Conference United Methodist Church – 2021 to Present

- Currently serving at St. Mark United Methodist Church.
- Oversee worship, operations, and the congregation of the Rivers Street Campus.
- Oversee all IT needs within the worship services.
- Serve as associate pastor, responsible for preaching, teaching, and worship planning.
- Provide spiritual guidance and pastoral care to the congregation.
- assist youth and children ministries and support church committees.

Culinary Arts Instructor

HB Swofford Career Center – 2012 to 2018

- Taught culinary arts to high school students.
- Developed course curriculum and managed classroom operations.
- Organized and supervised student participation in cooking competitions and catering events

Owner & Operator

R3 Bistro and Catering – 2007 to 2012

- Managed all daily operations including menu development, staffing, and client relations
- Handled financial management, food procurement, and service quality control
- Led catering services for special events and private functions

Certifications & Skills

- ServSafe Food Manager Certified
- ServSafe Alcohol Certified
- ServSafe Food Manager Instructor and Exam Proctor Certified
- ServSafe Alcohol Instructor and Exam Proctor Certified
- Cicerone Level One Certified
- Event Planning & Management
- Menu Development & Culinary Instruction
- Public Speaking
- Youth Ministry Leadership

Publications

- **Hendry, G., & Lybrand, R.** (2019). *Essential culinary (Lab manual; workbook)*. Kendall Hunt Publishing.
- **Lybrand, R., & Knapp, W. R.** (2023). *Purchasing and controls in the hospitality industry*. Kendall Hunt Publishing.

Community Involvement

- Judge for the South Carolina Prostart Invitational
- Judge for the National Prostart Invitational
- Frank G. Russell Career Center Advisory Board Member (8 years)
- Abbeville County Career Center Advisory Board Member

- Active volunteer in local and church-related outreach programs
- Advocate for faith-based community service through Salkehatchie Summer Services