



Chef Tonne Khabir

Executive Chef

Bobsaith Consulting LLC

Savory, delectable, flavorful and scrumptious are just a few words to describe Chef Tonne's exotic cuisine. Executive Chef, Tonne Khabir, senior partner of Bobsaith Consulting LLC, developed a passion for cooking at the tender age of 13, and has been stirring things up for the past 25 years. Specializing in creating and catering delicious low-fat, Middle Eastern, Creole-influenced dishes with an East African, kosher style, neo-soul twist, Chef Tonne believes that Americans have moved away from fresh. "We need to get back to fresh foods!" she states matter-of-factly.

Hailing from Kansas City, MO, Chef Tonne was handed the cooking ladle by her retired, executive chef grandmother. While studying organizational communications at the University of Kansas, Khabir was afforded the opportunity to professionally train in Haiti and the Dominican Republic. An avid international traveler, Chef Tonne has intensely studied food trends and cooking with friends from exotic places abroad such as France, Japan, Germany, and among many areas of Africa including Egypt, Tanzania, Nigeria and Kenya, and domestically, all over the United States.

Prior to starting her own catering company, Creative Events, in the mid-90's, Chef Tonne gained experience as a corporate chef with the infamous WorldCom, a Sous chef with the Dallas Convention Center's Culinaire International, their off-site catering division, and as assistant general manager at Newport Seafood in Dallas' West End District and as the Director of Catering for Walls Catering. Over a course of several years, Chef Tonne has received numerous awards, letters of commendation and recognition for her hard work as a culinary artist. Since it's opening in 1996, Creative Events was amongst the top 10 event planning companies in Dallas by the "Dallas Business Journal" for five consecutive years. She has served as board of director for numerous events including the Shakespeare Festival of Dallas, and 500 INC.

After selling Creative Events in 2009, Chef Tonne shifted her career to organic/healthy food service management to public and private governmental entities. Khabir has successfully produced affordable food service, educational seminars, and event management for her clients. She has 20 years in the foodservice and event management industry. Chef Tonne has arranged more than 1000 events, and has worked as a personal chef for an A-list clientele including professional athletes, and entertainers like radio personality, actor, producer, entrepreneur, comedian and personal friend, Steve Harvey.

Chef Tonne is currently an active member of many professional organizations including the American Personal Chefs Association, a division of the American Culinary Federation, and National Association of Government Contractors. She received a government contract award for non-appropriated foodservice at Bolling AFB the first of its kind. With prominent business clients like Cap Gemini, Southwest Airlines and Exxon Mobil Green Team, Tonne Khabir is working hard to make her undying mark as a chef. And so far her hard work has been paying off.