



Ben Gallegos

MANAGER

Twenty years ago, Ben Gallegos, a local kid from Glendale, decided to roll the dice and start his first job with Honeybaked Ham. Starting out, Ben was a bit nervous and apprehensive, but was handed an apron and given responsibilities. However, Ben quickly went from dicing onions to decorating astonishing platters; he had climbed his way up the hierarchy in the competitive kitchen of Honeybaked Ham. Working under experienced chefs (who taught Ben more than knife skills) he learned the business side of running a restaurant: How to minimize waste, manage staff, offer great customer service, and increase sales.