

Introducing . . . Chef Randy Eusebe Executive Chef, Market Street Viera

We are proud to introduce Chef Randy Eusebe, Executive Chef at Market Street Viera!

Born and raised in the nature isle of the Caribbean Dominica, Chef Randy's culinary journey started at a small restaurant at the age of 16, working as a dishwasher after school.

Two years later, at La Rob creole restaurant, he was promoted to a cook position and continued in this role for an additional three years.

In his early 20's, he moved to the British Virgin Islands, spending his mornings at H. Lavity Stoutt College. The evenings were filled working at both Hodges Creek Hotel as a sous chef and at the Treasure Isle Hotel specializing in fine dining. In 2008, Chef Randy moved to Melbourne, Florida and joined the staff at The Fat Snook restaurant as well as a local Hilton Hotel.

The birth of his first daughter found Randy seeking a position that did not require working night-time hours. It was at this point in his career that he found the senior living industry, which was "the best move I ever made!"

"I have a true passion for taking care of our residents and communicating with families. I've been in the culinary field for twenty years and in the senior living industry for 13 years. I love seeing the smiles and creating relationships through food with the residents and families. This has been my true calling," he says.

In his spare time, he loves spending time with his wife and daughter, traveling, dining out and catering.

We are blessed to welcome Chef Randy to our family!