# Tommy Gilbert

Co-founder and Chief Operating Officer, Pro Kitchen Hub



FULL BIO

Tommy Gilbert is the Co-founder and Chief Operating Officer of Pro Kitchen Hub (PKH), a shared commercial kitchen and Center for Culinary Startups in Sunrise, Florida. Since 2016, PKH has given more than 500 food businesses a licensed place to start and grow.

His story with food starts in Haiti. Every Christmas, his uncle cooked a whole goat and made a different dish from every part of it: goat head soup, grilled goat, stews. Even the skin was dried and turned into small drums for the kids. Nothing was wasted. Tommy left Haiti at 18 and still remembers it like it was yesterday. It was his first lesson in getting the most out of what you have.

Science came next. Tommy earned a chemistry degree from Florida International University and spent more than 25 years in the pharmaceutical industry, working his way from analyst to supervisor. He ran calibration and compliance programs, helped move a lab from paper to electronic systems, and supported FDA audits with zero critical findings on the instrumentation he was responsible for.

Pro Kitchen Hub came out of a problem at home. Tommy and his wife, Chef Vicky, were running A Unique Taste, a personal chef service, and wanted to grow it into product development and full-service catering. They went looking for a kitchen to rent and found restaurants and bakeries in their off hours, community centers, and churches. None would let them get licensed. They figured they could not be the only ones, so they built the kitchen themselves, for every food entrepreneur stuck in the same spot.

Ten years later, PKH is a 7,430-square-foot licensed facility averaging more than 80 active members a year, with its model licensed to a second location in Tampa. Some members have gone nationwide. Some started as side hustles and became real businesses. Some bring in six and seven figures and still cook out of the building. Together they have created or sustained hundreds of local jobs. For most of that decade, Tommy ran operations while working full time in pharma. In 2026, he went all in on his companies, which include Unique Culinary Group and A Unique Taste, where he also runs operations and builds the systems each one works from.

His team knows his rule by heart: "Don't just come to me with a problem. Bring a solution." Most of the time, he says, they had the answer all along and just needed the right questions.

At home, the mentoring continues with his three boys: one who thinks he's the boss, one who will sell anything he can get his hands on, and one who is too smart for his own good. Tommy cooks breakfast, bakes bread, and smokes meats, mostly for the science behind it. If he ever retires, the plan is a bed and breakfast in the Caribbean with Vicky, where he will be in charge of breakfast.

> **"I want to be known as the founder who gave curious people the chance to play out their dream. Successful or not, they got to give it a try."**
>
> TOMMY GILBERT

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