

Hosea Rosenberg, originally from Taos, New Mexico, was always good at math. After graduating 3rd in his class at Taos High School, he moved to Boulder, CO to study at the University of Colorado. His dream was to be an astronomer. During his years as a Colorado Buffalo, Hosea worked in local kitchens to pay his way through school. In 1997, he was awarded a Bachelors of Science in Engineering Physics. After graduation, he spent some time traveling and it was then he realized he was spending more time thinking about food than about math.

Hosea's first restaurant job was as a dishwasher at the Apple Tree Restaurant in Taos. Since then he has worked his way up the ranks, from prep cook to line cook and finally to chef. Past positions include working for Wolfgang Puck, Kevin Taylor, Sean Yontz and Dave Query. His first Chef position was at Dandelion Restaurant in Boulder in 2001.

Hosea first joined the Big Red F Restaurant Group as Sous Chef at Zolo Southwestern Grill before moving to Jax Fish House Boulder in January, 2004. During his tenure at Jax, Hosea has won numerous awards and accolades: Best Chef of Denver International Wine Festival (2006, 2007); seven-time, undefeated winner of the Flatiron Chef Competition; Guest Chef at the James Beard House (2007); and most recently was named Top Chef - Season 5. Jax Fish House has also been named Best Seafood Restaurant in the Denver/Boulder area since opening in 1994.

Hosea is active in many local and national charitable organizations. He proudly represents and supports the Boulder County AIDS Project, Share Our Strength, Chefs Up Front, March of Dimes, Colorado Music Festival, Operation Frontline, and the American Cancer Society, among others.

Hosea works closely with many of the local farmers and ranchers in Colorado. He supports sustainable agriculture, conservation, and buys local and organic whenever possible. The seafood he buys is sustainable and on "green" lists. Jax is PACE certified, on the Colorado Proud list, uses 100% Wind Energy and practices composting, recycling, and water conservation.

When Hosea isn't in the kitchen you can find him enjoying what the mountains of Colorado and New Mexico have to offer. He is an avid skier, mountain biker, fly fisherman, and all-around outdoor enthusiast.