

CHEF JERRY WALPER

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SUMMARY

Natural culinary leader and logistics expert with decades of high-volume experience executing complex, large-scale events and elite private dining. Combines sharp culinary instincts with exceptional physical endurance and a strong work ethic. Proven track record managing teams, controlling costs, and delivering excellent food preparation across 4,000+ shifts, ranging from high-end private dinners to massive 12,000+ attendee functions. Seeking lead culinary roles for complex, challenging off-premise events.

CORE COMPETENCIES

- **Culinary Leadership:** High-volume catering, fine dining execution, menu design, scratch cooking.
- **Operations & Logistics:** Off-premise event planning, kitchen layout optimization, BOH workflow.
- **Financial Controls:** Food & labor cost reduction, inventory management, menu costing.
- **Team Development:** Onboarding, mentoring, scheduling, and training cross-functional kitchen staff.
- **Certifications:** ServSafe Certified.

WORK EXPERIENCE

Catering by Design | Assistant Chef (Seasonal / Contract)

Denver, CO (Apr – Oct 2025, May - August 2026)

- Selected for complex, high-profile events across Denver and premier mountain resort towns.
- Deployed to Arrowhead Stadium for a month-long contract during FIFA matches, serving as a culinary logistics lead for specific VIP hospitality buffet lines under the direction of the Executive Chef.
- Directed targeted setup, replenishment, and quality control tasks for designated high-volume service stations.

Saz's Hospitality Group | Freelance Chef

Milwaukee, WI (2024)

- Supported high-volume culinary execution at the Marcus Performing Arts Center for The Daily Show broadcasting team.
- Executed kitchen operations within the VIP hospitality tents at the Summerfest grounds for a 10,000-guest RNC event.
- Stepped into a supervisory capacity as the culinary lead for the high-volume pizza concession segment during a 12,500-person conference.

Scheper Event Group | Freelance Chef (4 Contracts)

IMSA, SRO Race Circuit (2024)

- Prepared scratch menus for up to 1,500 drivers and crew members at various professional race circuits.
- Traveled and executed operations across Long Beach and Monterey, CA; Sebring, FL; and Detroit, MI.
- Maintained high energy and focus during challenging event schedules, typically totaling 85 hours over 7 days.

Puff 'n Stuff Catering and Events | Chef de Cuisine, Offsite

Orlando, FL (2014 – 2024)

- Advanced rapidly into the lead offsite culinary role following an initial onboarding period.
- Managed offsite kitchen operations, staffing, and execution for the company's most complex and high-profile events.
- Directed culinary execution for high-security VIP clients including SpaceX, Tesla, and former President Bill Clinton.
- Collaborated with the Director of Operations to standardize offsite kitchen procedures and improve culinary consistency.

Lasso the Moon Events | Consulting Chef / Executive Mentor

Miami, FL (2000 – 2017)

- Maintained a trusted, 17-year relationship, providing culinary expertise and operational support during peak intervals.
- Hired initially to onboard, train, and mentor their incoming Executive Chef (a recent Culinary Institute of America graduate), who successfully led the kitchen for the majority of my tenure.
- Integrated into high-level event planning sessions, offering strategic input on menu development, ordering, and staffing requirements.
- Directed both onsite and offsite back-of-house (BOH) kitchen operations for targeted, high-priority events.

Longpine Plantation / *Private Chef*

Thomasville, GA (July 2021 – March 2022)

- Served as the exclusive private chef for the owners of a prominent 7,000-acre plantation.
- Devised constantly changing, hyper-customized menus for daily dining and guest events ranging from 2 to 15 people.
- Executed advanced scratch cooking, including artisanal sourdough breads, pastries, pasta, pizza dough, fresh tortillas, and ice cream.
- Managed traditional open-fire cooking and specialized meat smoking techniques.

James Ranch Grill / *Consulting Chef*

Durango, CO (July 2018 – October 2018)

- Stepped into a critical mid-season vacancy to stabilize back-of-house operations for a popular farm-to-table eatery.
- Designed menus around the estate's own grass-fed beef, award-winning cheeses, organic eggs, and farm-fresh produce.
- Redesigned BOH systems and line workflows to significantly better handle peak-hour customer volume.
- Reviewed and modified architectural and operational plans for the construction of their new restaurant location.

Keith Brown and Family / *Private Chef*

Fort Lauderdale, FL (2003 – 2006)

- Planned bespoke menus and prepared high-end meals for family dining and private events ranging from 4 to 12 guests.
- Managed estate kitchen logistics and provided culinary services traveling aboard the family's private yachts.

The Century Hotel / *Kitchen Manager*

South Miami Beach, FL (1993 – 1995)

- Recruited to turn around restaurant performance, successfully driving down food costs from 50% to 31%.
- Designed a simple, fresh, and highly profitable menu tailored specifically to attract South Beach locals.
- Optimized physical kitchen layouts to improve workflow, ticket times, and staff safety.
- Sourced superior ingredients while reducing baseline costs by purchasing seafood directly from local fishermen and visiting wholesale produce markets multiple times per week.

REFERENCES

Professional references, including CEOs and Executive Chefs from the above organizations, are available immediately upon request.