

Chef Jerry Walper

Orlando FL | Site: roadchef.cooking | jerry@roadchef.cooking

Summary

A catering chef specializing in off-site events, with decades of catering experience, a very high energy level and great endurance. I'm a low-maintenance, self-starting employee who can lead or follow with equal enthusiasm.

Profile

A problem solver with a well-developed palate. I've worked under James Beard Award winning chefs in fine dining and for some of the biggest and best caterers in Florida and Colorado. My varied positions in several types of kitchens have given me a holistic view of food service operations. Besides creating memorable food, my passion is identifying logistical problems and finding creative solutions before the issues manifest.

Skills and Abilities

- Excellent grasp of general cooking techniques, above average knife skills
- Good in supporting roles, able to lead as needed
- Logistics for event operations, food preparation and event planning
- Experience cooking for large scale events – 10,000+ guests
- Hiring, training, scheduling and managing staff
- Inventory controls, menu design and costing
- High level of fitness and endurance
- ServSafe certification

Work Experience

Catering by Design

Assistant Chef

Denver Colorado

Summer/Fall 2025

- Hired by this award-winning, high-end caterer as off-site assistant to Event Chef
- Remain on the payroll and will return next summer/fall
- Tasked with executing the cooking of proteins/sides for upscale and/or large events.

Saz's Hospitality Group

2024 RNC Convention, NW Mutual Conference

Freelance Chef

- Worked in their kitchen at The Marcus Performing Arts Center for The Daily Show
- Worked in the VIP tent at the Summerfest grounds for a 10,000 person RNC event
- Was the culinary lead in the pizza concession for a 12,500 person NW Mutual conference

Scheper Event Group

IMSA, SRO Race Circuit

Freelance Chef

4 gigs

- Prepared scratch food for up to 1500 drivers and crew at various races
- Traveled to Long Beach and Monterey CA, Sebring FL and Detroit MI
- The gigs were typically 85 hours over 7 days

Puff n Stuff Catering and Events

Orlando, Tampa Bay, Jacksonville FL

Chef de Cuisine, Offsite

2014 – 2024

- Managed offsite culinary operations for their most complex events
- Advised Director of Operations on standardization of procedures
- Managed cooking for VIP clients such as SpaceX, Tesla, Pres. Bill Clinton, Emirates Air

Longpine Plantation

Thomasville Georgia

Private Chef

July 2021 – March 2023

- Chef for owners of a private 7000-acre plantation
- Devised constantly changing menu for 2 – 15 people
- Made from scratch; tortillas, pizza dough, pasta, sourdough breads, pastries, ice cream
- Smoked meats and cooked over an open fire

The Harvest Grill & Greens at James Ranch

Durango CO

Consulting Chef

July 2018 – October 2018

- Joined this popular eatery mid-season when their chef quit
- Worked with their own grass-fed beef, award-winning cheeses and organic eggs and produce
- Redesigned BOH systems to better handle peak hour needs

- Reviewed and helped modify plans for their new restaurant

Keith Brown and family

Private Chef

Fort Lauderdale FL

2003 – 2006

- Planned menus and prepared meals for 4 – 12 people
- Cooked at their home and on their yachts

Lasso the Moon Events

Consulting Chef

Miami FL

2000 – 2017

- Worked in several capacities at various intervals over a 17 year period
- Joined LTM in 2000 to mentor their new chef, at that time a recent CIA graduate
- Took part in event planning sessions, menu development, ordering and staffing
- Directed onsite and offsite BOH operations

The Century Hotel

Kitchen Manager

South Miami Beach FL

1993 – 1995

- Hired to resolve several problems with the restaurant including high food and labor costs, uninspired staff, and sub-par food quality
- Created a simple fresh menu appropriate for the South Beach locals
- Improved kitchen layout
- Lowered food cost from 50% to 31%
- Hired and trained an excellent kitchen crew
- Purchased fish directly from fishermen and visited the wholesale produce district several days each week to purchase the best fruits and vegetables at a lower cost than otherwise available.

Professional References

Syd Sexton, CEO

Catering by Design, Denver Colorado, syd@cateringbydesignco.com 720.982.3162

Sean Holden, Corporate Executive Chef

Puff 'n Stuff Catering and Events, Orlando, Tampa, Jacksonville Florida 401.474.1006

Russell Gudex, Director of Food & Beverage

Saz's Hospitality Group, Milwaukee Wisconsin 414.840.3084

Randy Doyle, Executive Chef

Scheper Event Group, Beaufort South Carolina 727.207.5306

Liz Grenamyre, Chef and owner

Catering by Liz, Jacksonville FL 401.474.1006

David Colby, past owner

The Century Hotel, South Miami Beach FL strabe44@aol.com

Andres Montenegro, Executive Chef

Lasso the Moon Events, Miami FL 305.332.6709