

# Chef Jerry Walper

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

## Profile

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A high energy 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. 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 they manifest.

## Skills and Abilities

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- Excellent grasp of general cooking techniques, above average knife skills
- Logistics for event operations, food preparation and event planning
- Hiring, training, scheduling and managing staff
- Inventory controls, menu design and costing
- High level of fitness and endurance
- ServSafe certification

## Work Experience

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### **Puff 'n Stuff Catering and Events**

Chef de Cuisine, Offsite

Orlando, Tampa Bay, Jacksonville FL

2014 – Present

- 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**

Private Chef

Thomasville Georgia

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

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**The Harvest Grill & Greens at James Ranch**  
Consulting Chef

Durango CO  
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

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**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

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**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

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**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

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**Sean Holden, Corporate Executive Chef**

Puff 'n Stuff Catering and Events, Orlando, Tampa Bay, Jacksonville

401.474.1006 |

**Liz Grenamyre, Chef and owner**

Catering by Liz, Jacksonville FL

401.474.1006

**David Colby, owner**

The Century Hotel, South Miami Beach FL

strabe44@aol.com

**Andres Montenegro, Executive Chef**

Lasso the Moon Events, Miami FL

305.332.6709