

Sterling C. Burpee

EXECUTIVE CHEF/VICE PRESIDENT OF HOSPITALITY OPERATIONS THE CULINARY TRAINING ACADEMY

Sterling Burpee is the Executive Chef/VP of Hospitality Operations for The Culinary Training Academy. Mr. Burpee's title and role help in the building of relationships between the 30 mega casino properties on the Las Vegas strip. His goal is to enhance training and increase job opportunities within the hospitality industry. Mr. Burpee's roll is not only to run the daily culinary operations at the school, but to over see the Apprenticeship Program and the curriculum of students. He is responsible for implementing the design and development of the new catering facility (600 seats) and restaurant (120 seats), as well as hiring, menu design and all Front of the House operations. Mr. Burpee and the CTA team have developed a Skills Gap Analysis. They are the first in the country to identify hospitality skills sets and weigh these skills to identify the industry's training and curriculum needs to keep up with the ever growing hospitality industry.

EXPERIENCE

Prior to joining the Culinary Training Academy in September, 2006, Mr. Burpee was the Executive Chef of the Buffet at Wynn Las Vegas. In this role, Mr. Burpee was responsible for all pre opening job responsibilities, was an intricate part of the 100,000 interview process and the hiring and training of his 270 plus staff. Mr. Burpee was also in charge of product development for the buffet team, production logistics, food planning, and design. He received honors from around the country for creating the best buffet culinary experience ever. Amazed by his super star peers at Wynn Las Vegas, Mr. Burpee continued to receive support and be recognized for the impact the buffet had on guests and chefs around the country. Before Wynn Las Vegas, Mr. Burpee worked as a Senior Sous Chef and then was promoted to Senior Banquet Chef for the Marriot Marquis in Manhattan, New York. Since 2001, Mr. Burpee had been responsible for overseeing the hotel's menu development, banquet menu and taste panels, as well as guest and employee relations. Before that, Mr. Burpee lived in California where he was Corporate Chef at UCLA. He was responsible for feeding 60,000 students & professors, building relationships between the football & basketball programs, menu development and developing a Chefs position on Campus.

Mr. Burpee also has years of experience working in the casino restaurants. He was part of the opening team for Bally's Park Place Casino in Atlantic City, New Jersey. He continued his career opening other casino-hotels such as The Sands as Executive Sous Chef, at Caesar's as Lead Cook Primavera, the Showboat Chef De Cuisine, Sundeck Coffee Shop, and Claride Casino as Sous Chef Main Kitchen. Mr. Burpee has been in the hospitality industry for 36 years, but he will never forget his apprenticeship under Master Chef George McNeill. It was from him that he gained his professionalism and learned the importance of quality and the presentation of foods.

EDUCATION

Mr. Burpee attended Glassboro State University in New Jersey with a Biology major. He was on the Varsity Tennis Team as a freshman.

PERSONAL

When he is not working, Mr. Burpee and his wife enjoy spending their time participating in family activities with their five children. Other interests include playing golf, tennis, running, the outdoors, fishing and cooking.