Chef Jerry Kuchinskas ~ Chef de Cuisine, Disney's Coronado Springs Convention Center~

Like many Disney fairytales, Chef Jerry's story transformed simplicity, into what dreams are made of. What began as a job in 1971 for an 18-year-old supporting his pregnant wife and young child became a lifelong passion for Jerry Kuchinskas—chef de cuisine at *Disney's Coronado Springs* Convention Center.

Jump starting his career at Pinocchio's Village Haus at *Magic Kingdom*_® Park—making \$2.05 an hour—Chef Jerry brought his hard work and determination to the table and quickly moved up in the company. Recently honored as a 40-year cast member, Chef Jerry held roles at The Village Restaurant (later named Disney's Rain Forest Café) and *Disney's Contemporary* Resort, among others.

Chef Jerry has helped transcend several monumental Disney restaurants, by implementing two chef's tables, one of them being at *Disney's Grand Floridian* Resort & Spa in Victoria and Albert's—a, now, five-diamond restaurant. Along with aiding in opening both *Disneyland*® Paris and *Disney's Yacht and Beach Club* Resorts, Chef Jerry was recognized by the James Beard Foundation as one of the Top 10 Hotel Chefs.

"Storytelling helps draw the client closer to the menu when they're part of the process."

With 40 years of Disney experience, comes a keen knowledge of knowing exactly what Disney stands for and Chef Jerry knows all too well. "We're a storytelling company, and we're telling stories about food and our kitchens," he says. Chef Jerry uses his ability to tell stories with his team by creating up to 18,000 meals a day for hungry conventioneers to experience.

"Storytelling helps draw the client closer to the menu when they're part of the process," says Kuchinskas. We love sharing information about products we're serving—where they're from, if they're locally farmed, the stories behind the process of creating a memorable meal."

Chef Jerry says he's happiest when he's tending his vineyard, so it's no surprise he runs a "green" kitchen and works hand-in-hand with local farmers. "Anything that's recyclable is recycled in our kitchen," says Kuchinskas. "Even leftover food is donated to the local Second Harvest Food Bank."

