



Jerry Schreck



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National Conference Coordinator
Executive Chef
Merion Golf Club
Ardmore, Pa.

Chef to Chef Live

Monday, March 6

Jerry Schreck has been Executive Chef of Merion Golf Club since 2001. During that time, Chef Schreck has helped the club host the USGA's U.S. Amateur Championship in 2005 and the Walker Cup in 2009.

In 2013, as Merion hosted the U.S. Open Championship for the first time since 1981, Chef Schreck directed successful culinary service for the USGA dining area within the clubhouse (including a Champions Dinner for former U.S. Open winners), as well as for the members' hospitality tent. An interview with Chef Schreck about his U.S. Open experience appeared in C&RB's July 2013 issue.

Chef Schreck's cooking style is regional American cuisine, with a major focus on local and seasonal foods.

Prior to joining Merion, Chef Schreck was Executive Chef and General Manager at The Terrace Restaurant at Longwood Gardens in Kennett Square, Pa., through his employment with Restaurant Associates Corporation of New York. While with Restaurant Associates, he also assisted annually with the culinary arrangements for PGA Golf Championships, U.S. Open golf and tennis championships, The Grammy Awards and Academy Award Governors Ball Dinners.

While with Restaurant Associates, Schreck was featured twice on The Food Network's "Best of" series, and also on "Ready, Set, Cook." He is also a three-time "National Mushroom Cook-off" champion.

Since 2005, Chef Schreck has written the monthly "Chef to Chef" Q&A interview column in *Club & Resort Business*. His conversations with well over 100 leading club and resort chefs from around the U.S. have been presented through this popular feature.

Chef Schreck has also served as Program Coordinator for *Club & Resort Business*' annual Chef to Chef Conferences, beginning with the inaugural Conference in 2009 at the Red Rock Resort in Las Vegas, and continuing every year since. Schreck and his culinary team have doubled the F&B sales at Merion since his arrival in 2001. He credits the networking opportunities of the Chef to Chef Conferences and involvement with the monthly Chef to Chef features with contributing greatly to his and his team's success.

Chef Schreck lives in bucolic Chester County, west of Philadelphia. He and his wife Lucinda have three children and, even with the U.S. Open, their real highlight in 2013 was the arrival of their first grandchild. That joy was then increased two-fold with the arrival of twin grandsons at the start of 2015.