

About Chef Ryan

Chef Ryan Kearney comes to the Wallace Centers with 26 years of culinary experience, including 10+ years with a farm-to-table approach. He began his career at age 14 in his uncle's Italian restaurant kitchen. After 4 years of service in the U.S. Air Force, Chef Ryan toured throughout Asia for 2 ½ years, learning about the local cuisine by working in restaurants. Back in the States, Ryan honed his skills at several restaurants in Omaha, working his way from Line Cook to Executive Chef/General Manager and earning his Executive Sous Chef certification in 2 years. He then joined Hy-Vee and was instrumental in the Wahlberg partnership and the successful Homegrown program, working with local producers and retail chefs.



Chef Ryan has also shared his culinary skills at a variety of private and institutions in the Ames, IA area, emphasizing the connection from farm to table at each position.

Chef Ryan and his wife Michelle have 2 sons, Jude and Frankie.

Contact:

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