

# **Robert R. Perry, Jr.**

**102 Erikson Hall**

**University of Kentucky**

**Lexington, KY 40506-0050**

**Phone: 859 257 1692**

**Email: bob.perry@uky.edu**

---

## **Education**

2006 M.A. University of Louisville (Sociology)

Thesis: Measuring Cultural Hegemony in the World System: Social Network Analysis of the International Telephone Network

1984 Post Baccalaureate University of South Carolina (Hotel, Restaurant & Tourism Management)

1982 B.S. Murray State University (Sociology & Philosophy)  
Department Leadership Development Award

## **Teaching, Programs & Consulting**

DHN 342, Quantity Food Production - Chef Instructor for the "Lemon Tree", a 50 seat café operated by students taking this required course for Dietetics or Hospitality Management programs. The course is structured to focus on local & sustainable food for all meals.

HON 252, Civic Gastronomy: Our Local Food System – Students are assigned readings in food systems. Each class an expert in the assigned area serves as their dinner guest and answers questions about the readings over a multicourse meal prepared by the students from the UK Horticulture Organic CSA each week.

First Friday Breakfast – Each month during the school year the Food Connection holds a hyper local foods breakfast featuring a speaker on local food and/or sustainable agriculture. The audience is evenly divided between faculty/staff, students and the general public.

Sustainable Agriculture Curriculum – guest lecturer for multiple classes on the utilization of local food in food service operations and general production and marketing.

WUKY Farmers Market Report – for six years I wrote and co-hosted a weekly program on UK's NPR station encouraging people to shop at farmers markets and focusing on sustainable agriculture issues across the state and nation.

KET – Consultant for KY's PBS station for segments on locally grown food and KY food products for their weekly show "KY Life".

UK Dining Services Consultant for Local Food – developing farm to college connections and menus utilizing locally grown food for campus wide operations.

Local Food Consultant – working with restaurants and institutions across KY interested in utilizing local food by connecting them directly with the producers.

KY Market Maker – development team member implementing this online database of local food producers, retailers and processors.

Extension Service Courses – work with agents to promote the production, marketing and use of local food through education and demonstrations.

MBA's in the Kitchen, supervise the annual immersion section on restaurants for MBA 680 with Dr. Wally Ferrier

### **Grants**

“Quadramat Jr” secured \$25k in funding from the UK VPR to purchase a laboratory quality flour mill in support of the “Farm to Bakery” local grains project.

“Ubatuba Paprika” USDA SBIR Phase II grant with Dr. John Snyder of UK Horticulture Department to determine the feasibility of making paprika from Ubatuba peppers.

“Heirloom Breeds of Pork Data Sheets”, with Livestock Breeds Conservancy, S SARE funded, published August, 2014

“A Mobile Kitchen for Fruit and Vegetable Processing Training and Extension Initiatives for Pawpaw and Sorghum Syrup”, with KSU, USDA NIFA funded, 2012

“Promoting Value Added Pork Products from the American South via a Producer Led Mid-tier Value Chain”, with Live Culture Co., USDA Rural Development, 2011

### **Awards**

2012 Lexington, KY Environmental Award for “First Friday Breakfasts”

2006 Service Award from the Kentucky Cattleman's Association

2001 Traverse Award-Special Interest Brochure for “Hwy 31W/E”

2000 Traverse Award-Special Interest Brochure for “KY/TN Great Rail Trail”

1995 Commended for Heroism from the South Carolina Legislature

1985 Hospitality Award from the Columbia, SC Chamber of Commerce

### **Media**

2016 Lexington Herald Leader – Thanksgiving Turkey Confit

<http://www.kentucky.com/entertainment/restaurants/article114885393.html>

2016 Lexington Herald Leader – Lemon Tree Café

<http://www.kentucky.com/living/article63321857.html>

2016 Edible Louisville and the Bluegrass Issue 36 – Around the World to ‘Local’

<http://ediblecommunities.com/louisville/february-march-2016/around-the-world-to-local.htm>

2016 Lexington Herald Leader – Winter Greens

<http://www.kentucky.com/living/article54258910.html>

2016 Culinary Evangelist Radio Show -

[http://www.lexingtoncommunityradio.org/en\\_US/culinary-evangelist-12716-better-eating-through-science/#comments](http://www.lexingtoncommunityradio.org/en_US/culinary-evangelist-12716-better-eating-through-science/#comments)

2015 WTVQ Morning Show, “The Lemon Tree”

- 2013 UK – Nunn Center for Oral History, interviewed for the “Kentucky Eats!”  
<http://www.kentuckyoralhistory.org/interviews/27674>
- 2012 KY Life Segment, Pawpaw Crème Brule
- 2011 KY Life Segments, Marksburry Farm Market & KY Proud Christmas Dinner
- 2010 KY Life Segment, Chefs Afield at South Farm
- 2010 Delish.Com “Taste of Place with Chef Donald Link”
- 2009 KY Life – Segment on heirloom tomato BLT’s
- 2008 Leonard Lopate Show WNYC – interviewed about cooking with sorghum
- 2008 National Culinary Review – Article on country ham from heirloom pigs
- 2008 KY Life Segment on an all KY meal featuring Broadbent ham products
- 2008 KY Life Segment on the “Lemon Tree” class and local food
- 2008 “The Kentucky Show” (promotional film) – Voice over work for sustainable agriculture
- 2007 Diary of a Foodie – Organized two segments on UK Sustainable Agriculture  
 “Bovine Rhapsody” – Schrock Dairy’s chocolate milk problem solved  
 “The Inventors” – Organic farming equipment re-invented by Dr. Williams
- 2007 KY Hamburger Project – American Grassfed Association website
- 2006 Lexington Herald Leader Editorial – Fired by the Governor
- 2006 Louisville Courier Journal Editorial – Fired by the Governor
- 2005 Louisville Courier Journal – “Food With A View” about state parks local purchasing
- 2005 NPR’s “The Splendid Table” State Parks Local Produce Program interview
- 2005 Organic Gardening Magazine feature article on sweet potatoes
- 2004-2008 Sustainable Agriculture stories in the following:  
 National Council of State Legislatures Magazine, Prep Magazine, KY  
 Monthly Magazine, Food Service Director Magazine, WKYT’s Noon Show,  
 KY Farm Bureau’s “Around KY” radio program, UK mAGazine, Growing  
 Kentucky CES monthly show
- 2002 Food Network Special “Dining on the Train” Cooking
- 2002 Food Network “The Thirsty Traveler”
- 2002 Travel Channel “Kentucky Derby Special”
- 2000 and 2001 Host/Chef for the Bourbon Festival Jim Beam Cooking School
- 2001 The Wine Enthusiast “Cooking with Spirits”
- 1994 Southern Living Feature Article on Farmer’s Hall Restaurant

### **Peer Reviewed Articles, Publications, Discovery and White Papers**

- 2016 “Pig Wrestling: Chasing Tales of Modern Swine Production Systems” a book review of “Pig Tales: An Omnivores Quest for Sustainable Meat” by Barry Estabrook in the Journal of Agriculture, Food Systems and Community Development.
- 2015 “Economies of Cooperation”, Slow Food USA Magazine,
- 2013 The Chefs Collaborative Cookbook: Local, Sustainable, Delicious: Recipes from America's Great Chefs, Chefs Collaborative and Ellen Jackson, Taunton Press
- 2012 Moving Food Along the Value Chain: Innovations in Regional Food Distribution. U.S. Dept.of Agriculture, Agricultural Marketing Service. Washington, DC. March 2012. (multiple “writeshop” participant)
- 2011 Agricultural Development is Economic Development - KY State Parks Local Food

Purchasing Case Study –Journal of Agriculture, Food Systems, and Community Development 1(4), 3–13. <http://dx.doi.org/10.5304/jafscd.2011.014.010>  
 2008 Heirloom Pork for Eastern Kentucky Farms  
 2007 Building Relationships Between Chefs and Farmers  
 2006 KY Hamburger Alliance

### **Invited Talks and Presentations**

2017 Sequatchie Farm, TN “Hogs and Hams:Talk and Dinner”  
 2017 American Grassfed Association Conference, “Heritage Hog Breeds”  
 2017 KY Fruit and Vegetable Conference, “Ubatuba Paprika Research”  
 2016 International Society of Neurogastronomy Symposium, Closing Remarks  
 2016 UK First Friday Breakfast, “Heritage Hog Breeds and Hams”  
 2015 International Society of Neurogastronomy Symposium, “Heritage Breeds of Pork”  
 2015 Carolina Meat Conference, “Heritage Breeds of Pork”  
 2015 Slow Food USA’s “Slow Meat Conference”, Heritage Pork Tasting  
 2015 KY Association for Environmental Education, speaker: “What is Local Food?”  
 2015 S SAWG Conference presenter: “Heritage Breeds of Pork” & “Farmers to Chefs”  
 2014 Butcher’s Guild National Summit, “Breed Expression in Cured Hams”, Napa, CA  
 2014 Butcher’s Guild Meat Up, “Heritage Pork Yields”, Atlanta, GA  
 2014 Slow Food USA’s “Slow Meat Conference”, Heritage Pork Tasting  
 2013 Emory University “Animal Production In A Sustainable & Humane Food System”  
 2013 Kentucky Eats! Oral History <https://libwwwapps08.uky.edu/interviews/27674>  
 2012 Ethics of Food Symposium, Centre College, Danville, KY  
 2011 Chefs Collaborative National Summit, “Value Chains”  
 2011 “Setting a Sustainable Table Through U.S. Agriculture”, Niman Ranch Symposium, Des Moines, IA  
 2011 Innovative Farmers of Ohio, Food Value Chains  
 2010 Chefs Collaborative National Summit, Beef Carcass Breakdown  
 2010 USDA Value Chain Writeshop, invited participant  
 2010 Slow Food Terra Madre, Torino, Italy, Food Value Chains  
 2010 University of Missouri “Farm to Table”, speaker  
 2010 Farmers’ Fair, Covington, KY, speaker  
 2010 Interfaith Center for Corporate Responsibility, Sustainable Meat & Dairy Production  
 2009 National Farm to Cafeteria Conference, Portland, OR, “Scaling up at UK”  
 2009 Wisconsin Grazing Conference, Heirloom Pigs & NGO Groups  
 2008 Wisconsin Department of Agriculture, KY Value Added Products and Programs  
 2008 Healthy Foods/Local Farms Conference, Louisville, KY, Chef/Farmer Panel Moderator  
 2007 National Farm to Cafeteria Conference, Baltimore, MD, “Farm to College Basics”  
 2007 Grazing America Conference, Austin, TX, Moderator for European Butchering Demonstration and Value Added Discussion  
 2007 Local Food Experiences at Colleges and Universities, Iowa State University  
 2007 Healthy Foods/Local Farm Conference, Louisville, KY, Farm to Table Panelist  
 2006 Ohio Valley Marketing Conference, Welcome Speaker and KY Market Maker presentation

2005 Community Food Security Conference, Farm to Institution Panelist  
2005 KY Agriculture Advisory Board, Lexington, KY, Farmers & Chefs

### **Professional and Community Involvement**

International Society of Neurogastronomy – Co-Founder & Program Chair  
Chef's Collaborative, past board member  
Community Farm Alliance, past board member  
Partners for Family Farms, past board member and Vice-President  
KY Restaurant Association, past board member  
KY Tourism Council, past board member  
Bardstown/Nelson County Renaissance Committee, past board member  
Bardstown/Nelson County Hospitality Association, past board member  
Friends of the Waterfront, Louisville, past board member  
Slow Food USA, member

### **Experience**

#### **University of Kentucky/College of Agriculture-Lexington, KY**

Project Manager & Chef in Residence, 2006-Current

Sustainable Agriculture and Food Systems Working Group

Department of Human Nutrition and Dietetics

Serve as the hub of the sustainable agriculture effort in Kentucky by managing information between agriculture researchers, extension agents, KY Dept. of Agriculture personnel and local regional and international sustainable farming advocacy groups to promote new food enterprises in KY.

Provide advice to programs involving sustainable and local food production including event planning, class lectures and seminars, in-service extension agent training and review of existing and proposed research in sustainable agriculture.

#### **Kentucky Department of Parks, Frankfort, KY**

Director of Food Service 2004 – 2006

Division Director in the Commerce Cabinet with responsibility for 17 resort park restaurants, 3 Frankfort employee cafes and the café at the KY Artisan Center in Berea. Special event planning included the annual KY Derby Breakfast for 10,000 and numerous large festivals and events around the state. As part of the "True Taste of KY" project I developed the following programs and projects:

Locally Grown Produce Program to purchase fresh produce directly from farmers for all twenty-one food service operations

Secured a \$60,000 grant to install propane lines and appliances in the all-electric parks to facilitate the preparation of locally grown food

Fostered a regulatory change that allowed the purchase of local farm meats and dairy products for all state food service institutions

Wrote a new coffee contract to produce "Unbridled Spirit" branded coffee and include brewing equipment and service at lower price per pound for coffee

Developed a program to produce Compact Disc sets KY musicians in several genres for dining music resulting in \$17,000 reduction in annual expenses.

**Hornblower Marine Services- KY**, Louisville, KY

Corporate Director of Food & Beverage 2003 – 2004

Food and beverage facilities design and management for high-speed ferry operations worldwide. Challenges include marine applications of foodservice equipment and working with multiple state and federal agencies including the US Coast Guard, USMC, and Military Sealift Command.

**Belle of Louisville/Spirit of Jefferson**, Louisville, KY

Assistant Executive Director 2003 – 2004

General management of the Belle of Louisville, a National Historic Landmark, and the Spirit of Jefferson, a modern paddle wheel replica boat. Duties include public and government relations and management of the following departments; sales and marketing, food and beverage, accounting and finance. Instituted a new sales program to increase sales in shoulder season and a food and beverage program to make the boats more suitable for tour groups requiring meal service. Event planning and management for Great Steamboat Race, Thunder Over Louisville, Tall Stacks, and the Paddlewheel 10K race.

**My Old Kentucky Dinner Train – R.J. Corman Railroad**, Bardstown, KY

General Manager/Corporate Chef 1999 – 2003

Revitalized an unprofitable operation by analyzing and restructuring every operational aspect. Elevated the operation from a local curiosity to an internationally known attraction through public relations and marketing campaigns with close ties to the KY bourbon industry. Event planning and management for RJ Corman Derby Train, US Postal Service Museum Train, Lt. Governors' Convention Special Train and KY Bourbon Festival Events.

Conceptualized, organized and hosted first National Dinner Train Symposium in 2000

**Le Relais Hotel & Restaurant**, Moustiers Ste. Marie, France

Visiting Chef 1999

Studied with the Chef Bernard Chapon and owners Pierre and Martine Eisenlohr to learn Provencal cuisine and French service. Studied the operational and cultural differences between the American and European hospitality businesses especially the procurement and use of locally produced food.

**La Bastide Hotel & Restaurant**, Traveler's Rest, SC

Consultant/Executive Chef 1997-1999

Architectural and operational consulting, construction supervision, kitchen layout and design, menu planning, wine and spirits selection, opening logistics and training. Marketing, advertising, public and media relations responsibilities.

**Farmer's Hall Restaurant**, Pendleton, SC

**Owner and Chef 1993-1997**

Purchased a small under performing restaurant in an historical 1826 building and converted it into a white tablecloth French Provencal establishment. Reviewed in Southern Living Magazine.

**University of Louisville**, Louisville, KY

Graduate Teaching Assistant 1991-1993

Research, statistical analysis, lecturing, counseling and class management for several professors while maintaining a full load of graduate courses.

**S/Y Windward Passage & S/Y Aschanti of Saba**, Caribbean & New England

Chef and First Mate 1989-1991

Catering to the rich and famous sailing the Caribbean in winter and off the New England coast in summer. Hosted many politicians, CEO's and celebrities on week and longer cruises.

**Various Operations**, Columbia, SC

Chef Apprentice, Bartender and Manager 1984-1989

Studied under several well known European and American Chefs learning classical French and modern American cuisine. Participated in the opening of two white tablecloth restaurants and one hotel. Bartending, entertainment booking and management for clubs featuring live music.

**Budget Rent a Car**, Hopkinsville, KY

General Manger 1982-1984

Operated a successful new franchise operation in a non-traditional market.

**Personal**

Spouse: Mary R. Gulley, Ph.D., Assistant Dean, Centre College

Children: James and Mac