From the early age of nine, Ryan knew he would be attending culinary school. After touring a few schools, he chose to stay close to home. The job market in the southern New Jersey area was great at the time. Soon after graduating, Ryan became head baker for the USCG Training Center in Cape May, NJ. That 10-year stunt was combined with various other baking jobs in the area. Baking and pastry was his focus for the first 15 or so years of his career.

Transition to today and Ryan can be found as Chef Manager on the Campus of Girard College in Philadelphia. Girard is a first through twelfth grade boarding school. Students consume breakfast, lunch, and dinner on campus, making food a focal point of their growing lives!

Ryan has a growing family of his own when he isn't surrounded by the students at Girard. Three little girls and a fourth on the way, Ryan and his wife Amanda have gotten good at balancing work and homelife. He has a huge focus on making sure kids learn the basics of cooking at an early age.

Ryan's biggest attribute is his creativity and immeasurable competitive nature. He is always up for a challenge getting his hand dirty.