

Dining In Hershey



Charles Gipe, Jr. Executive Chef of Hershey Entertainment Complex

Chef Charlie Gipe, CEC (Certified Executive Chef) AAC (American Academy of Chefs), knew he would become a chef when he was a child. During a Scouting trip that included terrible food, he discovered that with some basic cooking skills he learned from his father, he could cook better than the troop leaders.

Upon graduating from The Culinary Institute of America in 1978, where he was president of the Gourmet Society, Gipe began building the wide-ranging culinary background that lead him to Hershey, **“The Sweetest Place On Earth.”**

Following graduation, Gipe attended Pennsylvania State University, where he received his Vocational Education Teacher Certificates I and II. Since then he has served as a chef instructor at Dauphin County Technical School in Harrisburg, Pennsylvania, where he was named Teacher of the Year in both 1988 and 1999 and recognized for his work with special-needs students. Gipe also was chef instructor at Harrisburg Area Community College in Harrisburg, Pennsylvania; a sales consultant at Central PA Restaurant Equipment; a caterer at Hirsch & Gipe/Gipe’s Caterings; and executive chef at Embers Inn & Convention Center in Carlisle, Pennsylvania.

Generous with his time and talent, Gipe serves as the chief coordinator for the local Share Our Strength Taste of the Nation dinner, which benefits Second Harvest, Channels Food Rescue and Central PA Food Bank. He is personally credited with raising thousands of dollars from silent auction bidders who hope to have him cook dinner in their homes.

Gipe has appeared on Food Network’s *The Best Of* and earned his way into the *Guinness Book of World Records* for making the largest pot of chili.

Gipe was named the American Culinary Federation (ACF) Chef of the Year in 2007, served as president of ACF Chapter 181 in 2008 and is currently the Chairman of the Board.

He was hired by **Hershey Entertainment & Resorts** in 1998 as Executive Chef of **Hersheypark**. Now, as Executive Chef of **Hershey** Entertainment Complex, Gipe's outlets include **Hersheypark**, **Giant** Center, **Hersheypark** Stadium and The Star Pavilion at **Hersheypark** Stadium.

How does Gipe feel about chocolate? He uses Hershey's chocolate exclusively and tries to cook with it as much as possible. He is the proud creator of a delicious chili, barbecue sauce and chocolate ketchup, signature items that can only be found in Hershey.

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