

Chef Chris Pappas Returns to Crown Point with Impressive Culinary Skills and Passion

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Two words that sum up Chef Chris Pappas are passion and commitment. Chris is the owner and a full-time chef at Provecho, a fine dining establishment located in Crown Point. Chris holds a major stake in five local dining establishments including Pappas Restaurant, which was renovated 2014 when he took over from his father. Pappas Restaurant was Chris' second home growing up. Chris' passion is evident in his work ethic; he spends approximately 100 hours per week working at the restaurants. Chris is also a dedicated employer, believing in the importance of providing benefits to his 150 employees, a practice that is very rare in the restaurant industry.

Chris is a 2004 graduate of St. Mary Catholic Community School in Crown Point. He continued his education at Crown Point High School and then studied at Purdue University. His parents always stressed the importance of a good education. During his sophomore year at Purdue, he spent time immersed in the kitchen learning the foundations necessary for cooking. He always knew that he'd be in the restaurant business and thought that learning about the kitchen would make him an overall better restaurateur. It was at this time that Chris discovered his passion for creating food. He learned that he liked to expand upon the basics of cooking by learning the history and culture behind different cuisines.

Upon graduation from Purdue in 2012, he attended a school that is considered the best chef school in the world, the prestigious Culinary Institute of America in New York. The students at the Culinary Institute of America are either recommended or invited by the school. The Culinary Institute has a very intense program to ensure that their graduates are able to work well under pressure. Chris laughed when he said, "the discipline and regimentation is similar to St. Mary's School in terms of a required uniform and the high daily expectations."

Chris also spent time training on the West coast when he interned at Chez Pannise in Berkeley, California. While at Berkeley, he embraced the sustainable food movement and still believes today that it is important to use seasonal, local food as much as possible. He also became a part of the Edible Schoolyard program movement which teaches students from low income backgrounds about the importance of using fresh food. Through this program, children learn to grow and prepare different foods. This knowledge gives them an understanding of how to improve their health and eating habits. Chris returned to New York to complete the program at the Culinary Institute of America prior to returning to Crown Point to take over for his father in 2014.

Chris has maintained many friendships from his days at St. Mary's School. His best friend from Kindergarten, Adam Bugin, is going to be the best man at his wedding. His general manager, Nick Pappihalaikis and sous chef, Jerett Nelson, are also St. Mary School friends. Chris, whose moral compass and sense of ethics was shaped while attending St. Mary's School, follows two major beliefs. The importance of choosing the right direction in your life and leaving the world a better place than you found it. The drive, creativity, empathy, and love he exhibits shows that he is on the right path.

