



SPECTRA

CHEF CHRISTOPHER WALTERS WINS SPECTRA CHEF OF THE YEAR AWARD

Executive Chef of Columbus Georgia Convention & Trade Center Takes Home Culinary Award from Annual Conference

Columbus, Ga. (January 18th, 2019) — Spectra honored Executive Chef Christopher Walters of the Columbus Georgia Convention & Trade Center with the Chef of the Year Award. Annually, the leading Food Services & Hospitality company recognizes the chef who most exhibits a passion for his or her work, delivers excellence in culinary solutions, and ensures inspired quality food and beverage experiences for guests.

Chef Walters recognizes that giving back to the Columbus community is just as important as creating a stellar guest experience. Each year he conducts the “Golden Whisk Competition” and “Jr Golden Whisk,” a three-day camp for young, aspiring chefs.

For the last two years, Spectra’s Culinary Innovation Summit has focused on developing new recipes, culinary concepts, and best practices in the industry. Each year, Chef Walters has earned a spot as one of a dozen of the company’s top chefs.

“Much of the client's annual marketing plan is created around Chef Chris including monthly videos and billboard,” **Spectra’s Regional Vice President of Food Services & Hospitality John LaChance** said. “Chef is active in the community and is always willing to travel to help regional chefs and new chefs.”

“Chef has been extremely influential to the growth of our culinary team at Columbus Georgia Convention & Trade Center including training two sous chefs,” **District General Manager, Weezy Wingo Motzel** said. “He brings the best out of everyone in the kitchen by investing time in them and genuinely caring about the people he works with. Creating delicious menus is a talent that comes natural to him but being a true leader is even more important. ”

“Chef Chris executes top notch service to all of our clients from serving events with 50 guests all the way to 6,000 with the annual Georgia Thespians Conference each year. He has the ability to not only prepare delicious meals, but also understands the importance in giving back to the Columbus community. It is an honor to have him as the Iron Works Chef, and I could not be more proud that he chose Columbus, Georgia as his home,” **Executive Director of the Columbus GA Convention and Trade Center, Hayley Tillery** said.

Chef Chris Bio

Our Executive Chef, Christopher Walters, has worked at the Columbus Convention and Trade Center since November 2015. He has helped to build a positive environment for both his culinary staff members, the Trade Center staff, and guests who host and attend events. He was born in London, England, and moved to the United States at 17 years old. He studied and refined his culinary craft at West Minister College in London, England, Johnson & Whales in Rhode Island, and has completed the Pro-Chef II Certification from the Culinary Institute of America

During his career, the largest event Chef Walters was involved in was Superbowl XLVIII, with over 82,000+ in attendance. He also has worked with some of the most prestigious and recognized companies and events including Wimbledon, Royal Caribbean Cruise Line, Trump Plaza, Sandals & Beaches Resorts, Club Med, the Ryder Cup, Turner Field, Georgia World Congress Center, the Georgia Dome, Centennial Olympic Park, Atlanta Motor Speedway, and various hotels throughout the United States.

While in the kitchen you can catch him creating a very fun and positive work environment while also building a solid teamwork foundation for his staff. He continuously works hard to develop and train his team in order to advance their skills and take them to the next level. His love for fish can be recognized in his specialty style of Southern cuisine. His favorite dish to prepare is steamed red snapper fish with peppers, onions, and okra.

When Chef Chris isn't in the kitchen he finds inspiration from Food Network's Iron Chef Cauntlet and loves being at home to spend time with his kids. He gives back and participates in the local community of Columbus. He is a member of the Columbus Tech Culinary Advisory Board where he assists with the culinary program. He regularly speaks at local area schools on their Career Days to educate students about his roles as an Executive Chef and hosts the Jr. Golden Whisk Academy here at the Trade Center that works with local teenagers who are interested in the culinary arts to teach them about the aspects of the job.

Chef Chris prides himself on the presentations of his plates, as well as his relationship with guests he is serving. We absolutely love having him as a prime member of our Trade Center Family.

About Spectra

Spectra is an industry leader in hosting and entertainment, partnering with clients to create memorable experiences for tens of millions of visitors every year. Spectra's unmatched blend of integrated services delivers incremental value for clients through several primary areas of expertise: Venue Management, Food Services & Hospitality, and Partnerships. Learn more at [SpectraExperiences.com](https://www.spectraexperiences.com). Follow Spectra on [Facebook](#), [Instagram](#), [Twitter](#) and [LinkedIn](#).