

David Pyper

Culinary Specialist/Chef

Sysco



David Pyper graduated from George Brown College in 2001 and then completed a 3 year apprenticeship in 2004. He then challenged the Red Seal examination successfully.

David has experience working in many avenues as a Chef.

Working at Relais et Chateaux Langdon Hall, Spending 10 years under Chef Mark McEwan at Bymark, and owning his own catering company.

David has also worked in the corporate environment as a Chef for Sobey's where he was a driving force in bringing an elevated culinary experience to their retail locations.

All these experiences have lead David to become a well-rounded Chef and have allowed him to better serve Sysco customers in Culinary Sessions at Sysco Toronto where he works as a Culinary Specialist/Chef.