Chef Randy began his teaching career with the Chef John Folse Culinary Institute as an adjunct professor, teaching Classical French Cuisine, in 1999 while he still owned and operated his restaurant in Golden Meadow, his home town. Randolph’s Restaurant opened in 1946 upon Randolph Sr.’s return from WWII. Chef Cheramie bought the business in 1981 and sold it in 2001. Two months after the sale, Chef Randy was offered a full time position with the Institute.

Chef Cheramie has taught Stocks-Sauces-Soups, Meat Fabrication, World Cuisine, Italian Cuisine, Classical French Cuisine, and Culinary Foundations. He coached six American Culinary Federation Student Teams to 1 Silver and 5 Bronze Medals. He has coached culinary students for the San Pellegrino “Almost Famous” Chef Competition and won Regional Championships to go on and compete at the National Competition in Napa California five years in a row.

In 2010 Chef Randy was requested by then President Stephen Hulbert to assume the Executive Director’s role for the Institute. He now serves as the Senior Faculty Member and Spokesman for the Institute, coordinates all Student externships and still teaches Culinary Foundations and Evolution of Cajun/Creole Cuisine. “I really enjoy getting students excited about the high standards of excellence in fine dining foodservice! Teaching them classic cooking technique, watching their faces light up when they taste something they’ve cooked, witnessing their little epiphanies and “Aha!” moments, and then observing their success in the Industry, I feel so blessed teaching here.”

Randy received his BA degree in Theatre so during his free time you can still find him in rehearsal halls and film sets around New Orleans preparing for his next role or shooting a film or commercial. He also has done voice-overs for commercials, training films, audio books and museum tours.