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| 1007 Aster Dr.  Katy, TX 77493 | Phone 949-892-9288  E-mail montgomery2x3@gmail.com |

Richard Joseph Montgomery

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| Objective | My skills regarding food are extremely diverse. I have worked in restaurants, hotels, conference centers, catering companies, and schools. I am extremely organized, and motivated as a leader in order to accomplish the job I am confronted with. I love all aspects of food and am eager to obtain more skills and would love to expand my culinary horizons. I am 39 years old, married for 12 years to my wife, Monica. I have two beautiful daughters, Hazel and Jade, and three handsome boys, Maxfield, Ryder, and Arrow. I have been cooking for about 21 years. |
| Education | 1999-2001 Los Angeles Culinary Institute Encino, Ca.  Culinary Certificate   * Completed courses in sanitation, nutrition, Garde Manger, Baking, International Cuisines. * Completed courses in the top 2% of class. * Won Silver Medal at ACF Chaud Froid competition. |
| Work experience | 2015-Present The RK Group Houston, TX  Executive Chef  Oversee operations of both Hotel Sorella CityCentre as well as Four Points by Sheraton, for a total of 12,000sq ft. meeting space, as well as any offsite catering in Houston.Oversee the food production for the Houston Rodeo/Livestock Show feeding 3000 people a day for 3 weeks in an outdoor kitchen. Have participated in conjunction with San Antonio branch in feeding 13000 people for USAA employees. Maintain and update monthly inventories, running food cost at 27% or lower, keeping labor in line as well as rewriting the menus.  2009-2014 Sage Catering Berwyn, Pa  Executive Chef   * Started out as Sous chef and worked my way to Executive Chef. Responsible for all preparation for all events as well as scheduling of party chefs and managing staff both at Sage and at events. Helped change menu to be more relevant and enticing. Streamlined production and increased efficiency. Standardized recipes and created hard copies of all items. Increased revenue for the company by at least 150%, as well as 97% booking rate of tasting. Ran food cost of 23% and kept labor down within proper parameters.   2008-2009 Ritz Carlton Philadelphia, Pa.  Cook 1   * Assisted in the opening of the 10 Arts by Eric Ripert restaurant in the Ritz Carlton, Philadelphia. Duties included preparation of the cold appetizers and entrees, as well as saucier, and responsible for daily setting up the station. Also supervise other employees within the kitchen. Plating desserts as well. Responsible for maintaining inventory for the station and receiving new product for the restaurant.   2008-2013 QVC Westchester, Pa.  Food Stylist   * Responsible for the styling of food in relation to various cooking products for the television channel, QVC. I was responsible for arranging the food in creative and aesthetically pleasing ways in order to make the product appear the most marketable. I was responsible for the creation of specific dishes and must complete them for each show. During each show I was responsible for styling the food for the product, and must ensure that all aspect of the sale run smoothly for the duration of the show. I was also responsible for supervising other staff in order to complete each project.   2009-2009 Alison at Bluebell/ Alison Two Ft. Washington, Pa.  Line Cook   * Make sauces, come up with specials, butcher fish, meat, and poultry. Work every station, plancha, grill, pantry. Assist wherever is needed. Expedite the line at either restaurant. Help prep any station that needs help, kind of like a chef tournant. I work at both restaurants in the evenings during wed. – Saturday.   2002-2008 Ritz Carlton Laguna Niguel, Ca.  Junior Sous Chef/Quality Leader   * Responsible for supervising the various facets and employees of the Restaurant 162. Knowledgeable on all stations, and responsible for training staff on proper methods and recipes. Assist in the daily ordering of necessary food product and keeping par levels. Occasionally responsible for the planning and execution of cooking classes for guests of the hotel. Led the line as Saucier, controlling the flow of the evening dinner service and liason between back of the house and front of the house. Quality Leader duties include, attending meetings regarding company policies and training culinary employees, upholding the qualities of the company and encouraging culinary employees on proper implementation of company polices and excellent performance. Previously worked as saucier in the Terrace Restaurant, The Club Grill, and the Banquet kitchen within the hotel gaining valuable insight and experience.   2004-2005 Bailey’s Fine Dining Temecula, Ca.  Chef De Cuisine   * Opened new location for Bailey’s winery in old Town Temecula, both casual concept downstairs as well as fine dining concept upstairs. Responsible for menu planning, scheduling, ordering of product for the restaurant. Also ran the line every day of the week, creating daily specials, as well as amuse bouche. Assisted in the opening of a new restaurant gaining valuable experience in restaurant design while using culinary creativity. Cultivated valuable relationships with local vendors while maintaining the needs of the restaurant. Interacted with various restaurant staff, both in the front and back of the house.   2001-2002 Hyatt Alicante Anaheim, Ca.  Line Cook   * Responsible for the closing shift of the California Grille. Also, worked in the banquet kitchen of the hotel. Worked the grill station while assisting with the pantry/dessert station. Also worked banquets for a couple months.   1999-2001 Calvary Chapel Conference Center Murrieta, Ca.  Sous Chef/Kitchen Manager   * Prepared daily balanced meals for a large body of students & staff Responsible for preparing breakfast, lunch, dinner for 700+ guests of the resort while preparing daily meals for 500 students and 150 staff. Planned meals in concordance with nutritional guidelines and budget constraints. Managed the staff of employees responsible for meal preparation. Assisted with scheduling of employees, ordering of food product, receiving and distribution of product and was responsible for menu creation and implementation.   1998-1999 Calvary Chapel Conference Center Twin Peaks, Ca.  Kitchen Manager   * In charge of all ordering of food product, scheduling of employees, and opening/closing shifts. Coordinated all events with the Director of the conference center. Created group specific menus for various guests. |
| Interests and activities | Anything music related, slow food movement, trying new cuisines, learning new languages, molecular gastronomy.  Also volunteered every weekend expediting at local restaurant for former exec sous chef of the Ritz Carlton in Lake Forest, CA.  Worked on the set of a cable cooking show, Chasing the Yum, with Chef Jet Tila, serving as his sous chef. Creating healthy Asian food at home.  Volunteered three months at a kosher bakery in Los Angeles, learning valuable pastry experience, both production and design.  Private catering occasionally on the side, weddings, anniversaries. |
| Special skills | Able to communicate effectively in Spanish, and able to speak some Thai and Japanese, and am acquainted with each culture. Also PADI certified. |
| Hobbies | Snowboarding, scuba diving, traveling, playing guitar. |