**Matthew Richmond**

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**Career Objectives:**

I am looking to gain acquire a full time position within your company. I have 14 years experience working in the hospitality industry. I am committed to any job or task I am given and uphold the highest of standards. I have a strong focus on labour and food cost management. I offer proven leadership in the kitchen and work well with the front of house team. I am not satisfied until I have empowered myself and my fellow cooks to attain the most of our career and personal goals.

**Summary of Qualifications:**

* 14 Years in Restaurant Industry
* 3 Years Banquet, Al a carte, Prep Kitchen training supervision Experience
* Self starter
* Certified New Hire Trainer ( Marriott Hotels)
* MCRB certified ( Marriott Hotels)
* Train The Trainer certified (Fairmont Hotels)
* Red Seal certified
* Team player
* Top Student Apprenticeship Program January 2008

**Education:**

* Culinary Arts Certificate, Vancouver Community College, 2004
* Culinary Apprenticeship, 2006-2008 (Marriott Hotels)
* WHMIS certified
* Online Training-Harvard Manager Mentor.
  + Becoming a Manager
  + Managing Difficult Interactions
  + Managing Your Career
  + Managing You Time
  + Capitalizing on Change
  + Developing Employees
  + Food Allergens Course Module 1&2
  + Giving and Receiving Feedback
  + Delegating
  + Food Safe Levels 1&2

**Awards and achievements:**

* Gold medal – 2008 British Columbia Food expo Team Competition.
* Guest Judge – Imagine Gala 2012 – Share Society
* Guest judge – 2011 Skill Canada under 18 Cook competition
* Chef Representative – 2011 Westin hotels & Pacific Culinary institute Gala Dinner
* 3rd place- Rising Star Chef Vancouver Chef Competition
* Chef Global Morning News Vancouver – Easter Brunch

Work History:

**Westin Grand Hotel Vancouver**

* **Executive Chef** : February15th 2011 - present

Duties include:

* driving food quality and guest experiences
* labour forecasting,
* scheduling, inventory execution and management
* Food Cost maintenance
* Holding cooks accountable for stations and assigned work duties
* Menu development and costing
* Execution of banquet operations
* Staff Training and development
* Annual and probationary evaluations
* Hiring and termination of associates in a respectful and legal manner.
* Motivating and leading team in daily kitchen operations and conducting team and individual cooking demonstrations to keep cooks engaged and learning.
* **Executive Sous Chef :** August 26th 2010 – February 2011
* Motivating and inspiring team
* Working with Chef to develop new and innovative systems and structures.
* Inventory
* Driving food quality
* Team morale awareness
* Working with apprentices
* Holding shift stand up meetings
* **Fairmont Pacific Rim Hotel:** November 26th 2009 – August 26th 2010
* First Cook – Delegation, Ordering, Receiving, Mentorship
* Opening Team Member in Banquet Department
* . Training all new staff in respected areas of kitchen
* Familiar with Regeneration and Traditional Plated Banquet Services
* Organize Giovane Cafe for Daily Operations
* Organized and implemented new systems in Giovane and Banquet Kitchen
* Marriott Pinnacle Hotel: July 12th 2004 – November 26th 2009
* First Cook – PM & AM Saucier Showcase Restaurant.
* Assisted with 2 Bocuse d’or practice runs.
* Certified New Hire Trainer- Training all new Staff in respected areas.
* Years 1-3 apprenticeship
* Other duites- Tapas, Entremétier , Garde Manger, Lounge Cook,
* Breakfast and Banquets
* Assisted Culinary Teams BC and Canada with competition preparation.
* Past work experience : Past 5 years

Boathouse Restaurants 2003 – 2004

Line Cook

Shark Club Bar and grill 1999 - 2001

Night Kitchen Supervisor/Line Cook

Earl’s Restaurant – 1998 - 2000

Prep Coach/ Line cook/ Forno cook

Meadow gardens Golf and Country Club- banquets/ line cook

Gillentter Pub – Line Cook