

# Matthew Fishman

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## EXECUTIVE CHEF / RESTAURANT MANAGER

More than 30 years of progressive experience as a culinary professional and restaurant manager. Unique blend of creativity, passion for food, team leadership, and business acumen. Talent for creating enthusiastic and productive working environments. Empowering as a mentor with ability to coach team members and surpass customer service expectations. Specialize in fine-dining cuisine; Italian, sauces, steak, and seafood.

*Key areas of expertise include:*

- Staff Hiring & Training
- Workforce Planning & Scheduling
- Employee & Vendor Relations
- Kitchen Management
- Quality Assurance
- Menu Planning
- Meat Butchering
- Seafood Preparation
- Inventory Control
- Capacity Management
- Customer Satisfaction
- Catering

## CAREER HIGHLIGHTS

- ★ Climbed the industry ladder from “onion peeler and coleslaw maker” to Executive Chef of a fine dining, upscale eatery.
- ★ Turned around underperforming pizzeria and established a 3-star-rated restaurant that received accolades in local media.
- ★ Served as an apprentice at 2 of New York’s downtown landmark restaurants, Gotham Grille and Arista Ristorante.
- ★ Earned reputation for serving best ingredients and highest quality products, and for exceeding guest dining expectations.
- ★ Received recognition as “Best of Suffolk County” restaurants in Newsday readers’ poll for 3 years from 2007 through 2009.

## PROFESSIONAL HISTORY

**The Avatar Steakhouse**, Port Jefferson, NY 1996 to 2011

*Premiere Steakhouse in Long Island, NY.*

**EXECUTIVE CHEF / OPERATIONS MANAGER**

Established start-up restaurant and grew business into a popular Long Island dining venue. Managed diverse staff. Oversaw all kitchen, food, and back-end operations; negotiated with vendors on food supplies; conducted budgeting, marketing, and cost analysis. Responsible for menu development, purchasing, and staff development.

### SNAPSHOT

*Seating Capacity: 125*

*Catering: 25-125*

*Staff: 20*

*Revenue: Rescued faltering operation; achieved annual revenue of \$800K – \$1M.*

**EARLIER CAREER:** Gained valuable, hands-on and cross-functional experience in part-time / full-time, entry-level through managerial roles.

APPRENTICE – Gotham Grille, NYC ■ APPRENTICE – Arista Ristorante, NYC ■ CHEF – Tad’s Restaurant  
BROILER COOK – Busch Gardens ■ LINE COOK / DISHWASHER – Outback ■ FOOD PREP – Dino’s Drive-In