

52 CLEEK CT. PAGOSA SPRINGS CO. 81147 /PHONE (970) 946-1927

MATTHEW J. DEGELMAN

OBJECTIVE

To secure a position as Sous Chef or Executive Chef with an up-scale restaurant/ranch serving quality cuisine in an environment where I can share my creative abilities and grow with the organization.

EDUCATION

- 1988-1995 - General Education. Morristown Central N.Y.
1998-2000 - S.C.S.C.A. Pasadena ,CA.
- A.A. Degree.
 - Serv-Safe Sanitation program.
 - Purchasing and costing classes.
 - Nutrition classes.
 - Hotel and restaurant management.

AWARDS RECEIVED

S.C.S.C.A Honor Roll

INTERESTS AND ACTIVITIES

Family Functions, golf, snow sports, playing music.

WORK EXPERIENCE

4/2003 - 4/2006 JJ's Upstream Restaurant Pagosa Springs CO.
Executive Chef

- Took over position to improve food costs, food quality, and the management of the kitchen. Overseeing all kitchen activities, planning private parties, and creating a well organized team.

1/2002- 2/2003 19th Hole Pagosa Springs CO.
Executive Chef

- One year contract. Designed menu and formed a team to produce it. Duties included- hiring kitchen staff, costing, ordering, menu planning, training, and overseeing all kitchen activities as well as working with my partner to run the rest of the house.

12/2000- 12/2001 Western Kansas Saloon & Grill Wakeeney KS.
Executive Chef / Co Owner

- Designed floor plans for all equipment as well as menu. Overseeing all kitchen activities. Responsibilities included everything to run and operate a clean and sanitary work environment.

6/98 – 11/2000 Siera Madre Brewing Co. Siera Madre CA.
Chef

- Tasks performed included all work related to food preparation. These responsibilities were meal planning, ordering of all food and supplies, staffing kitchen crew, budgeting, meal preparation, and maintenance of a clean and efficient working environment.

REFERENCES

Dennis & Michelle Schutz - (970) 264-6974

Lisa Miranda- (970) 903-9037

Derrick Lameroux- (970) 946-4717

Keith Krump (970) 946-8855

more references upon request.