

MATTHEW WEILER

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Dear Sir/Madam:

During the past twenty-five years I have been associated with dining service management both at country club settings and in corporate facilities. At present I am seeking a new challenge and a broader scope of responsibility and I am confident that my skills would make a good fit to your requirements.

Because of my ability to organize, train and work effectively with personnel in quality, high-volume restaurants, I have been able to maintain a conscientious highly productive work force. Flexible and dependable, my strengths include expertise in coordinating activities and directing the training of kitchen staff to ensure an efficient and profitable food service. In addition, I am highly creative in planning and executing diverse menus for daily service as well as special events and banquets.

The enclosed resume is a brief summary of my professional experience. I believe that I have the talents and abilities to make a significant contribution to your operations and I would welcome the opportunity to discuss my qualifications in a personal interview. I look forward to hearing from you.

Sincerely,

Matthew Weiler

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Professional Qualifications:

Twenty-five years experience in food service operations, Executive Chef for private country clubs, Chef Manager for corporate dining services, responsible for overall management of kitchen operations.

- Managed 200 seat a la carte restaurant providing daily lunch and dinner service in an exclusive country club setting.
- Organized special events, members functions, and parties for up to 500 guests.
- Developed and administered operational policies to increase productivity and assure member satisfaction.
- Hired, supervised and trained staff, coordinated assignments and schedules.
- Monitored budgets, conducted food cost analysis to determine best use of resources.
- Negotiated with suppliers on the purchase of inventory.
- Planned and developed wide range of menus and daily specials.
- Responsible for the preparation of entrees, soups, sauces, salads and pasta.
- Planned and prepared breakfast and lunch for corporate employee cafeteria.
- Priced out menus, submitted daily and weekly cost/income analyses.
- Certified in Sanitation and New Jersey Health Department policies.

Experience:

Rumson Country Club Rumson, NJ	2014 - Present
Executive Sous Chef	
Crestmont Country Club, West Orange, NJ	2008 - 2014
Sous Chef	
The Lake Valhalla Club, Montville, NJ	2006 - 2008
Executive Chef	
LA Food Services, Piscataway, NJ	2005 - 2006
Chef Manager	
Bamm Hollow Country Club, Lincroft, NJ	1994 - 2005
Executive Chef	
Beacon Hill Country Club, Atlantic Highlands, NJ	1982 - 1994
Sous Chef	

EDUCATION:

Middletown High School South

Diploma

1984

Multiple Choice (1 point each)

O 1) A gallon is equal to ____ ounces

- a. 56
- b. 145
- c. 32
- d. 128

C 2) Mesclun are what type of vegetable?

- a. Roots
- b. Beans
- c. Salad Greens
- d. Spices

b 3) What does the term braise mean?

- a. Sear quickly on both sides
- b. Slowly cook in covered pan with little liquid
- c. Cook on high heat and quickly
- d. Slowly cook in simmering water

b 4) At what internal temperature must chicken be cooked so that it is safe to eat?

- a. 155 degrees F
- b. 165 degrees F
- c. 175 degrees F
- d. 185 degrees F

a 5) How do you blanche vegetables?

- a. Immerse for a short time in boiling water
- b. Cook lightly in butter over med heat
- c. Soak in cold water overnight
- d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

- a. Olive Oil
- b. Salt
- c. Brown Sugar
- d. White Sugar

a 7) What is Al Dente?

- a. Firm but not hard
- b. Soft to the touch
- c. Very hard
- d. Very soft

a 8) Food should be left out no more than

- a. 2 hours
- b. 3 hours
- c. 4 hours
- d. 5 hours

90%

Prep Cooks Test

a 9) Which is the improper way to thaw frozen food?

- In the fridge
- In a sink with cold water
- On the counter
- In the microwave

a 10) Which of the following can you use to put out a grease fire?

- Baking Soda
- Baking Powder
- Flour
- Water

b 11) What is the temperature range of the danger zone?

- 25-135
- 40-140
- 50-160
- 30-130

c 12) Which of the following is listed from smallest to largest?

- Dice, chop, mince
- Mince, chop, dice
- Chop, dice, Mince
- Mince, dice, chop

c 13) Which direction should pan handles be turned while cooking on the stove?

- Over the fire at all times
- Turned towards you for better control
- Turned towards the right or left at all times
- Over the countertop at all times

c 14) When you poach something, you cook it with what?

- Noodles
- Vegetables
- Liquid
- Oil

b 15) Which spoon is used to remove fat from soups and stews?

- Basting Spoon
- Ladle
- Slotted Spoon
- Portion Spoon

b 16) Which of the following means to cook in a small amount of fat?

- Season
- Sauté
- Broil
- Boil
- Fry

Prep Cooks Test

a

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

a

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Pepper are the basic seasoning ingredients for all savory recipes.

20) Dice : to cut into very small pieces when uniformity of size and shape is not important.