

Raymond Matas

Kitchen Manager

Presque Isle, ME 04769

raymondmatas8_65k@indeedemail.com

(307) 267-2931

Willing to relocate: Anywhere

Work Experience

Co-Creator and Head Chef

Little Shop of Burgers - Casper, WY

November 2017 to 2019

- Created menu, hired and trained all of the staff
- Built and designed kitchen
- Fused menu with horror-theme of restaurant
- Created par levels and prep sheets
- Perfected all pricings to be both reasonable and to allow the ability to run a 25% food cost

Kitchen Manager

Golden Corral - Casper, WY

2011 to 2013

- Went to the GC management training program.
- Got all perfect scores on all the testing.
- There is a gap here because I had some serious medical issue and during this time I ran a Eba store from home. I was a stay at home dad while my wife worked. I am healthy now.

Kitchen Manager

West Side Café - Casper, WY

2009 to 2011

- When I started, food cost was at 39%, I got it down to 25%.
- This was a smaller restaurant, so we did a lot of shopping rather than ordering from places like Sysco.
- Had a huge following of customers come in just to see what I was cooking.

Kitchen Supervisor

West Side Café - Casper, WY

February 2009 to November 2009

- Did inventory and ordering.
- Was in charge of monitoring inmates while they prepared food.
- Had to do daily inventories of all kitchen equipment.
- Was trained in Person to Person Combat in case anything ever happened.
- Got promoted out of the kitchen and became a Resident Manager, but they had some budget cuts and let me go because I was the newest employee.

Sous Chef

Best Western Ramkota Remington's Restaurant - Casper, WY
2006 to 2009

- Created fresh soups and specials every day.
- Helped with food cost by making something from nothing but leftovers.
- Did some ordering for the Chef.

Head Chef

Déjà vu Bar and Grill - New Orleans, LA
2003 to 2006

- Was in charge of everything.
- Created my own menu.
- Ran a 24 hour Bar and Grill with a 22% average food cost.
- After I moved to Casper, this place fell apart and Katy the GM paid for me to come back to New Orleans to hire and train a whole new staff.
- Created a simpler menu and created an easy to follow training guide for all recipes.

Sous Chef

Bubba Gump Shrimp Company - New Orleans, LA
2001 to 2003

- Moved to New Orleans right after Katrina because job opportunities were abundant.
- Helped with inventory, ordering, scheduling, and hiring.
- This place was a 3 story restaurant that sat 500 people. I was very busy all the time.
- Taught me how to prepare and plan for large amounts of business and maintained good labor and food costs.

Kitchen Manager

Cabos Bar and Grill - Tallahassee, FL
1998 to 2001

- Did scheduling for my shift.
- Inventory
- Prep sheets and determined par levels for each shift.
- Created fresh specials every night.

They even had a burger named after me the Ray Ray Burger. When Cabos did TV commercials, I was the one who set up the plates because of my presentations skills.

Store Manager

B-Merrill's - Tallahassee, FL
1995 to 1998

- This is when I learned how to follow recipes. Every single item was made from scratch.
- Became a certified trainer for the company.
- Opened 2 stores for them Columbus GA, and Augusta GA.
- Trained new employees on all company policies and expectations.
- Helped the KM with scheduling and ordering.

Line Cook

Village Inn Restaurant - Tallahassee, FL
1994 to 1995

- Learned how to fill out prep sheets and figure out par levels.
- Was the shift leader for the entire B.O.H.
- Cooked at a very fast pace.

Dishwasher/Salad Bar Attendant

Shoney's Restaurant - Brooksville, FL
1993 to 1994

- Started as a salad bar attendant and was quickly transferred to the kitchen.
- Out of 500 Shoney's restaurants' this one was ranked number 2.
- Learned how a perfected kitchen should look and run.

Stellar References Available Upon Request

Education

High school or equivalent

Terra Nova High School - Pacifica, CA

Skills

- Chef
- Inventory Control
- Schedule Management
- Microsoft Office
- Restaurant Experience
- Food Service
- Food Safety Experience
- Food Preparation Experience
- Food Handling
- Food Production Experience
- Management Experience
- Labor Cost Analysis
- Time Management
- kitchen
- Scheduling
- Inventory Management
- Cost Control
- Ordering

Certifications and Licenses

food handler certificate