

Matt Huffman

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Recognized for a refined expertise in southern and international cuisine, charcuterie, butchery, impeccable cleanliness, strength in leadership as well as teamwork, respect for the sustainability of food sources, highlighting the quality of the ingredients, the absolute passion for feeding and nurturing people, and a keen sense of the food service industry business.

Experience:**General Manager Genna Benna Restaurant & Bakery May 2019-July 2020**

- Managed staff of a multi unit restaurant, bakery, and bar
- Effectively delegated managers to follow business and state policies and procedures to receive, prepare, and deliver safe food to guests during the COVID 19 pandemic
- Managed P&L weekly determining areas of strength and weakness in each department
- Developed and implemented new safety procedures for service in this industry as well as keeping our staff safe
- Controlled costs for food and beverage through menu development and execution
- Developed staff training and retention procedures for the business

Senior Executive Chef and Food & Beverage Manager McClain Resorts - Brandon, MS August 2017-May 2019

- Successfully equipped and designed innovative commercial kitchen and facilities
- Oversaw recruiting of up to 200 employees and established training systems for management and staff
- Menu development for multi-unit resort-restaurants, lodging, buffet, mercantile, coffee bar, bakery, and butchery
- Designed HACCP and completed applications to acquire ABC liquor and MSDH food service licenses
- Built and maintained inventory and ordering systems for McClain
- Established and exemplified the highest standards, protocols, and procedures for all F& B departments
- Responsible for opening and growing first of its kind business with annual sales of 10 million plus

Executive Chef Governor's Mansion State of Mississippi - Jackson, MS 2008-2017

Provided an elite level of food and beverage service to the members of the State administration, global corporations, and world leaders. Managed catering for events with parties of up to 700 persons. Controlled all aspects of the kitchen operations. Created recipes for the implementation of special dietary needs - organic, gluten free, vegan, and alkaline

Sous Chef Marriott Renaissance Hotel - Charleston, SC 2007-2008

Manager of food service department and employees

Executive Chef Colonial Country Club - Jackson, MS 2003-2006

Created menus for a la carte dining room, banquets, weekly Sunday brunch, and events such as wedding receptions and golf tournaments. Effectively managed a kitchen staff of 12, maximizing productivity through proper scheduling and delegating responsibilities. Calculated and controlled budgeted food, beverage, and labor costs

Line Cook Bruno's Eclectic Cuisine – Jackson 2000-2003

Studied technique and cuisine with Chefs native to Thailand, Puerto Rico, and The Caribbean. Created nightly specials for all stations using exotic ingredients such as summer and spring rolls, paella, Jamaican meat pies. Proficiently executed Grill, Garde-manger, Sauté, Pizza, and Sushi station

Education:

Johnson & Wales University - Charlotte, NC

Associate in Applied Science, Culinary Arts

Graduated Magna Cum Laude, May 2007

HONORS, CERTIFICATIONS & ASSOCIATIONS

- ❖ Featured in Portico Jackson Magazine, eat. drink. Mississippi Magazine, The Clarion-Ledger, and appeared on Mississippi PBS network television show Fit to Eat with Chef Rob Stinson
- ❖ ServSafe Certified Trainer
- ❖ Certified culinarian with the American Culinary Federation
- ❖ Recipient of the Distinguished Visiting Chef Scholarship 2006

REFERENCES

- ❖ Chef Terrecia Smith, Sodexo, (601)506-3893, terricialsmith@gmail.com
- ❖ First Lady of Mississippi, Deborah Bryant, (601)200-6598, deborah@philbryant.com
- ❖ Mrs. Marsha Barbour, First Lady of Mississippi, (601)720-8723, marshabarbour1@gmail.com
- ❖ Chef Luis Bruno, Restaurateur, (601)201-6912, luis@chefluisbruno.com
- ❖ Damon A. Darsey, MD, UMMC, (601)594-0187, ddarsey1@umc.edu