MATTHEW L. BLOCH\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**SUMMARY**

Over 20 years’ experience in the food and financial/sales industries.

**HIGHLIGHTS**

ServSafe Manager Certified             Focus on cost control

Disciplined Focus on portion control

High volume production capability Strong butchery skills

Well-tuned palette

**EXPERIENCE**

4/1/2024 to present **Brandywine Estates Haverford and Brandywine Estates Dresher – Director of Dining Services**

Director of multiple locations. Budgeting food and labor costs, management of employees, weekly and seasonal menu planning, ordering, special event menus

9/1/2023 to 3/31/2024 **Arbour Square of Harleysville – Sous Chef**

Working along with the Executive Chef my responsibilities include supervising the kitchen team, cooking, creating menus and recipes, training employees.

4/12/2023 to 7/16/2023 **The GreyStone – Chef de Cuisine**

Menu planning, management of employees, catering, and fine dining

(Laid off owner could no longer afford to pay my salary)

7/12/2022 to 4/11/2023

Took personal time to care for a sick family member

6/12/2021 to 7/12/2022 **Park Creek Place – Director of Dining Services**

Budgeting food and labor costs, management of employees, campus director (manages multiple properties on site), corporate menu committee

3/21/2020 to 7/20/2020 **Woodland Creek Senior Living – Director of Dining Services**

Budgeting food and labor costs, management of employees, weekly and seasonal menu planning and ordering

1/31/2019 to 3/20/2020 **Health Care Services Group – Director of Dining Services**

Studying for Certified Dietary Manager, Budgeting food and labor costs, management of employees, weekly menu planning and ordering

8/2018 to 12/31/2018 **Compass Group Eurest Dining— Sous Chef  – Conshohocken, PA**

Sous Chef for corporate dining account in Conshohocken.

1/2017 to 8/2018 **Compass Group Eurest Dining— Lead Grill Cook – Horsham, PA**

Responsible for HACAP logs, daily specials, and facility bread order.

8/2014 to 5/2015 **COLLEGE CHEFS— Executive Chef – Philadelphia, PA**

Executive chef for a University of Pennsylvania fraternity house. Planned and executed weekly menus for 40 house members. Made sure bi-weekly ordering was completed all while staying under a budget for each week. At the end of the school year I was 30% under budget.

10/2012 to 7/2014 **CARBONE– Auto Sales – Berlin, NJ**

Sold automobiles by understanding and demonstrating characteristics, capabilities, and features; developing and qualifying buyers; closing sales. Closed sales by overcoming objections; asking for sales; negotiating price; completing sales or purchase contracts; explaining provisions; explaining and offering warranties, services, and financing.

2/2011 to 10/2012 **PF CHANGS– Cook – Marlton, NJ**

Actively complied with all health department regulations and rectified issues immediately.  Supported other areas of the restaurant as necessary, such as setup, cleanup, prep work and equipment maintenance. Effectively made substitutions regarding customers’ allergies, dietary needs, and other special requests.

1/2010 to 2/2011 **MAX & DAVID’S KOSHER – Chef de Cuisine – Elkins Park, PA**

Created new menu which increased business and number of covers for the restaurant. Promoted from Sous Chef after one month. Delivered exceptional, friendly, and fast service. Maintained a professional tone of voice and words at all times, including during peak rush hours.  Responsible for promoting a safe and clean working environment.  Led a team of seven to perform efficiently in the kitchen.

4/2008 to1/2010 **CAESARS ENTERTAINMENT– Sous Chef – Atlantic City, NJ**

5/2003 to 2/2006 Supervised kitchen personnel.  Created and executed menu for Augustus Club.

6/2001 to 3/2003 Nominated for and completed Upward Mobility, a Caesar’s program which trains and selects employees for advancement into management roles.  Designed and instituted a spreadsheet for fish specials sold in room service. Originally worked as a line cook in 2003-2006 and was asked to come back in 2008.

9/2007 to 4/2008 **RADISSON WARWICK PLAZA– Sous Chef – Philadelphia, PA**

Assisted in the implementation of the new menu at Tavern 17. Helped cut food cost by developing in-house bread making and building a pastry department.

2/2006 to 9/2007 **FLIK INTERNATIONAL(MERCK)– Sous Chef/ Chef Manager –West Point, PA**

Created special menu items for customers on Weight Watchers to coincide with the Weight Watchers Flex Points Plan. Planned and created weekly menus. Supervisor of kitchen personnel.

8/2001 to 9/2001 **RESTURANT ASSOCIATES—Lead Grill Cook—New York, NY**

Cleaned and prepared various foods for cooking and serving. Managed kitchen operations for high grossing, fast-paced grill. Managed food and produce receiving process with 100% accuracy.

6/1998 to 8/2001 **CAFÉ M/ CANTEEN – Chef/Owner Matthew Kenney – New York, NY**

Apprentice/Lead Garde Manger/ Lead Cook

APPRENTICES/PAST JOBS/

VOLUNTEER WORK

* Multiple Hell’s Kitchen Take Over Dinners – Atlantic City, NJ
* ICON Paul Sale
* 2013 Atlantic City Seafood Festival
* Cruise Planners/ Cruisemates – Norwegian Cruise Lines
* Sur La Table – Cooking Demos
* Pig Day – Italian Wine Merchants – Chef Mario Batali & Chef Anne Burrell
* Mitchell’s an American Bistro – Chef Keith Mitchell
* Passion – Chef Guillermo Pernot
* Harmony in the Kitchen – Chef Michael Nischan & Grammy Award winner Angelique Kidjo
* James Beard Foundation – Chef Wylie Dufresne
* Taste of Singapore – Chef Martin Yan
* Man-Ray – Chef Fredric Kieffer
* Zoe – Chef Stewart Woodson
* 11 Madison Park – Chef Kerry Heffernan
* One If By Land Two If By Sea – Chef Brian Goode

EDUCATION **The Institute of Culinary Education – New York, NY – April 2000**