

# CHEF MATTHEW K. MCPHERSON

| East Boston, MA 02128 315-396-6313 | Matt@iterumfoods.com

## PROFESSIONAL SUMMARY

Innovative culinary professional with extensive experience in restaurant management, recipe development, and international cuisine. Proven track record of creating strategic culinary programs, managing cross-functional teams, and developing innovative food concepts with a focus on sustainability and global trends.

Focused on creating teams and teaching the next generation of chefs.

## PROFESSIONAL EXPERIENCE

### CAFE ITERUM | Owner

*June 2021 - Present*

- Established a progressive American cafe focusing on sustainable ethical business models and high-quality cuisine
- Developed comprehensive operational systems to ensure consistency in product and cost management of operations
- Managed daily operations, menu development, and customer experience in a seven-day-a-week establishment with consistent customer base.
- Work to create an environment that fosters connections with the neighborhood and the regulars.

### ITERUM FOODS LLC | Restaurant Consultant, Management, and Catering

*January 2019 - Present*

- Provided specialized consulting in food waste management and culinary strategy
- Developed customized menus for private dining experiences, serving up to 14 guests
- Implemented innovative solutions for restaurant operational efficiency
- Detailed planning for small business and restaurant startups.
- Business plan development.
- Oversaw the business operations and financials of Cafe Iterum

### TIKI ROCK, BOSTON MA | Chef de Cuisine

*November 2017 - January 2019*

- Led comprehensive restaurant launch, including:
  - Complete menu and recipe development
  - Staff hiring, training, and evaluation
  - Equipment setup and maintenance scheduling
  - Food sourcing and menu costing
- Developed communication systems for management and restaurant teams
- Managed social media and PR initiatives

## **THE SOUTH END BUTTERY | Executive Chef**

*April 2017 - November 2017*

- Managed operations for a 5-revenue center restaurant generating nearly \$5 million annually
- Implemented kitchen redesign and operational systems
- Developed comprehensive budgeting and sales forecasting strategies
- Oversaw staff scheduling, training, and onboarding

## **PREVIOUS CULINARY POSITIONS**

- Porto, Boston MA | Executive Sous Chef
- The Frogmore/Fairsted Kitchen | Sous Chef/Chef de Cuisine
- Study, Cambridge MA | Chef de Torrent
- Menton, Boston MA | Multiple Culinary Roles
- Craigie On Main, Cambridge MA | Line Cook
- Mikla Restaurant, Istanbul, Turkey | Culinary Intern
  - Worked directly with Executive Chef Mehmet Gurs
  - Studied Turkish agriculture, culture, and traditional Aegean cuisine
- Public Restaurant, NYC | Culinary Intern
  - Studied under Michelin-starred Executive Chef Brad Farmerie
  - Learned advanced ingredient and flavor combination techniques

## **EDUCATION**

### **Boston University | Metropolitan College**

- Classes taken
  - Food politics and policy
  - History of wine and spirits

### **Johnson & Wales University**

- Bachelor of Science: Culinary Food Service Management, 2012

- Concentration in Wellness and Sustainability
  - GPA: 3.56/4.0
- Associate in Science: Culinary Arts, 2011
  - GPA: 3.50/4.0

## **CERTIFICATIONS**

- Certified Culinarian, American Culinary Federation
- Certified Dining Room Associate, Federation of Dining Room Professionals
- Food Safety Manager, National Registry of Food Safety Professionals
- ServSafe Alcohol and Allergy Certified
- CPR Certified

## **SKILLS**

- International Cuisine Knowledge
- Recipe Development
- Project Management
- Team Leadership
- Cross-Cultural Communication
- Strategic Planning
- Food Cost Management
- Menu Innovation
- Sustainability Practices including food waste reduction
- Microsoft Office Suite
- Social Media Marketing

## **LANGUAGES**

- English (Native)
- Basic Spanish