MATTHEW J. GIANNETTI

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PROFESSIONAL PROFILE

Executive Chef | Culinary Leader in Private Club Management

Dedicated, innovative, and results-driven Executive Chef and Hospitality Executive with extensive experience managing high-end private club culinary and food & beverage operations. Expertise in menu development, team leadership, labor and cost controls, large-scale event catering, and kitchen renovations. Proven ability to elevate dining experiences, develop operational systems, and build strong teams while maintaining excellence in food quality and member satisfaction.

PROFESSIONAL EXPERIENCE

Pelham Country Club | Pelham, NY | March 2024 – Present

Executive Chef, Assistant General Manager & Director of Food & Beverage

- Provide executive leadership across food & beverage, culinary, clubhouse operations, facilities, service standards, member experience, and day-to-day club operations.
- Direct food & beverage operations across multiple dining, banquet, event, and seasonal service areas while maintaining the standards expected of a high-end private country club.
- Continue to provide culinary leadership and oversight while expanding responsibilities into comprehensive club management and administration.
- Lead department managers and cross-functional teams, establishing standards for scheduling, attendance, training, event readiness, inventories, opening and closing procedures, and management accountability.
- Develop and execute large-scale member events, golf tournaments, private functions, wine dinners, holiday programming, and club-wide social events requiring coordination among culinary, service, golf, maintenance, housekeeping, security, vendors, and outside contractors.
- Direct operational planning for major golf events involving on-course food and beverage stations, mobile kitchens, temporary infrastructure, power distribution, beverage trailers, transportation, staffing, signage, sanitation, and guest flow.

MATTHEW J. GIANNETTI

- Manage labor planning, scheduling, food cost controls, purchasing, receiving, inventory management, menu development, production standards, and operational forecasting.
- Develop pars and purchasing strategies based on historical consumption and post-event analysis to reduce waste and improve food-cost performance.
- Recruit, train, develop, and retain seasonal and year-round employees across food & beverage operations.
- Lead the club's H-2B seasonal staffing initiative, including workforce planning, position requirements, housing coordination, onboarding, training, and integration of international employees into club operations.
- Build structured employee training programs emphasizing service standards, culinary execution, wine and beverage knowledge, safety, operational procedures, and professional development.
- Establish detailed opening, closing, weekly, monthly, deep-cleaning, inspection, and preventive-maintenance accountability systems.
- Coordinate maintenance and engineering priorities throughout clubhouse and food & beverage operations, including commercial kitchen equipment, HVAC, electrical systems, hood systems, refrigeration, lighting, generators, plumbing, and building infrastructure.
- Participate in capital improvement planning, equipment procurement, facility upgrades, renovation projects, and long-range operational planning.
- Coordinate vendors and contractors from initial evaluation and contract review through installation, implementation, billing, service, and ongoing performance management.
- Work closely with club leadership on property improvements, infrastructure projects, operational risk, security, and long-term planning.
- Lead technology initiatives supporting club operations, including POS hardware, mobile service technology, networking, cameras, access control, Wi-Fi infrastructure, monitoring systems, and operational technology.
- Utilize digital maintenance and inspection platforms to improve preventive maintenance, work-order accountability, equipment tracking, and facility standards.
- Develop food-safety procedures and operational controls encompassing sanitation, temperature control, cooling, labeling, specialized food preparation, employee training, verification, and recordkeeping.
- Conduct detailed post-event operational reviews to identify successes, deficiencies, infrastructure needs, staffing requirements, purchasing adjustments, and capital recommendations.
- Maintain relationships with food, beverage, equipment, technology, service, staffing, and specialty vendors while identifying new products and partnerships that enhance the member experience.

- Collaborate across golf, grounds, engineering, housekeeping, administration, and food & beverage to deliver consistent club-wide experiences.
- Maintain a hands-on leadership presence during major events and daily operations, with emphasis on readiness, execution, accountability, and continuous improvement.

Old Oaks Country Club | Purchase, NY | June 2022 – March 2024

Executive Sous Chef

- Directed daily culinary operations within a distinguished private country club environment.
- Planned and executed member dining programs, private events, tournaments, and club functions.
- Managed culinary staffing and production across multiple locations throughout the property.
- Implemented labor, purchasing, inventory, and food-cost controls.
- Participated in planning and execution of a comprehensive kitchen renovation.
- Spearheaded development of a dedicated pizza program, including equipment selection and implementation of a showcase pizza oven.
- Recruited and managed seasonal employees, including H-2B workers.
- Developed structured training and onboarding programs for incoming culinary employees.
- Assisted with menu development, purchasing, production standards, sanitation, and overall culinary quality control.

American Yacht Club | Rye, NY | January 2019 – June 2022

Executive Sous Chef

- Led menu development and daily culinary execution within a premier private yacht club.
- Managed seasonal snack bar and satellite food-service operations.
- Planned and executed member events, banquets, and seasonal club programming.
- Managed culinary staffing across multiple locations throughout the property.
- Implemented labor and food-cost controls while maintaining high culinary and service standards.
- Supported purchasing, inventory management, employee training, and operational planning.

Lovin' Oven Catering | West Sayville, NY | October 2016 – January 2019

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Chef de Cuisine

- Led menu and recipe development across savory and pastry applications.
- Managed purchasing, receiving, production, staffing, and quality control.
- Planned and executed events across multiple venues and off-site locations.
- Managed culinary teams through high-volume event production and service.
- Represented the organization through off-site events and public-facing culinary engagements.

SandBar | Cold Spring Harbor, NY | July 2015 – October 2016

Sous Chef

- Participated in opening a new restaurant from concept development through construction and launch.
- Managed daily menu and specials execution in a high-end restaurant environment.
- Led savory and pastry menu development.
- Supervised employees, scheduling, production, and kitchen organization.
- Implemented purchasing, receiving, inventory, and food-cost control procedures.

The Iroquois New York | Manhattan, NY | September 2013 – July 2015

Chef de Partie

- Executed classical French cuisine for Triomphe Restaurant within the luxury Iroquois New York hotel.
- Developed culinary offerings for the hotel's speakeasy concept, Lantern's Keeper.
- Supported room-service culinary operations for the 117-room property.
- Helped construct and operate a rooftop garden supporting a "Roof to Table" produce program.
- Assisted with implementation of a rooftop beehive producing honey for the property's culinary program.

EDUCATION

The Culinary Institute of America | Hyde Park, NY

Associate in Occupational Studies — Culinary Arts
September 2013

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Ward Melville High School | East Setauket, NY

Advanced Regents Diploma
June 2011

PROFESSIONAL AFFILIATIONS, CERTIFICATIONS & RECOGNITION

- **Club Chefs of Westchester** | 2019 – Present
- **Club Managers Association of America (CMAA) - National** | 2024 – Present
- **Club Managers Association of America (CMAA) - Metropolitan Chapter** | 2024 – Present
- **ServSafe Certified** | Certification No. 21634990 (Issued Feb 2022)
- **Boy Scouts of America** | 1998 – Present
- **Eagle Scout Award** | September 2011
- **James Beard Foundation — Chefs & Champagne** | July 2015
- **James Beard Foundation — Jersey Summer Bounty** | August 2015
- **Good Day New York** | September 2015
- **Extreme Makeover: Home Edition** | 2010

CORE COMPETENCIES

Private Club Operations • Food & Beverage Leadership • Culinary Operations • Member Experience • Multi-Outlet Operations • Banquets & Special Events • Golf Tournament Operations • Team Development • H-2B Staffing • Labor Management • Food Cost Control • Purchasing & Inventory • Vendor & Contract Management • Capital Planning • Facilities & Engineering Coordination • Preventive Maintenance • Food Safety & Compliance • POS & Hospitality Technology • Networking & Security Systems • Operational Planning • Training & Development • Process Improvement