**JAVIER SR. MENDEZ**

**BIO**

SOUTH BEND, INDIANA 46614

Current owner and Chef of Javier’s Bistro, 2years open and still going strong. Back ground family of 12 brothers and sisters from one parent. 3rd from the last bunch

**WORK HISTORY**

McCarthy’s on the Riverwalk 2 ½ years Chef and Food & Beverage Director. Memorial Hospital, South Bend 6 ½ years, **Sous Chef to Chef/Manager**, Reorganization of kitchen for efficiency of production. Operational Effectiveness Initiated aggressive Patient meal service, Press Ganey scores of 80.7% from 70%, by reimaging the patient meals and tray presentation with an upscale quality service, changed the menu from a seven day cycle to a restaurant style menu to include total production process and implementing higher standards, introduced new technology for quality culinary production.

Matterhorn Restaurant, Chef/Manager, Parisi’s Italian Restorante, Chef/Manager, October 22, 2001 article in the South Bend Tribune “BEYOND the Menu”, Old San Francisco Steak House, San Antonio TX, Increased revenue $2000 a day by implementing lunch dining and catering business which did not exist at the time. Cooked meals for 700 guest for dinner which consisted of seafood and steaks on a mesquite grill

**EDUCATION/PROFESSIONAL DEVELOPMENT**

Washburn Culinary of Arts School, Chicago, Il

American International University, Atlanta, G

Associate Degree

Covey’s “4 Roles of Leadership”, the “7 Habits”, and Fail Safe Leadership Achievement

Serve Safe Certification, 97%

Marriot Bill Tiefel Award

Dale Carnegie Course