

ADVISORY BOARD MEMBER



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Chef Jeff Mattia **Assistant Executive Sous Chef; Hyatt Regency Hotel**



CURRENT: Chef Jeff Mattia is currently the Assistant Executive Sous Chef at Hyatt Regency Hotel. The culinary teams Chef Mattia leads at the Hyatt have placed with 13 gold medals and numerous honorable mentions in several events. Chef Mattia brings a farm to table approach to: 6 food and beverage outlets; a 200,000 sq ft. catering operation, as well as 1718 off-perm catering. Chef Mattia's position allows him to bring his love for southern food throughout the city of New Orleans. Chef Mattia has a deep passion for local farms and sustainable farming by working with farms like Covey Rise, Chappapeela, Two Run, and Southern City Greens.

COMMUNITY SERVICE: Chef Mattia has assisted with numerous foundations, such as the Emeril Foundation, Boudin and Beer, UNCF, HRC, and the John Besh Foundations. He supports the local community through organizations like We Heart Veterans, Hogs for a Cause, NOWFE, and Sushi Fest.

INSPIRATION: Growing up in Connecticut, his passion for cooking started at a young age when he would accompany his grandfather on fishing trips to Long Island Sound. 1994-1999, Chef Mattia was a member of the United States Marine Corps, where he had the opportunity to travel the Mediterranean region and learn about their cuisine. Chef Mattia was a Marine Corp E4 Corporal. As a Cook he was responsible for setting up field messes for 10,000 troops, and assigned to cook exclusively for high ranking officers.

EDUCATION: Following his service, Chef Mattia returned to the United States and enrolled in Johnson & Wales University to complete his culinary arts training. He graduated with a Bachelor's degree in Culinary Arts.

EMPLOYMENT/TRAINING: After graduation, Chef Mattia worked at the prestigious Mohegan Sun Casino and Foxwoods MGM Grand Casino under various celebrity chefs, such as Chef Tom Colicchio, Chef Todd English, and Chef John Besh. He was Chef De Cuisine at the 4 star rated restaurant Craftsteak, and Executive Banquet Chef at Waters Edge Resort and Spa in the Northeast. In 2010 Chef Mattia moved to New Orleans with his family where he took an Executive Sous Chef position for celebrity Chef John Besh at Restaurant August. In the summer of 2011, Chef Mattia became Executive Sous Chef at American Sector, and named Executive Chef in 2012. He developed catering programs for the World War 2 museum, driving the mission for the American Sector, and enhanced the dining experience for Stage Door Canteen. While at The American Sector he developed a strong military relationship with the 3rd Marine Reserve Attachment in Belle Chase, Louisiana.