

Matthew M. Giguere

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CAREER OVERVIEW

International gastronome, food security activist, and public servant educator, with fifteen years of restaurant and event management experience. Known as a collaborative problem solver dedicated to servant leadership, Giguere is inspiring hospitality global leaders, while strengthening knowledge of international food policy.

SUSTAINABILITY STATEMENT

To remain ecologically conscience at all times, so as to enhance the quality of life of my community and foster a moral respect for the environment.

EDUCATION

University of Wisconsin Law School (Madison, WI, USA)

Juris Doctorate

- Anticipated Graduation 2021

University of Minnesota Law School (Minneapolis, MN, USA)

- Courses Taken:
 - LAW6879: Poverty and Human Rights
 - SWAH1221: Beginning Swahili I
 - SWAH1222: Beginning Swahili II
 - PA5451: Immigration, Health, and Policy

Università degli Studi di Scienze Gastronomiche (University of Gastronomic Sciences) (Pollenzo, Italy (CN))

Master of Arts in Food Culture and Communications: Food, Place, Identity

- Cumulative GPA: 3.6
- Cum Laude Graduate

University of Wisconsin-Stout, College of Management (Menomonie, WI)

Bachelor of Science Hotel, Restaurant, Tourism Management

- Cumulative GPA: 3.722
- Cum Laude Graduate
- National Student Exchange: University of New Orleans (New Orleans, LA)
- Chancellor's Award: Five Time Recipient
- Greater Milwaukee Foundation Scholarship Recipient

RESEARCH INTERESTS

Restaurant Management | Gastronomy | Food Culture | Food Systems Law

TEACHING EXPERIENCE

University of Wisconsin-Stout, (Menomonie, WI, USA)

Lecturer, August 2015-present

- Recognized as 'CEHHHS Educator of the Year 2017'
- Educated 352 students on food production and food culture
- Mentored students completing honors contracts, independent study, and dietetics field experience
- Lead 90 student-run lunch services, serving over 7000 guests at Corner III Food Production Laboratory
- Participated in 'Infusing Diversity Across the Curriculum' Project
- Solicited product donations for use in Food Production Laboratory
- Designed and procured School of Hospitality Leadership branded kitchen uniforms
- Developed 'Introduction to Gastronomy' and 'International Gastronomy (Study Abroad)' curriculum
- Courses Taught: HT-325 Quantity Food Production
 - HT-231 Introduction to Gastronomy
 - HT-362 Foodservice Finance and Cost Control
 - HT-150 Food Purchasing
 - HT-101 Principles of Hospitality Organizational Management
 - HT-457 Hospitality Management Strategies
 - HT-350 Hospitality Diversity Management
 - HT-391 Social Media Marketing
 - HT-499 Independent Study: Preparing for Restaurateurship

**PROFESSIONAL
EXPERIENCE**

Empowered Hospitality, (Green Bay, WI, USA)

Independent Hospitality Consultant, December 2013-June 2016

- Designed marketing materials and brand image for independent restaurants
- Educated staff on enlightened hospitality principles, wine/beer knowledge, and sales performance
- Established cloud-based inventory/expense control systems to monitor FOH inventory
- Developed and maintained Wine Inventory Systems, cataloging 2673 wines
- Managed 200+ client-driven private dinners, cooking classes, wine tastings, and food events
- Solicited beverage products without previous distribution chains for exclusive use
- Provided start-up support for small foodservice venue in Thika, Kenya
- Contributed bi-lingual translation support for mobile applications developed in Manizales, Colombia

Jason's Deli, (Chicago, IL, USA)

Manager, May 2011-March 2013

- Directed employee responsibility through management of 45 person staff
- Managed operation and food cost control, exceeding company goals
- Established multi-unit work experience in 5 deli restaurant units
- Noted by ownership as delivering 'Out of this World Hospitality'
- Developed High Quality Food Program

PMI Entertainment Group, (Green Bay, WI, USA)

Lambeau Field Game Day Supervisor, Special Events Management, LZ Lambeau Intern, July 2005-June 2011

- Acquired leadership skills through supervision of Lambeau Field volunteers and patrons
- Assisted project coordinator with various event management functions to plan and execute a successful LZ Lambeau event

University of Wisconsin-Stout School of Hospitality-Leadership, (Menomonie, WI, USA)

Administrative Assistant, September 2010-May 2011

- Engaged in hospitality industry-related research
- Undergraduate research accepted to ICHRIE Central Federation Undergraduate Research Symposium
- Administered department website and social media creation
- Recruited new students to the Hotel, Restaurant, and Tourism Management program

On Broadway, Incorporated, (Green Bay, WI, USA)

Event Management Intern, August 2008-August 2010

- Planned and administered Green Bay's Annual Taste On Broadway
- Assisted in management of the weekly Farmers' Market On Broadway
- Recruited, trained, and managed a staff of 85 volunteers

**LEADERSHIP/
COMMUNITY
SERVICE**

University Dining Services Advisory Committee

Committee Member, January 2018-present

- Advised on student dining service options

College of Education, Hospitality, Health, and Human Services Sustainability Committee

Committee Member, September 2017-present

- Advised on development of College Sustainability Liaison

Family and Consumer Science Education Committee

Committee Member, October 2017-present

- Advised on curriculum for future high school culinary instructors

Homegrown Minneapolis Food Council

Council Member/Volunteer, September 2016-present

- Appointed by the Mayor of Minneapolis to solve food accessibility issues
- Served as liaison between hospitality businesses and the council
- Provided regular update on pending food/agricultural legislation across state

GEEP Kenya

International Fundraising, June 2016-present

- Solicited funding for and built Mwaura family home
- Assisted in agricultural education activities in Gatanga, Kenya primary schools

Wisconsin Restaurant Association Education Foundation

ProStart Competition Judge, January 2016-present

- Judged ProStart High School and Collegiate Competition

Slow Food University of Wisconsin-Stout

Founder and Faculty Advisor, January 2016-present

- Oversaw student development of UW-Stout chapter of SlowFood International
- Solicited grant funding for student participation in Terra Madre
- Established Ark of Taste Garden on Campus, and integrated with classroom
- Integrated UW-Sprout Campus Garden into lectures and organization activities
- Collaborated students interested in hospitality, sustainability, and dietetics for food activism
- Lead 'Feast for Hussain Memorial Dinner,' converging 1000 students, staff, and community people

Restaurant and Foodservice Management Association University of Wisconsin-Stout

Co-Faculty Advisor, January 2016-present

- Oversaw student development of independent student organization

University of Wisconsin-Stout School of Hospitality Leadership Alumni Association

Inaugural Member, April 2014-present

Habitat for Humanity

Habitat Young Professionals BuildVolunteer, September 2010-present

- Assisted in build projects across Brown County

On Broadway, Incorporated

Volunteer, August 2008-present

- Planned and administered Green Bay's Annual Taste On Broadway
- Assisted in management of the weekly Farmers' Market On Broadway
- Provided customer service support at the annual Winterfest On Broadway

Food Film Fest

Event Volunteer, November 2014

- Assembled event print material
- Managed food/beverage service for event guests

World Mustard Competition

Competition Judge, March 2014

- Completed sensory analysis of 40 mustard samples
- Determined overall winner of mustard competition

Brian Danzinger for District 11 City of Green Bay Alderman

Campaign Volunteer, 2012 & 2014 Elections

- Maintained ‘Team Danzinger’ social media campaign
- Campaigned literature drops in Green Bay District 11

DECA, Incorporated, (Green Bay, WI, USA)

Deca District 4 Competition Judge, January 2014

- Evaluated high school student case study role plays
- Provided constructive feedback to instill student growth and development
- Challenged students to think critically and creatively towards solutions

Chow & Tell Food Education, (Bra (CN), Italy)

Founding Chairman and Host, March 2013-December 2014

- Developed and managed 11 educational food dinners
- Collaborated with foodservice professionals from 14 different countries
- Organized pop-up restaurants in 2 existing foodservice establishments

SlowFood International, (Bra (CN), Italy)

Member, September 2013-present

- Provided event support for International SlowCheese Festival
- Serviced 70+ person private dinner centered on cheese

City Year (Chicago, IL, USA)

Volunteer, January 2012

- Beautified Emmett Till Academy with school-wide hand-painted murals
- Educated youth on importance of civil rights activists in history

Academic Honor Society (Menomonie, WI, USA)

Member, Fall 2008-May 2011

- Maintained a grade point average of 3.5 or above
- Attended bi-weekly meetings
- Volunteered for the Relay for Life Charity Walk

NEW Community Shelter (Green Bay, WI, USA)

Volunteer, Fall 2004-May 2010

- Prepared communal food services for shelter residents
- Stocked bulk food donations, in adherence with the FIFO method
- Advised kitchen manager on efficient production methods

**ADDITIONAL
COURSEWORK/
DEVELOPMENT**

Spring 2018 “PA-5451 Immigration, Health, and Public Policy.” *University of Minnesota. Katherine Fennely*

Spring 2018 “SWAH-1221 Introduction to Kiswahili.” *University of Minnesota. Angaluki Muaka*

Fall 2017 “SWAH-1221 Introduction to Kiswahili.” *University of Minnesota. Angaluki Muaka*

Fall 2017 “LAW-6879 Human Rights and Poverty.” *University of Minnesota. Amanda Lyons-Bolivar*

Fall 2016 “HT-326 Introduction to Wines and Spirits.” *University of Wisconsin-Stout. Peter D’Souza*

Fall 2015 “HT-326 Introduction to Wines and Spirits.” *University of Wisconsin-Stout*.
Peter D’Souza

October 2014 “Salone del Gusto / Terra Madre.” *SlowFood International*.

September 2014 “Mistura: la feria gastronomica.” *Apega (Peruvian Gastronomic Society)*.

March 2014 “Innovators of American Cuisine: A History of the Culinary Arts in the U.S.”
The New School. Andy F. Smith

PRESENTATIONS

Giguere, M. (June, 2017). Taste Perceptions in Wisconsin Farmstead Cheese. University
of Wisconsin-Stout. Menomonie, WI

Giguere, M. (October, 2017). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Green Bay West High School. Green Bay, WI

Giguere, M. (October, 2017). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Green Bay Preble High School. Green Bay, WI

Giguere, M. (October, 2017). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Green Bay East High School. Green Bay, WI

Giguere, M. (October, 2017). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Green Bay Southwest High School. Green Bay, WI

Giguere, M. (June, 2017). Taste Perceptions in Local Fruit Juices. Chania Primary School.
Thinka, Kenya

Giguere, M. (May, 2017). Production First Waste Reduction: A Model for Institutional Food
Waste. Food Waste Expo. New Orleans, LA

Giguere, M. (January, 2017). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Fox Valley Technical College. Appleton, WI

Giguere, M. (November, 2016). Pathways to Careers in Hospitality: UW-Stout School of
Hospitality Leadership. Green Bay Southwest High School. Green Bay, WI

Giguere, M. (November, 2017). “Slow Food UW-Stout Cookbook.” Menomonie, WI

Giguere, M. (March, 2014). “Prairie Cuisine: The Evolution of the Upper Midwest Food
Identity.” Pollenzo, Italy

INTELLECTUAL CONTRIBUTIONS

NEWSPAPER

Giguere, M. (August, 2017). Turn a new leaf on New Leaf. Green Bay Press Gazette.
Green Bay, WI

Giguere, M. (February, 2017). Students help start campus chapter of Slow Food USA.
UW-Stout News. Menomonie, WI

Giguere, M. (November, 2016). Dinner to remember: Led by Saudi students, meal to
honor Alnahdi draws 750 people. UW-Stout News. Menomonie, WI

**MEDIA
CONTRIBUTIONS**

TELEVISION

Giguere, M. (October, 2017). Cooking with UW-Stout. Cooking with Amy, Fox 11 News.
Green Bay, WI

RADIO

Giguere, M. (June, 2017). Farm to Table in Western Wisconsin. Wisconsin Public Radio.
Eau Claire, WI

REFERENCES

Available upon request