

MATTHEW ANDERSON
ASSOCIATE PRINCIPAL



As a seasoned leader in the food and beverage industry with over two decades of experience, Matthew Anderson is now stepping into his new role as Associate Principal at Rippe Associates. Throughout his career, he has successfully led organizations of various sizes, from five to 1500 employees, and has consistently exceeded financial goals while making a lasting impact on business culture and operations.

Matthew's expertise spans across a variety of settings, from theme parks and stadiums to luxury hotels and unique restaurant brands, where he has effectively managed food and beverage operations. His vast knowledge and passion for creating exceptional dining experiences, developing innovative menus, and driving sales growth make him an invaluable asset to our clients. He will provide strategic recommendations and guidance to help optimize their foodservice operations.

In addition to his skills in operations management, Matthew's talent for succession planning and developing employees will aid in ensuring a smooth and profitable operation for our clients.

EDUCATION

Associate of Applied Science-
Culinary Arts, Art Institute of
Minnesota

Level One Introductory
Sommelier Certificate, Court of
Master Sommeliers

AFFILIATIONS

Foodservice Consultants Society
International (FCSI)

National Restaurant Association
(NRA)

EXPERIENCE MATTHEW BRINGS TO RIPPE:

[InterContinental MSP: Graves Hospitality](#) | Director of Food & Beverage: exceeded sales goals beyond \$9m, controlled costs of goods, and maintained budgeted labor dollars resulting in an increased operating profit.

[Valleyfair Amusement Park](#) | Director of Food & Beverage: Designed and led all aspects of 12 capital construction projects/new concepts. From Menu Design and Interiors to Schematic Design, and through Construction Administration.

[Levy at Xcel Energy](#) | Premium Director of Food & Beverage: Creatively designed programming and concepts to produce increased revenues throughout the arena and in areas of greatest need for additional profitability and exposure. Supported operations, both food & beverage and retail, at properties throughout the country.

[M Hospitality at Aramark](#) | Premium Director of Food and Beverage-Opening Executive Team: Pre-construction planning, consulting on build out and the opening day/day to day operations of 144 Suites, 9 Club/Restaurants, Game Day and Private Catering and the Beverage Program for the U.S. Bank Stadium.

[La Belle Vie](#) | Managing Partner & General Manager

[Kincaid's Fish, Chop & Steak](#) | Senior General Manager