



MEDIA CONTACT:

Anne Reeves

Fitzgerald+CO PR

404.266.7551

[anne.reeves@fitzco.com](mailto:anne.reeves@fitzco.com)

### **Corporate Chef Matthew Deckard**

Matthew Deckard, corporate chef of Taco Mac restaurants, has more than 15 years of experience and creates the menu at Taco Mac to please the Buffalo Wing connoisseurs, as well as the palates of savvy restaurant-goers. A veteran of the restaurant industry, Deckard's career was influenced by his grandmothers' Pennsylvania Dutch/German culinary abilities at an early age.

Born and raised in Harrisburg, Penn., Chef Deckard attended The Culinary School at Harrisburg Area Community College to receive professional training. During his two years in school, Chef Deckard studied French cuisine, while also working as a chef in a local Mexican restaurant.

After completing culinary school, Chef Deckard went to Charleston, S.C. to expand his culinary talents and learn more about southern cuisine. Charleston influenced Chef Deckard's culinary style by giving him the opportunity to work with several chefs with their own unique vision of southern cuisine. Matthew's first culinary stint was as sous chef of a fine dining seafood restaurant on the Isle of Palms, allowing him to learn more about French seafood techniques. Chef Deckard continued his learning experiences by volunteering in several restaurants in the Charleston area.

Chef Deckard moved to Atlanta in 2000 to take the helm as executive chef at Garrison's Broiler and Tap. At Garrison's, he focused on bringing local and regional ingredients to the forefront of his menu. During his five years as executive chef, Chef Deckard also hosted cooking classes at local businesses and several of his recipes were published in regional cookbooks.

Since 2005, Chef Deckard has been corporate chef for Atlanta-based Tappan Street Restaurant Group, owner of Taco Mac, becoming an integral part in the growth of the multi-location restaurant concept with a focus on customer satisfaction and food quality.

Chef Deckard is involved in many charitable causes including Share our Strength, Slow Food USA and Camp Twin Lakes. He is also involved with the Green Foodservice Alliance, Georgia Grown and Seafood Choices. He is a member of the Georgia Restaurant Association and the American Culinary Federation.

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