

# BEN MOUTON

## Director of Operations • Multi-Unit Restaurant Leadership

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### EXECUTIVE SUMMARY

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Restaurant operations leader who built, scaled, and sold a full-service restaurant group across 14 years of complete P&L ownership — apprentice to owner. Carries the ownership-grade accountability most regional leaders never face: full responsibility for the P&L, not a slice of it. Deep command of food and labor cost control, multi-unit operations, vendor negotiation, talent development, and TABC and health compliance — backed by a 25-year systems-and-technology edge spanning restaurant POS implementation to operations software. Seeking to bring that operating discipline to a multi-unit Director of Operations role with a growing food group.

### AREAS OF EXPERTISE

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- P&L & Budget Ownership
- Food & Labor Cost Control
- Talent Development & Retention
- Food Safety & Compliance (TABC, Health)
- Multi-Unit Operations
- Vendor & Supply Chain Negotiation
- Menu & Margin Engineering
- Operational Systems & Technology

### SELECTED CAREER HIGHLIGHTS

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- Founded and scaled a full-service restaurant group over 14 years — from a Leander startup to a two-unit operation — then consolidated to the stronger Cedar Park flagship in 2024 and completed a successful sale of the business in 2026, under full P&L ownership throughout.
- Drove \$1.6M in annual net sales at the Cedar Park flagship (2025) while holding prime cost to 62% — below the 65% industry benchmark for a healthy operation.
- Recruited, trained, and retained a team of up to 55 across both locations, with written SOPs that lowered turnover and protected consistency.
- Made a disciplined, data-driven decision to consolidate from two locations to one in 2024 — reading unit economics and executing a clean closure while protecting brand and core staff.

### PROFESSIONAL EXPERIENCE

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#### Owner & Operator / Executive Chef | Mouton's Bistro (ALSTIG, Inc.)

2012 – 2026

*Leander & Cedar Park, TX — Full-service Tex-Cajun restaurant group; business sold 2026*

- **Built the group from the ground up** — acquired Moody's Breakfast House and converted it into Mouton's Leander (2012), then opened a second full-service unit in Cedar Park; each generating \$1.3M–\$1.6M in annual net sales.
- **Owned full P&L across both units**; drove \$1.6M at the Cedar Park flagship (2025) while holding prime cost to 62% — under the 65% full-service benchmark — through 33% food and 29% labor cost discipline across rising-cost cycles.
- **Recruited, trained, and retained a team of up to 55** across both locations; authored written kitchen and service SOPs that lowered turnover and held guest experience consistent unit-to-unit.
- **Made a disciplined, data-driven call to consolidate** two units to the stronger Cedar Park location in 2024 — reading unit economics, executing a clean closure while protecting brand and core staff — then led a successful sale in 2026.
- **Maintained a clean health-code and TABC record over 14 years**; engineered seasonal, margin-aware menus and authored a 350-page cookbook documenting the group's recipes and standards.

#### Founder | ALSTIG, Inc. — Restaurant Operations Technology

2026 – Present

- **Repositioned the holding company to build restaurant operations software** — scheduling, inventory, and cost-control tools drawn directly from 14 years of frontline P&L ownership. Now seeking to return to full-time multi-unit operations leadership.

#### General Manager | Sherlock's Baker Street Pub

Sept 2008 – Nov 2011

*Austin, TX — High-volume bar & restaurant*

- **Managed daily bar and restaurant operations** — staff scheduling, inventory control, and service standards through busy evening service.
- **Supervised evening operations**, resolved guest and staff issues, and handled nightly financial reconciliation and deposits.

#### Enterprise Product Specialist | Apple Inc.

Sept 2005 – Sept 2008

*Austin, TX*

- **Delivered enterprise and Tier 2 technical support and consultations**, training business clients and internal teams to integrate hardware, software, and networks into their operations — part of a 25-year technology foundation.

#### General Manager, Multi-Location Operations | Draker Enterprises

Aug 2002 – Sept 2005

*Austin, TX*

- **Directed operations across multiple restaurant locations** — staffing, inventory, and menu pricing — owning cost analysis to optimize margins at each unit.

- **Standardized systems across sites**, administering POS, networks, and Exchange Server and training teams to use technology for faster, more consistent service.

### **POS Systems Technician | CRS Texas**

2001 – 2002

*Austin, TX — Restaurant point-of-sale integrator*

- **Earned hardware and software certifications** installing and configuring Digital Dining POS, networks, and back-office systems for Austin-area restaurants, and trained operators to run them — the technical foundation behind ALSTIG's later software.

### **EARLIER HOSPITALITY LEADERSHIP**

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**General Manager** — Austin Java Co., Austin, TX (2000–2001)

**General Manager** — Earl Campbell's, Austin, TX (1999–2000)

**Bar Manager** — South Shore Yacht Club, New Orleans, LA (1998–1999)

*Progressive operations and beverage leadership across full-service restaurants and bars — P&L, staffing, inventory, and beverage-program development.*

### **TECHNICAL & SYSTEMS SKILLS**

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**Restaurant Technology:** POS systems (Toast, Digital Dining), inventory & cost-control software, labor & scheduling platforms (Sling); restaurant operations software development (ALSTIG)

**IT & Infrastructure:** network configuration & security, hardware/software troubleshooting, Microsoft Exchange Server

### **EDUCATION & TRAINING**

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**Delgado Culinary Institute** — Culinary Arts, New Orleans, LA (1997–1998)

**Southwest Texas State University** — San Marcos, TX | Coursework toward a BFA in Acting

**Chef's Apprentice** — Katy Station, San Marcos, TX (1994–1996)