



Tiffany Ueda

Executive Chef

Kitchen professional with 12 years of experience spanning line cook, sous chef, and executive chef roles, holding a Certified Culinarian credential. Grew quarterly food revenue by \$42,610 after introducing a weekend brunch concept and reduced annual operational costs by \$37,290 by renegotiating supplier contracts, consolidating protein orders, and switching to seasonal produce sourcing. Skilled in menu development and costing with Meez and MarginEdge, vendor negotiation, HACCP protocols, and FIFO inventory rotation across multi-kitchen operations.

Contact Information



(812) 555-0132



tiffany.ueda@example.com



Jasper, IN 12345

Education

AAS in Hospitality Administration
(Culinary Arts)

Ivy Tech Community College,
Indianapolis, IN | 2012 – 2014

Key Skills

- Menu Development and Costing
- Meez
- MarginEdge
- POS System Operations
- HotSchedules
- HACCP Protocols
- Vendor Negotiation
- FIFO Inventory Rotation
- Seasonal Menu Planning
- Food Cost Analysis
- ServSafe Food Safety Standards

Professional Experience

EXECUTIVE CHEF | PATOKA VALLEY GRILLE AND TAPROOM, JASPER, IN 2021 – PRESENT

- Reduced annual operational costs by \$37,290 by renegotiating 9 supplier contracts, consolidating protein orders, and switching to seasonal produce sourcing.
- Increased dinner covers from 186 to 247 per shift by launching a 14-item tasting menu and repositioning appetizer offerings for higher table turnover.
- Grew quarterly food revenue by \$42,610 after introducing a weekend brunch concept with 23 new dishes costed in Meez at an average plate cost of \$4.17.
- Controlled inventories of food, equipment, smallware, and liquor across 2 kitchens, reporting shortages to purchasing within 4 hours of discovery.
- Evaluated 31 new specialty products over 18 months, approving 8 for permanent menu inclusion based on margin targets and prep feasibility.

SOUS CHEF | DUBOIS CREEK BISTRO, HUNTINGBURG, IN 2017 – 2021

- Lowered annual linen, cleaning supply, and smallware replacement costs by \$8,930 by switching vendors and standardizing reorder quantities across 5 stations.
- Served 219 covers per Saturday dinner shift across a 104-seat dining room while maintaining ticket completion within 12 minutes.
- Redesigned the seasonal dinner menu twice yearly, generating a revenue increase of \$28,740 per quarter from 6 new entree additions.
- Presented guest checks and processed payments during peak service periods, reconciling POS system totals against cash and credit receipts within 20 minutes of closing.

LINE COOK | WINDING RIVER STEAKHOUSE, TELL CITY, IN 2014 – 2017

- Prepared and plated dishes on the saute and grill stations for a 78-seat restaurant, averaging 137 covers per evening shift.
- Lowered station supply costs by \$1,070 per month by tracking daily protein trim waste and recommending portion adjustments to the sous chef.
- Evaluated sample shipments from 4 new produce vendors over 6 months, selecting 2 suppliers whose pricing cut weekly vegetable spend by \$311 per delivery.

Certifications

- Certified Culinarian, American Culinary Federation, 2016