

# Timothy Wheeler

Greater Philadelphia

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## Summary

Experienced Executive Chef and Culinary Director with a demonstrated history of working in the hospitality industry and adapting when necessary. I have opened 4 restaurants in the past 2 years from paper to opening each with completely different concepts : gastropub, sushi/asian fusion (cold and hotside), BBQ, and vegetarian/vegan, and smash burger concept. I have created, developed and executed menus and standardized recipes, for each, as well as designed proper kitchen layouts, purchased needed equipment, and hired where necessary. Each outlet has maintained food and labor costs between 20% and 30%.

Expertise includes managing executive and sous chefs, food safety compliance, branding, vendors, budgets, and innovative flavor profiles in multiple outlets. Skilled in Cooking, Menu Development and Recipe Testing, Costing, Hazard Analysis and Critical Control Points (HACCP). Successful launching of multiple restaurants from concept to opening. Microsoft Office, Organizational Effectiveness, and Culinary Skills. Strong operations managerial professional, graduate of The Culinary Institute of America.

Key Competencies: Cross-functional Leadership, Restaurant Management, Menu Design, Operations Management, Team Leadership, Client Relations, Inventory Management, Food Safety

## Experience

### HAPPIER Chef De Cuisine

#### Happier

May 2023 - Aug 2023 (4 months)

- Design and develop innovative menus that showcase a variety of flavors, ingredients, and culinary techniques while considering customer preferences and seasonal availability.
- Oversee the preparation, cooking, and presentation of dishes, ensuring they meet quality and presentation standards. Maintain consistency in taste and portion sizes.
- Manage kitchen operations, including inventory control, ordering supplies, and monitoring equipment maintenance to ensure efficient and smooth functioning.
- Lead and supervise kitchen staff, including chefs, cooks, and assistants.
- Provide guidance, training, and motivation to maintain a skilled and cohesive team.
- Ensure food quality, taste, and presentation meet or exceed established standards.
- Conduct taste tests and quality checks regularly.
- Enforce strict hygiene and food safety standards, following local health regulations and maintaining a clean and organized kitchen environment.
- Manage food costs by minimizing waste, optimizing portion control, and monitoring inventory.
- Collaborate with management to achieve financial goals.
- Work closely with other departments, such as front-of-house staff and management, to coordinate smooth service and address any customer concerns.

### Director of Culinary/Executive Chef/GM

## Vault Brewing Company

Apr 2021 - Aug 2023 (2 years 5 months)

Opened 4 new concept restaurants in 2 years

Gastropub - Vault Tap Room

Vegetarian/Vegan - Deep Roots

Smash burger - Pretty Burger

BBQ - Vault Smoke House

Japanese Fusion - Kawii Tori (moved from one location to new site and added the hotside menu)

Design, maintain and innovate menu at multiple retail businesses: Vault Brewpub, Pretty Bird, Vegetarian, Pretty Burgers and Vault Smoke House

Oversee staffing for all businesses including scheduling, hiring, coaching and performance management

Oversee purchasing of all food and dry storage - maintaining continuous balance between cost and quality

Oversee facilities for all retail businesses - contacting contractors when required

Ensure highest quality customer experience in all businesses

Ensure Health Department requirements are met and exceeded



## **Chef/Owner Red House**

Red House

Jan 2019 - Aug 2021 (2 years 8 months)

-Opened and operated the venue as owner/chef /partner, oversaw all operations from pre-opening construction to a functioning venue. Developed all menus, retail, catering and monthly pop-up dinners

-Oversaw all employees, created and implemented SOPs, inventory, food cost, labor cost, payroll

-Set budgets for food cost and labor cost based off of volume, seasons, local events, etc

-Worked with local events and businesses to create on and off-site business as well as maintain a business model for all seasons



## **Staffing Manager**

SNI Financial

Feb 2017 - Jan 2019 (2 years)

Accounting Now specializes in the placement of highly skilled accounting and financial professionals on a temporary and temporary to full-time basis.



## **Staffing Manager**

Robert Half

Mar 2015 - Jan 2017 (1 year 11 months)



## **Event and Catering Sales Manager**

Joe Garvey's Gourmet Catering

Nov 2013 - Apr 2015 (1 year 6 months)

- Coordinate all aspects of multiple storefronts, including prep, quality control, selling and booking parties ranging from Corporate breaks and lunches to weddings and special off premise events
- Successfully secured multiple sports event management companies for off premise vending
- Coordinate all off premise multi site events

- Assist in sales for catering, from weddings to corporate breaks
- Perform all opening and closing duties including ordering, handling cash and assuring cleanliness of multiple sore locations
- Assist in creation of daily specials and event menus
- Set up, break down and running of catering events



### **Municipal Bond Broker**

LPS Partners Inc.

Dec 2012 - Nov 2013 (1 year)

LPS Partners Inc is an IDB voice brokerage firm specializing in high grade and high yeild corporate bonds. Primary focus is bank/fin and industrial sectors.



### **Municipal Bond Broker**

Tullett Prebon

Jan 2012 - Nov 2012 (11 months)

Specialized in high grade bank/fin and industrial corporate bonds.



### **Municipal and Corporate Bond Broker**

Sep 2003 - Jan 2012 (8 years 5 months)



### **Sous Chef**

One CPS

2002 - 2003 (1 year)

The Plaza Hotel, part of the Smith & Wollensky Group

- Coordinated and oversaw all kitchen activities including ordering and prep of all meat/fish/vegetables
- Assisted in general restaurant operations, monitoring food quality, staffing requirements, P&L statements and cost control
- Assisted in menu planning and created daily specials
- Expedited entire line through busy breakfast, lunch and dinner service

## **Education**



### **Culinary Institute of America**

Associate's degree, Culinary Arts

1999 - 2001



### **Niagara University**

Bachelor's degree, Hotel/Restaurant Management

1992 - 1997

## **Licenses & Certifications**



**Finra Seris 7 - FINRA**



## **Skills**

Cost Control • Recipe Development • Vendor Management • Food & Beverage • Team Leadership •  
New Restaurant Openings • Catering • Menu Development • Menu Costing • Food Cost Management