

Tiffany Taylor

918-766-1551

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Profile

An innovative, results-driven Chef with 11+ years of hands-on experience with award-winning restaurants and television productions, preparing a wide variety of unique cuisines catered to specific requests. Proficient in numerous cooking techniques and cuisines with a talent for adapting to a variety of tastes, diets, and needs of a client. Known for adhering to food handling and sanitation guidelines and a track record of providing exemplary customer service for a range of occasions including corporate events and private dining experiences.

Skills Summary

- Menu and recipe development
- Top tier work ethic
- Experienced in catering and private parties
- Superb attention to details
- High volume production capability
- ServSafe Manager Certified
- Nutritionally Focused
- Food cost and portion control
- Kitchen cleanliness
- Ability to quickly discover and resolve problems
- Comfortable with modern technique and equipment
- Excellent communication and customer service skills

Professional Experience

INDEPENDENT CONTRACTOR / PRIVATE CHEF / CATERER (Counter Culture Gourmet) – TULSA, OK

Chef/Owner, September 2016 - Current

- FOOD STYLING

- The Pioneer Woman – PAWHUSKA, OK
- The Pioneer Woman Cooks The New Frontier (2019)
- The Pioneer Woman Television Series
- KRAFT HEINZ Company – CHICAGO, IL
- Osage Casino Hotel – TULSA, OK

- CRAFT SERVICES

- Osage Casino Hotel – TULSA, OK
- Epoxy Films – BROKEN ARROW, OK

- CATERING

- Pacific Television Production – LONDON, UK
- Palace Cafe – TULSA, OK
- Kitchen 27 at Philbrook Museum – TULSA, OK
- Agora Event Center – TULSA, OK
- Stewart Cohen Pictures – DALLAS, TX

RIVEA (Alain Ducasse; French-Italian Cuisine) – LAS VEGAS, NV

Master Cook, November 2015 - April 2016

- Processed food items for service, pantry and pasta stations
- Assisted and supported sous chefs in routine tasks, as well as catering and private party prep/execution
- Manned pantry and pasta stations for high volume dinner service

JUNIPER RESTAURANT AND MARTINI LOUNGE (Modern American; French-Inspired; Farm to Table) – TULSA, OK

Sous Chef, April 2013 - May 2015

- Trained and oversaw kitchen workforce on recipe procedures, preparation and cleaning duties
- Assisted and supported chef de cuisine
- Collaborated with chefs in planning of themed weekly and seasonal menus
- Reviewed product deliveries and ensured appropriate storage as well as rotating products to avoid spoilage
- Prepared specialized individual orders

SOUTHERN HILLS COUNTRY CLUB (Classic Country Club Fare; Modern Technique) – TULSA, OK

Tournant/Cook II, May 2011 - December 2012

- Well-versed in preparing menu items and recipes in keeping with production and quality standards.
- Ensured food preparation procedures for quality, uniformity and accurateness
- Assisted cooks on the preparation, cooking and presentation of various courses in the restaurant and banquets

Education

TULSA COMMUNITY COLLEGE – TULSA, OK

Currently pursuing Associate's Degree in Applied Science – Nutrition

OKLAHOMA STATE UNIVERSITY INSTITUTE OF TECHNOLOGY – OKMULGEE, OK

Associate's Degree in Applied Science – Culinary Arts

BARTLESVILLE HIGH SCHOOL – TULSA, OK

References

HALEY CARTER (Executive Assistant to Ree Drummond, The Pioneer Woman) – TULSA, OK

P: 918-200-3844

TREY WILSON (Recipe Developer for Ree Drummond) – TULSA, OK

P: 918-289-6710

JOSEPH FENUSH (Chef De Cuisine of Toutant) – BUFFALO, NY

P: 716-440-5309