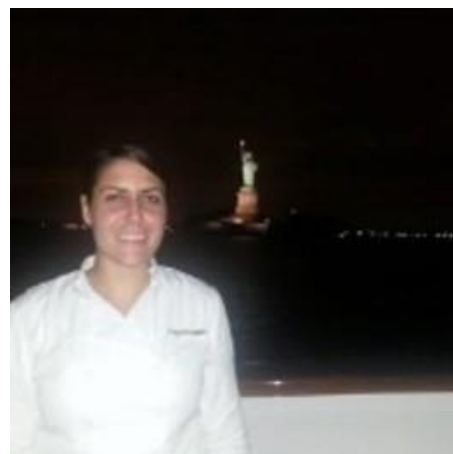


BRIANNA LUPIA

PERSONAL SUMMARY

Culinary professional with over 25 years of experience, specializing in high-volume dining and luxury catering. Proven track record in developing seasonal menus that elevate guest experiences through local ingredients. Strong leadership in kitchen management, fostering collaboration and efficiency in fast-paced environments.

******<https://chefbriannalupia.wixsite.com/briannalupia>



EXPERIENCE

OWNER/OPERATOR, 07/2024 - Current

"BREE'S EATS" Food Truck/Catering - Big Island, HI

- Managed daily operations of food truck and catering services.
- Coordinated food preparation and service during events and festivals.
- Developed marketing strategies to promote the food truck and catering services.

EVENTS EXECUTIVE CHEF at The Deck, 02/2026 - 05/2026

Queen Kapiolani Hotel - Honolulu, Hawaii

- Developed seasonal menus utilizing local ingredients to elevate guest experience.
- Coordinated menu selections and preparations for catering events, ensuring seamless execution and guest satisfaction.
- Prepared diverse menu items to enhance dining experience for high-volume guests in luxury hotel.

ASSISTANT BANQUET CHEF, 11/2023 - 06/2024

Four Seasons Resort Hualalai - Kailua-Kona, Hawaii

- Launched private chef and catering business, providing customized meal services and event catering to meet client needs.
- Assisted in preparing high-quality banquet dishes for diverse events.
- Collaborated with chefs to create innovative menu items for seasonal offerings.

SUPERVISOR/LEAD COOK, 04/2023 - 11/2023

Papa Kona Restaurant - Kailua-Kona, Hawaii

- Supervised daily operations to ensure smooth service and high customer satisfaction.
- Resolved customer complaints in a timely manner while ensuring customer satisfaction.

CONTACT

Address: Syracuse, NY 13201

Phone: 808-289-0318

Email: chefbriannalupia@gmail.com

SKILLS

- Culinary expertise and techniques
- Menu development and recipe creation
- Kitchen management and leadership
- Inventory and cost control
- Customer service and communication

- Monitored employee productivity to provide constructive feedback and coaching.

EXECUTIVE SOUS CHEF, 11/2022 - 04/2023

Lava Lava Beach Club - Waikoloa, HI

- Facilitated transition to new restaurant location during renovations.
- Supervised kitchen operations and maintained high food quality standards.
- Collaborated with the head chef to design seasonal menus and special dishes.

SOUS CHEF, 05/2021 - 11/2022

Brasserie Ten Ten Restaurant - Downtown Boulder, CO

- Relocated to Big Island, Hawaii to pursue culinary opportunities and expand professional experience.
- Assisted in preparing high-quality dishes for a busy upscale dining environment.
- Coordinated kitchen staff to ensure efficient food preparation and service flow.

SOUS CHEF, 09/2019 - 12/2020

Taos Ski Valley Resort - Taos, NM

- Relocated to Colorado to explore culinary opportunities and expand professional network.
- Assisted head chef in menu development and daily kitchen operations.
- Managed inventory to ensure fresh ingredients and minimize waste.

LEAD LINE COOK, 03/2019 - 09/2019

Wuksachi Lodge - Sequoia National Park, CA

- Executed seasonal contract work during peak periods
- Supervised kitchen staff to ensure efficient meal preparation and service.
- Collaborated with team to develop seasonal menu items and special dishes.

ASSISTANT CATERING CHEF, 10/2018 - 03/2019

Rush Creek Lodge - CA

- Executed seasonal catering tasks to ensure timely delivery of services
- Prepared diverse menus for various events at a scenic lodge.
- Managed food inventory and ensured freshness of ingredients.

LEAD COOK/NIGHT SUPERVISOR, 04/2017 - 09/2017

Deleware North Corporation, Yavapai Lodge - Grand Canyon National Park, Arizona

- Executed seasonal contract work to maintain kitchen operations during peak periods.
- Supervised kitchen staff to ensure adherence to food safety standards.
- Prepared and cooked diverse menu items for restaurant guests.

LINE COOK/LEAD COOK, 06/2015 - 09/2016

ARAMARK, Ahwahnee Hotel, Yosemite National Park - Yosemite National Park, CA

- Completed seasonal contract work during peak periods.
- Communicated effectively with front-of-house staff regarding meal orders and specials.
- Followed food safety regulations to maintain high standards of hygiene and sanitation.

SOUS CHEF, 06/2014 - 09/2014

Positive Carry Private Luxury 62 Meter Motor Yacht - France, Italy, Spain, NYC

- Investigated Mediterranean Ocean ecosystems to enhance understanding of biodiversity and environmental impact.
- Prepared ingredients and dishes according to restaurant standards.
- Coordinated kitchen staff to ensure smooth service flow.

SOUS CHEF, 04/2014 - 06/2014

Un-Cruise Adventure Cruises - Alaska

- Executed contract tasks to support kitchen operations
- Prepared daily specials and menu items for Brasserie Ten Ten's diverse clientele.
- Managed kitchen inventory and ordered supplies to ensure freshness and quality.

NIGHT COOK/KITCHEN SUPERVISOR, 01/2014 - 03/2014

ARAMARK Offshore - Gulf of Mexico, LA

- Atwood Advantage Drill Ship
- Prepared diverse meals for crew members during night shifts.
- Operated kitchen equipment following safety and sanitation standards.

ASSISTANT GALLEY COOK/SOUS CHEF, 07/2013 - 11/2013

The Nature Conservancy - Palmyra Atoll, Pacific Ocean

- Executed seasonal contract responsibilities
- Palmyra Atoll, Pacific Ocean
- Prepared nutritious meals for staff and volunteers at conservation events.

HEAD CHEF, 04/2013 - 07/2013

Otter Bar Lodge & Whitewater Kayaking School - Redding, California

- Collaborated on seasonal contracts to align culinary offerings with business needs.
- Created seasonal menus featuring locally sourced ingredients for diverse clientele.
- Supervised kitchen staff, ensuring adherence to food safety regulations and standards.

LINE COOK, 11/2012 - 03/2013

Deer Valley Ski Resort - Park City, UT

- Contracted seasonally to fulfill specific project requirements.
- Prepared high-quality ingredients for daily menu items at mountain dining facilities.
- Operated kitchen equipment including grills, fryers, and ovens efficiently and safely.

PREP CHEF, 04/2012 - 08/2012**Kennicott Glacier Lodge - Wrangell, Alaska**

- Executed seasonal contract assignments to support kitchen operations during peak periods
- Prepared ingredients for daily menu items at Kennicott Glacier Lodge.
- Maintained cleanliness and organization of kitchen workspace and equipment.

BREAKFAST/DINNER COOK, 08/2009 - 09/2011**Xanterra Parks & Resorts - Bottom of the Grand Canyon, AZ**

- Phantom Ranch, Grand Canyon
- Prepared and cooked meals according to menu specifications and dietary needs.
- Maintained cleanliness and organization of kitchen workstations and equipment.

LINE COOK, 08/2008 - 08/2009**DNC Parks & Resorts, Sequoia National Park - Sequoia National Park, CA**

- Wuksachi Lodge, Sequoia National Park
- Assisted in daily operations at Wuksachi Lodge during peak tourist season
- Prepared and cooked high-quality dishes for guests at a premier ski resort.
- Maintained cleanliness and organization in kitchen areas during busy service hours.

PRIVATE CHEF**Cuvee Big Island Hawaii - Big Island, Hawaii**

- Provided tailored culinary services to clients, aligning menus with specific dietary preferences and event requirements.
- Prepared gourmet meals using fresh, local ingredients sourced from Hawaii.
- Designed customized menus tailored to clients' dietary preferences and special requests.

PRIVATE CHEF**Kukio Golf and Beach Resort - Big Island, HI**

- Engaged with clients weekly to address inquiries and provide tailored culinary recommendations.
- Prepared gourmet meals using fresh, local ingredients from Hawaii's farms.

- Designed customized menus based on client preferences and dietary restrictions.
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CERTS/TRAINING

- High School Diploma, 2002, Chittenango, NY
 - Serve Safe Cert.
 - Food Handlers Card (various locations)
 - CPR/AED/First Aid Certified
 - Offshore Water Survival Training
 - Seafarer Medical Certificate (ENG 1)
 - STCW 95 Certification/Training
 - Merchant Mariners Credential w/ Food Handlers Cert.
 - HUET (Helicopter Underwater Egress Training)
 - Fluent in English and conversational Spanish
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REFERENCES

- Ben Lockett, Head Chef at ARAMARK Offshore & Lic.Merc.Marin, 130 Pennsylvania Ave, Winter Garden, FL, 34787, 407-579-7791, cfmk66@yahoo.com
- Chris Gibson, Chef at Deer Valley Ski Resort, 2250 Deer Valley Drive South, Park City, UT, 84060, 435-649-1000, cgibson@deervalley.com
- Laurie Moore, Director of Palmyra Program, The Nature Conservancy, 923 Nu'uuanu Avenue, Honolulu, HI, 96817, 808-587-6282, lmoore@tnc.org