

FLETCHER W. TINGLE, III

DRIVEN - COLLABORATIVE - ACCOUNTABLE

PERSONAL PROFILE

Passionate and results-driven team leader with 15+ years in the hospitality sector. Strong, multi-faceted competency in setting guest experience and execution standards through leadership, cultural best practices and operational systems that drive accountability and business performance. Deeply knowledgeable and experienced in balancing hospitality excellence with the imperative of rigorous P&L management.

PROFESSIONAL EXPERIENCE

City Winery - Hudson Valley

Montgomery, New York

2025 - Present

GENERAL MANAGER

Direct full-scale operations, strategic planning, and cross-functional teams for the Hudson Valley property. Spearhead revenue growth initiatives that consistently maximize profitability, reduce operational costs, exceed performance targets, and sustain long-term asset value.

6380 Restaurant Associates - The Amsterdam

Rhinebeck, New York

2017 - 2024

2020 - DIRECTOR OF OPERATIONS

Sustained operational and financial rigor of a multifaceted company. Responsible for Profit & Loss reporting and analysis, Food & Beverage Menu creation, standardization and elevated hospitality execution.

2019 - GENERAL MANAGER

Departmental oversight of Kitchen, Dining Room, and Bar, leading a four-manager team and thirty employees. Continued to evolve and elevate hospitality offerings, and operational standards.

2018 - SPECIAL PROJECTS MANAGER

Created and coordinated the building and design of strategic hospitality endeavors in partnership with owners and investors. Execution included identifying and pursuing opportunities, conducting market research, defining target markets, developing revenue models and operational opportunities.

2018 - ASSISTANT GENERAL MANAGER

Curated and implemented Beverage Program. Mastered sales management and execution of Private Events. Created internal education programs to increase staff training.

2017 - DINING ROOM MANAGER

Established and standardized heightened Hospitality Operations for new restaurant concept. Recruited, Trained and Managed dining room employees. Created, implemented and sustained retentive Workplace Culture.

The Culinary Institute of America - Bocruse Restaurant

Hyde Park, New York

2016 - 2017

POST GRADUATE FELLOWSHIP - FORMAL DINING SERVICE

Awarded coveted position under the tutelage of Waldy Malouf, assisting in the classroom and technical education of over 300 students. Responsible for public-facing operations of the working classroom.



CONTACT

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EDUCATION

THE CULINARY INSTITUTE OF AMERICA

Bachelor of Business Administration - 2016

Wine & Beverage Hospitality
Graduated with High-Honors
Awarded Post-Graduate Fellowship

Associate of Science - 2014

Culinary Arts Management
Graduated with High-Honors
Rising Leader Award

TECHNICAL SKILLS

CRM: Microsoft Dynamics, Apple, Net Suite

POS: Toast, Square, Lightspeed, Micros

Social: Meta, Google, TripAdvisor

Creative: Canva, Adobe, Nikon

CMS: Buffer, Hootsuite, Sprout

Analysis: Excel, Tableau, IBM/SPSS

CERTIFICATIONS

CMS - Court of Master Sommeliers
Certified Sommelier - 2016

T.I.P.S. - Current

A.T.T.A.P - Current