



Tiffany Oppelt is a Kansas native and earned a bachelor's degree in Hospitality Management with a Business Minor at KSU. While attending, she did a semester abroad at Lorenzo de Medici studying culinary arts in Florence, Italy. Her professional career started in Columbia, South Carolina with Longhorn Steakhouse, a Darden restaurant. She worked through every level of management at various restaurants, served as a Divisional Culinary Captain (traveling to the Orlando corporate office to learn and rollout new menu items and returning to train her divisions' 80+ restaurant kitchen teams the new items), and was promoted to Managing Partner at the age of 24, bringing her back to Manhattan. After meeting her now husband, Peter, she transitioned to a Culinary Operations Manager at Kramer Dining Center at K-State. She was involved in the planning discussions during the construction of the newest facility, helped forecast serving amounts for menu items to feed roughly 1500 students per meal, and developed a formal training and onboarding program under a new position as Training & Development Manager. In 2016, her son Finn was born at 27 weeks gestation. Always being a foodie and having a heart for hospitality, in 2017 some stress baking became part of her after-work routine and it focused on perfecting her pie recipe from her Grandma Thera. As she went deeper down the pie-fan-girl rabbit hole, she started looking for great pie in Manhattan and found the market to be lacking. She started attending Farmer's Markets to build a customer base and went to work (on the side still) on the pie dream. She worked to develop a business plan, convinced Peter to sell their home to move to a new one where she could design and build a commercial kitchen, and in 2019 TheraPie was born. The kitchen was licensed in March of 2020 (right as Covid began) which pivoted things to no contact delivery, massive reliance on social media for reach and a user-friendly website. As TheraPie grew to reach lots of new customers, she was able to hire team members and continue to work on moving towards a storefront. On Pi(e) Day in March of 2023, she opened TheraPie's storefront location in Downtown, MHK at 106 S 4th St. Her goal is always to bring really great pie to the area, connect people and support other small businesses, be a friendly community-minded business, and be a wonderful place to work. In June of 2024, a new kitchen was built above the storefront and they moved out of the basement kitchen.

Today, there are 11 incredible team members who are passionately bringing these goals to fruition and driving the business towards future success.

Tiffany also serves as Secretary for the Executive Board of Riley County K-State Research and Extension (and serves on the Community Vitality Committee) and is an Alumni Advisory Board Member of the Hospitality Management Department at K-State. She recently graduated from the SBA Thrive: Emerging Leaders Program, is certified in Teach Leadership through the Kansas Leadership Center, and has a part-time small business team development coaching business- Uncomfortable Consulting.