

**Otis Graham**  
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## **Chef**

A highly motivated Chef with over 18 years experience in commercial kitchens. Possess strong leadership and successful team building capabilities, communication, presentation, and customer service.

Chefreys Bits and Pieces, Los Angeles Ca

2011 to Present

### **Executive Chef**

Prepared items for each course on the menu. Prepared breakfast and lunch items from family-style restaurant menu. Worked nights to prepare kitchen for the next day's business. Prepared menu items. Managed operations from creating menus to employee scheduling and supervision. Prepared hot and cold appetizers. Performed large-scale food preparation.

Les Sisters, Chatsworth Ca

2007 to 2011

### **Assistant Chef**

Experienced in preparation of many varieties of cuisine and visual presentation techniques. Established kitchen protocols for each menu item. Worked effectively under limited supervision and in a cohesive team environment. Event Catering.

Gulf Stream, Century City Ca

2005 to 2007

### **Line Cook**

Worked nights to prepare kitchen for the next day's business. Prepared menu items. Prepared hot and cold appetizers. Prepared breakfast and lunch items from family-style restaurant menu. Prepared all food expeditiously and to the customer's satisfaction.

Patina, Sun Valley Ca

2002 to 2005

### **Chef**

Catering different events.

Grand Lux cafe', Los Angeles Ca

2000 to 2002

### **Boiler Cook**

Prepare food on the grill, over and under oven, flame grill, wood grill and train employees.

## **Education**

Trade Tech Culinary Program, Los Angeles Ca

1996

## **Skills**

- Community and Customer Service
- Customer Service and Relations
- Events Management
- Catering Operations
- Venue/Travel/Catering/Entertainment Arrangements
- Conferences/Group Functions/Catering Management