

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

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