

Jimi Otulaja

New York, NY

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Willing to relocate: Anywhere

Work Experience

Sous Chef

Hudson Table-Brooklyn, NY

May 2023 to Present

- Work along Lead Chef with chef competitions
- Host catered events with set menus for small and large parties
- Work with Lead chef setting up Cooking classes with different menus

Temp Chef

Restaurant Associates-New York, NY

November 2021 to Present

- Back up chef or Temp Chef usually on call
- Work as a grill chef or fry chef from the line to heavy prep
- Follow recipes to create dishes

Private Chef/Culinary Instructor

Classpop/Cocusocial/Cozymeal

September 2021 to Present

- Teach guest how to make handmade pasta from scratch
- Host any where from 2-28 guest in a class
- Host private dinner and corporate cooking class 2-16 guest

Event Chef

Great Performances

April 2018 to August 2023

- Assist the Head Chef in Preparing entree and first course
- Use sheet and proofers tray to store and transport food and other items to off premise events
- Prepare menu items onsite with the use of sternos or electric or gas powered stoves
- Worked through quarantine providing food for Hospital staff

Event Chef

Levy's Restaurant's US OPEN

August 2019 to September 2022

- Worked the Presidents suite made dishes for a long line of celebrity clientele and high profile personal
- Assisted Banquet Chef with preparing food for events attended by up to 500 people
- Executed 7 menu items daily including, appetizer, bread, and four entrées

Event Chef

Thomas Preti Events to Savor-Queens, NY
May 2019 to September 2022

- Prepared hors oeuvre's side dishes and main courses dishes
- Catered different range off events from weddings to corporate events
- Responsible for preparing and cooking hot and cold dishes

Freelance Event Chef

Brooklyn Winery
October 2019 to March 2022

- Prepared hors oeuvre's side dishes and main courses dishes
- Catered different range off events from weddings to corporate events
 - Responsible for preparing and cooking hot and cold dishes

Freelance Personal Chef

Dineindulge
October 2019 to December 2021

- Follow a menu sent to me carefully prep ingredients in my own kitchen
- Carefully plate food and decorate table
- Serve food to parties ranging from 2 to 8 people

Line Cook

The Dirty French
December 2019 to May 2020

- Handle large cooking equipment such as deep fryers griddles, tilt skillet ovens
- Follow various recipes, methods and portions to prepare foods
- Setup and breakdown Mise en Place for breakfast and lunch service

Commissary Chef

Eataly
December 2017 to December 2019

- Set up routine tasks such as setting up work stations and ingredients
- Preparing and stocking cooking stations
 - Assist with cutting, marinating stocking meats and produce
 - Maintain a clean and sanitary work environment

Cook

M&G Foodstuff
June 2015 to August 2017

- Worked with a small team of cooks preparing food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines
- Washing and cleaning herbs, cutting fruits and vegetables, frying, grilling, baking from scratch following recipes, trimming and porting meat and fish
- Prepared various items for on-site and off-site catered events

Savory Chef

Bouchon Bakery
August 2012 to November 2015

- Prepared salads, soups, entrees and desserts.
- Prepared food in a prompt manner with high attention to detail.
- Worked hands on with ingredients. Lots of product knowledge.

Education

B.F.A in Film Production

Brooklyn College - Brooklyn, NY, US

2019

AA in Liberal Arts

Nassau Community College - Garden City, NY, US

2011

Skills

- Shift management
- Food Safety
- Restaurant Experience
- Food Handlers License
- Problem-solving
- Can drive Truck/Food Truck
- Servsafe Certified
- Above average knife skills
- Supervising experience
- Catering
- Reliability
- Team management
- Team Work
- Flexibility
- Food Production
- Cooking
- Leadership
- Banquet experience
- Culinary Experience
- Meat Cutting
- Professional handling of meat slicer
- Food preparation
- Inventory control
- Food industry
- Management
- Kitchen experience

- Food management
- Communication skills
- Culinary experience
- Sanitation
- Cooking
- Catering
- Logistics
- Restaurant experience
- Microsoft Office
- English
- Computer skills
- Spanish
- Barista experience
- Chef
- Customer service
- Shift management
- Supervising experience
- Leadership
- Team management
- Food handling
- Basic math
- Knife skills
- Driving

Certifications and Licenses

ServSafe

Food Handler Certification