

CHEF OF THE YEAR



CORPORATE EXECUTIVE CHEF
JIMMY OLANG



24 CARROTS
COSTA MESA, CA

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SYNOPSIS

Chef Jimmy Olang, has been at the helm of the 24 Carrots culinary division for the past six years – and we couldn't be more thankful. He is a driven and dedicated employee who strives to keep 24 Carrots at the forefront of the industry. His focus on creating exciting, high-quality, new concepts has allowed both our culinary and sales teams thrive. He is a straightforward leader who has earned incredible respect from his team by consistently jumping in to help when needed, educating his team on new techniques and styles, and always keeping their work/life balance in mind.

Chef Olang's biggest attribute is his keen sense of organization and logistics. With a yearly average of 180 events going out the door a week, it takes an incredible amount of discipline and foresight to successfully produce those types of numbers, especially when we are talking about recipes being broken down across a kitchen. Time and time again, he can navigate through the week with grace, structure, and a good sense of humor.

As a result of Chef Olang's consistent efforts in his overall management, he, along with his team, was able to produce over \$20 million dollars in annual sales out of a 3,500 square foot kitchen. At the beginning of November of 2017, Chef Olang was met with another challenge...move our entire culinary operations in 2 days to our new, 40,000 square foot facility. He had to get his brand new, state-of-the-art, 12,000 square foot kitchen, up and running (including seasoning all of the equipment), without shutting down. Additionally, he had to get it moved, operational, and all the "kinks" worked out before heading into the largest December in company history. The move was an amazing success and we had the most efficient December we have ever seen. It was a true test to his dedication and leadership – and we are incredibly proud to say he is part of the 24 Carrots family.

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CULINARY EXPERTISE: FOOD CONCEPTS / TRENDS

POKE BOWLS | 02.17.18 | RIMROCK

Tasmanian Ocean Steelhead Vegetable Poke Bowl

Octopus & Ahi Poke Bowl

Uni, Tombo Tuna And Hamachi Poke Bowl

RECIPE: UNI, TOMBO TUNA AND HAMACHI POKE BOWL

3pc Fresh Uni

2oz Tombo Tuna, skinned, washed & diced
into ½" cubes

2oz Hamachi, cleaned, skinned & diced
into ½" cubes

1ea Quail Yolk

1½ cups Steamed Jasmine Rice

1oz Furikake

1oz Sesame Seeds, Toasted Mixed

2oz Scallions, washed and sliced on bias

¼cup Pickled Cucumbers

¼cup Soya Pickled Onions

3 to 4oz Tataki Sauce

*Subrecipes below

*Soya Pickled Onions

1cup Yellow Onion Julienne

½cup Soy Sauce

½cup Seasoned Rice Wine Vinegar

1tea Rough Chopped Ginger

In a small pot add the soy sauce, rice vinegar and ginger. Place pot on stove over high heat and bring to a boil. Once boiling add the onions and bring pot back to a boil. Once pot has boiled turn heat off and remove pot from stove. Place onions and liquid in a heat safe container and let cool to room temp. Serve.

Assembly

In your desired serving vessel add the rice; in a small mixing bowl add the tuna, Hamachi, scallions, pickled cucumbers, soya onions and tataki sauce. Mix well and place over the rice. Next garnish the top of the fish mixture with the scallions, sesame seeds and furikake. Finish by laying the uni in the center of the bowl and place the quail yolk on the uni, serve thereafter.



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CULINARY EXPERTISE: PLATE PRESENTATION

CRISPY SKIN DUCK BREAST | 01.22.17 | SAMANTHA + BAKER

1ea 6 to 7oz Duck Breast, Skin Rendered Crispy, Cooked Medium and Sliced

1cup Brussel Sprout Leaves Blanched

1cup Glazed Plant Carrots, Peeled, Blanched and Halved

2oz Plum Reduction

3ea Plum Wedges – If you can't find velvet plums regular will work

Fleur de Sel to taste

*Subrecipes noted below

RECIPE: CRISPY SKIN DUCK BREAST

Start by washing and drying the duck breast. Next, score the breast on the skin side making sure to not go down further than the skin. Season the breast with salt & pepper, now place the duck breast in a cold pan and place on stove over medium low heat and start to render. Continue to render the breast until the all fat releases and skin becomes crispy about 5 to 10 minutes. Set aside until ready to cook. When ready to cook place pan in a 350* oven and cook until medium rare, about 5 to 7 minutes.

Assembly

On the center of your plate lay a bed of Brussel sprouts leaves down; next arrange the plant carrots on the bed of Brussel sprout leaves. Add the sliced duck breast to the top of the Brussel sprouts and carrots then season the duck with fleur de sel and arrange the plum wedges on top of the duck breast. Finally spoon the sauce around the plate and serve.



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CULINARY EXPERTISE: BUFFETS

GOOD AS GOLD | 03.17.17 | BE INSPIRED PR

Corned Beef & Pickled Cabbage Slider on a Pretzel Roll

Irish Nachos

Mini Pots of Gold Mac and Cheese

"Dirt" Cups – Chocolate Mousse, Oreo Crumbles

Irish-Misu (Baileys Mascarpone Chocolate Cream, Jameson Caramel, Golden Crunch)

Lucky Charms Ice Cream

Irish Stout Chocolate Caramel Bar

Baileys Caramel Cheesecake

Stout Bundt Cakes with Bailey's Cream Cheese Frosting

Stout Float

Mini Mugs of Golden Amber



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CULINARY EXPERTISE: THEMES

HAPPY AS A CLAM | 04.22.17 | CHIC WEDDINGS

OYSTER PLATE

Chunu Oysters + Shaved Fennel + American Sturgeon Caviar + Chive
Mattaki Oysters + Pickled Cucumber + Fresno Chili + Yellow Kiwi
Minter Sweet Oysters + Pickled Watermelon Rind + Watermelon Reduc-
tion + Crispy Shallot

LINGUINI & MUSSELS

Basil Linguini + PEI Mussels + Roasted Tomatoes + Roasted Yellow Bell
Pepper + Prosciutto + Parsley + Grilled Rustic Ciabatta

LOBSTER CLAM BAKE

Lobster + Whole Shrimp + Clams + Sausage + Potatoes + Corn
Lemon + Saffron Drawn Butter + Fresh Herb Drawn Butter + Plain Drawn
Butter + Tartar Sauce

LOBSTER FRIES

Garlic Herb Butter + Corn Kernels + Havarti + Micro Greens



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CULINARY EXPERTISE: HORS D'OEUVRES

CRISPY EGG YOLK | 08.17.17 | VENUE VIP SNEAK PEEK DINNER

RECIPE

16 eggs
1 teaspoon kosher salt + 1 tablespoon
1 teaspoon fresh ground white pepper
2 cups panko
2 cups AP flour
Canola oil for frying

Using an immersion circulator, bring the water bath to 62.7 Celsius. Add 12 of the whole eggs to the water bath and maintain the temperature for 45 to 60 minutes. Once cooked, remove the eggs from the water bath and let cool to room temperature. Carefully crack the eggs making sure to not break the yolk, remove the white from the yolk and place the yolks in a mixing bowl. Once you have separated all the yolks add 1 teaspoon salt and whisk until smooth. Spoon the mixture into a piping bag and pipe into small round silicon molds. Place the mold into the freezer and let stand overnight. Once frozen, you will want to bread them, working quickly. Place the panko into a food processor and pulse a few times to break the panko into fine pieces. Season the panko with the remaining salt and white pepper, set aside. Make an egg wash with the remaining eggs and bread the frozen yolks per standing breading process, flour, egg wash, and panko. You can hold them in the freezer breaded for 3 days. Fry them in a deep fryer @ 350 Fahrenheit until golden brown and just heated through, about 1 to 2 minutes. Serve immediately.



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CULINARY EXPERTISE: ACTION STATIONS

FOODVENTURES, HAND-HELDS FROM AROUND THE WORLD | 08.21.17 | THE MAUS FAMILY

RECIPE

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1 teaspoon kosher salt + 1 tablespoon

1 teaspoon fresh ground white pepper

2 cups panko

2 cups AP flour

Canola oil for frying

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CULINARY EXPERTISE: MENU DESIGN

SEASIDE CELEBRATION | 08.17.17

VENUE VIP SNEAK PEEK DINNER

MENU

Crispy Egg Yolk, Fried Milk, Caviar, Petite Chives in an Abalone Shell

Burrata + Baby Heirloom Tomato Tart

Candy Stripe Beets, EVOO, Balsamic Caviar, Fleur de Sel, Fresh-Cracked Pepper, Micro-Basil

Pan-Seared Branzino

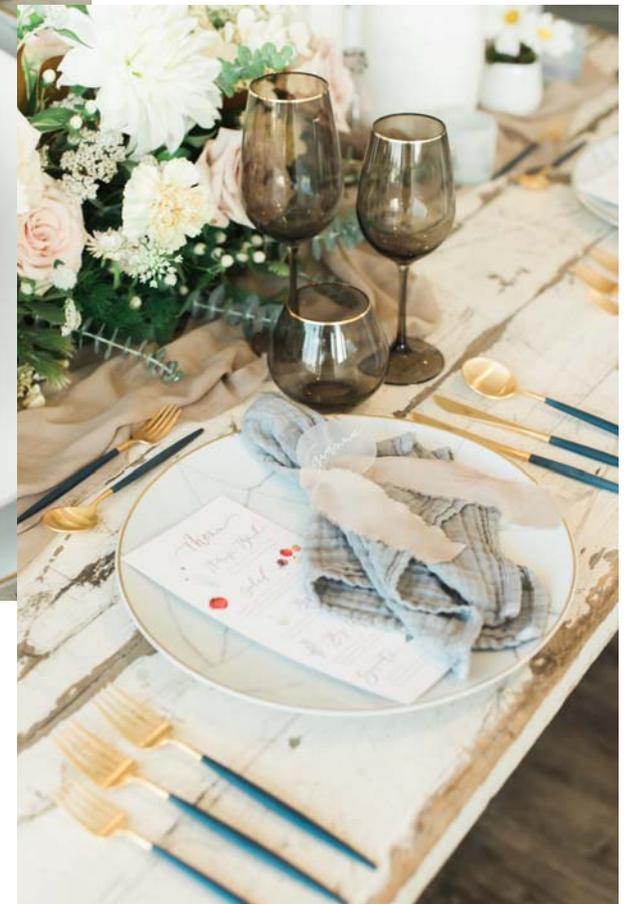
Poppy Seed Basmati, Cilantro, Curried Carrot Broth

Brandt Beef Prime Filet

Summer Corn, Planet Carrots, Cipollini Onions, Asparagus, Baby Sunburst, Patty Pan, Chimichurri Drizzle

Summer Peach

Almond Cake, Praline Crunch, Vanilla-Roasted Peaches, Toasted Almond Ice Cream



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RESUME / BIO

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ICA-SPECIFIC SERVICES

Chef Olang has had the honor of writing many menus for CATIEs, along with presenting at Catersource 2018. 24 Carrots has been awarded three ACE awards, which were all presented under Chef Jimmy Olang's service at 24 Carrots.

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TESTIMONIALS

24 Carrots is very fortunate to have such an exceptional leader in Chef Jimmy Olang. His passion for food and for excellence is so evident with every delicious plate of food served from his kitchen, and his ability to inspire such a large team of chefs on a daily basis is remarkable. The sales team is so appreciative of his constant support to accommodate our clients' every request and create the most original menu ideas, giving us the ability to really be a trendsetter in our industry.

- Elise Luna, Director of Sales, 24 Carrots

Jimmy is a very meticulous individual on how he wants his plate up/buffets to be set-up with kitchen equipment and that helps Operations be as efficient as possible. He always keeps a level head even when things are out of control and this always keeps morale up even when the work load is crazy. He also stays in contact with all managers in Operations for staffed events, so we know exactly when/what to run out to events.

-Jonas Spaugh, Director of Operations, 24 Carrots

Any Chef can expect perfection from their team (and most do). But in catering, a Chef is often demanding perfection from a distance. When Chef Jimmy Olang trusts us with his interpretations of "culinary artistry," he does just that. He carefully orchestrates his masterpieces through each of us.

- Chef Darla Loflin, Culinary Training Assistant and Lead Event Chef, 24 Carrots

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- Laura Fabian, Vice President and Junior Partner, 24 Carrots