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Chef Jerome Brown



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DISTRIBUTION: New media, twice weekly

GENRES: Docuseries, unscripted, music, celebrity, pop culture, and history

LENGTH: 30 minute episodes

TARGET DEMO: Adults 25-54, with a female skew

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It all began for Jerome Brown at Gardner’s BBQ in Rocky Mount, North Carolina. As a teenager, he spent endless hours absorbing the wisdom shared by his mentors at this popular neighborhood restaurant. Jerome was a quick study in the kitchen and his confidence and skill set grew rapidly. He was a natural. Jerome had the ability to master any dish with the greatest of ease. All it took was a single lesson or a mere taste of a dish and he could recreate it to perfection. Those around him knew that Jerome had a special gift. After all, he dazzled his family with his very first creation at the tender age of seven -pancakes. It was the lessons learned at Gardner’s BBQ and those taught by his mother and other elders in his family that would prepare Jerome for a heralded career in the culinary arts as Chef Rome -“Personal Chef to the Stars”.

After high school, Chef Rome enlisted in the United States Army where he proudly served his country and fellow soldiers in the kitchen. He traveled around the world perfecting his skills and expanding his repertoire to include international

cuisine. After military service, Chef Rome returned to Rocky Mount. He began work at the upscale Benvenue Country Club and trained under renowned Executive Chef Larry Kennedy.

He soon learned of a single culinary opening at Walt Disney World Resort in Orlando, Florida, and decided to take a chance. The odds were four hundred to one, but Chef Rome was neither intimidated nor deterred. And it was with that attitude that he shattered the odds by beating out the other three hundred ninety-nine applicants to win the position. For more than twenty years, Chef Rome has been working to master his craft. But along this journey, he has always maintained a sincere desire to help educate and empower young professionals in the field. In 2000, he created Chef to the Stars, a chef placement service that

 Southern Cuisine
with an upscale flare.

has successfully placed more than seventy-five top chefs in celebrity homes.

His command of the culinary arts extends far beyond the magic he creates in the kitchen. In 2001, he was commissioned by former NBA star Isaac Austin to consult on the opening of his restaurant. Chef Rome single handedly created the menu, designed the floor plan and synthesized the operation, management and overall flow of the kitchen. So, it was no surprise when his services became in high demand.

Chef Rome has shared his passion for cuisine with a variety of A list entertainers, dignitaries and elite professional athletes such as Colin Powell, Shaquille O’Neal, Priscilla Presley, Star Jones, Raymond Felton, Lamman Rucker, Carl Gustaf (King of Sweden), Byron Cage, Mike Bibby and more.

He has been a featured African American celebrity chef for seven consecutive years at the prestigious Epcot Food & Wine Festival showcasing alongside Cat Cora, Rock Harper and Robert Irvine. Chef Rome has also appeared at the Taste of Chicago, the world’s largest outdoor food festival. His charisma and culinary talents have caught the eyes of television casting directors and talent producers. In 2011, he was cast in the premiere season of the Food Network’s new reality show Extreme Chef. That same year, he appeared in the US Army series I’ve Got Skills that aired on ESPN. In 2016, Chef Rome was named #8 in the world out of the top one thousand chefs in the seafood category of the World Food Championship.

Whether he is offering guidance to a client struggling with weight issues or a novice who simply wants to be educated on healthy food choices and preparation – Chef Rome delivers tailored programs with a kilowatt smile. With his popular ‘southern meets gourmet’ twist on cuisine, clients are amazed to learn that low calorie dishes can still be flavorful and completely satisfying. More important, he is on a mission to use food as a tool to bring families back to the dining table.

Chef Rome is often called upon to share his expertise and participate in the national dialogue on popular health and lifestyle hot topics ranging from energy boosting foods, cooking techniques to how to set a table. He has numerous media placements on a variety of media outlets such as The Food Network, The Gospel Music Channel, ABC, FOX, NBC, CBS and more. Chef Rome was the healthy chef correspondent for The Good Life Radio Show, and his “Cooking with Rome” radio segment was heard weekly on “The Donnie McClurkin” syndicated radio show.

Chef Rome has authored two cookbooks. In 2014 he released ‘Eat Like a Celebrity’, southern cuisine with a gourmet twist, which won cookbook of the year by the African American Literary Awards Show. In 2019 he released ‘Carolina Soul’, featuring the down-home taste of the Carolinas.

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culinary experience.



A close-up portrait of Chef Ricky Simpson Jr. He is wearing a red chef's coat with a black collar and a black cap. The coat has a logo on the left chest that reads "KITCHEN RENEGADE Ricky The Chef". He is holding a white plate with a dish of lamb chops, garnished with green herbs and a drizzle of red sauce. He has a goatee and is looking directly at the camera with a slight smile. His right hand is raised in a gesture.

Chef Ricky Simpson Jr.

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EARLY LIFE AND CAREER

Chef Ricky Simpson Jr. a Chicago, Illinois native began recognizing his passion for culinary by watching his Mom, Dad, Grandparents, Aunts and Uncles create amazing meals. Thus, sparking his interest in the world of culinary arts. At the tender age of eleven he decided to dive in headfirst and cook his first meal, unsupervised, emulating what he watched his mom and dad do many times as a child. After accomplishing his goal of cooking by himself, it led him to a life of culinary curiosity that would later blossom into a beautiful journey.

Upon Graduating high school in 1998, Chef Ricky attended CHIC (Cooking and Hospitality Institute of Chicago) a world-renowned cooking school, founded in Paris in 1985. He attended the school for a short period of time before dabbling in bartending, coaching, a short stint in the airline industry and real estate. When the real estate market crashed in 2007, it inspired Ricky to continue to follow his

longtime dream and he enrolled back into the Culinary Arts program at The Art Institute of Chicago, earning an Associate degree in 2009. While attending school, Ricky worked and staged at many upscale establishments across Illinois such as Vie (Chef Paul Virant), Southport Grocery and Café (Chef Dejan), Ashyana Banquet hall, Downers Grove, Cog Hill (catered PGA Tour, Chef Chris Kaminski) and Walnut Room Macy's just to name a few. Little did he know these opportunities would lead to an amazing start to a great career.

Working around the industry during and after Culinary school seeking out knowledge to accomplish a goal set earlier in his career led Ricky to various prestigious establishments. While in culinary school, Ricky got an introduction to the world of management by becoming the

Every dish is an epic culinary experience.

Sous Chef of an Organic Catering Company that produced 1300 meals a day. Organic Life provided meals for schools across the Chicago land area, as well as providing meal prep for 50+ clients. Ricky has also had the opportunity to make his mark on many platforms, such as: The Food and Wine Festival (Disney/Epcot) serving as the Sous Chef to Chef Jerome Brown (Exec. Chef & Author) as well as sharing the stage in the live food demonstrations and preparing food for 2000+ guests at Disney's party for the Census, 2015 & 2016. In 2016 he took part in the World Food Championship in Orange Beach, Alabama, ranking 8th place in the seafood category. The Chopping Block (Recreational Cooking School) is where Ricky led many different parties and classes bringing life and excitement to those he taught to love and just become comfortable with being one with the kitchen.

Ricky also worked at the Peninsula Hotel in Chicago in the busiest outlet of the hotel learning every position from prep, cold kitchen, to the hot line and main kitchen preparation. In 2018 & 2019 Ricky participated in the Tom Joyner Foundation Cruise where he managed roughly 10 celebrity Chefs and implemented a record-breaking change (Celebrity Chef Dining Room Takeover) that adjusted the way the culinary part is approached. Within this change there were 4,000+ guests served in the dining room for 2 days. Throughout a 10-year span, Ricky has also worked with A Tale of 2 Chefs as a private Chef servicing numerous clients and producing 35+ Pop-Up Restaurants in which he worked on menu development and workflow creation held in various locations within the Chicago land area. Currently Ricky is a part of the State

Farm Arena Culinary team as Chef/Supervisor of the family kitchen, where he leads a team of culinarians in providing amazing meals for a staff of 600+ members daily. He has also assisted restaurants in achieving their goals of front and back of the house service through restaurant consultation. Ensuring that the highest level of service is always provided to the guests and staff. He is also a featured Chef in the 2021 International Wine Summit, pairing delectable bites with an array of fine wine.

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COMMUNITY

Staying involved in community outreach and social efforts, Ricky assisted the Firehouse Community and Arts Center, a violence intervention program in Chicago's North Lawndale neighborhood, in developing a workflow and kitchen system. In doing so the program has been accounted for reducing violence within a 15-month period from 2018-2019. Teaching youth culinary classes throughout Chicago and the surrounding suburbs, Chef Simpson wants to enlighten people to a healthier way to make their favorite foods and become more conscious of the way we eat. He believes that adjustments can be made within everyone to a more balanced diet, with the knowledge of food and nutrition. Ricky has also participated in South Shore Yacht Clubs annual fundraiser (2018 & 2019) Food, Wine and Waves, raising money to bring awareness to water and boat safety to underprivileged children. He also played a role in delighting guests at the 2018 Aroga Sneaker ball which benefits homeless and those who lack access to one of the most overlooked necessities, Shoes!





Chef Sondrá Rhodes

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From Creole to Southern country cuisine Sondrá A. Rhodes' journey began at the kitchen tables of his grandmothers and mother in Mississippi and Louisiana. His love for great food did not start with cooking in the kitchen, rather it was by eating and enjoying some of the best home cooking one could imagine. Those days of love at the table eventually lead him to entering the kitchen, attempting to recreate any dish possible. Admittedly, these attempts came out of sheer desperation. Imagine 1993, being away from home for college in the Midwest, missing home cooking and the school's cafeteria announces red beans and rice on the Monday's menu. Being a New Orleans native, imagine the disappointment when the

red beans had tomatoes floating in the pot. Needless to say, it was time to reach out to his mother for cooking advice. His mother began her tutorial in the ends and outs of operating in the kitchen and cooking. As he practiced his craft and friends tasted his food, those around him shared in their enjoying of the food he prepared. During those days he never envisioned being where he is now in the culinary world known as Chef Sondrá (Drá).

Fast forward to 2010, the opportunity presented itself to team up with best friend, Chef Durand Frierson of Houston, Texas, to prepare and sell food at the Houston International Food Festival. His experience at that event reinvigorated the pleasure he receives when sharing his food with others and watching them appreciate the love he puts in the food he prepares. The outcome of



Bringing Creole and Southern country cuisine to your table.

that event would be the establishment of Louisiana's Finest Catering (Virginia/DMV) in 2011 and in that same year he would begin to apprentice under the guidance of Celebrity Chef Jerome Brown. He would develop a mentorship/friendship and business partnership that has allowed him to experience the culinary world beyond his imagination.



Chef Drá has had the great honor in preparing his cuisine beside some of the greatest chefs in the country, for awesome patrons, family, friends, celebrities, and dignitaries. He has worked along Chef Rome at the Walt Disney's Epcot Food & Wine Festival, the Food Network Food and Wine Festival New York, the Annual Southern Women's Show, and the Tom Joyner Foundation "Party with a Purpose" Cruise. Chef Dra's culinary journey has taken him all over the world preparing cuisine from Dubai to Honduras. Although unexpected, Chef Drá is living the experience that some only dream of. on "The Donnie McClurkin" syndicated radio show.

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