

Monica Isabel Hutchinson

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EXPERIENCE

- Executive Chef/Owner, Mesa Ceniza**, Nassau, Bahamas *March 2024-Present*
20 seat venue with all open fire cooking for private dinners and ticketed events
- Executive Chef/Owner, MH Catering**, Nassau, Bahamas *May 2016-Present*
Cater events and private dinners in The Bahamas (including out islands)
- Executive Chef**, M/Y Serenity, Nassau, Bahamas *January 2022 – October 2022*
Create menu and cook for high networth chartered guests.
- Executive Private Chef**, Little Whale Cay, Bahamas *October 2021- Present*
Create menus and cook for a high networth British family on their private cay.
- Executive Chef**, M/Y Man of Steel, Bahamas *March-April 2021*
Cooked for high networth guests/crew on 162' yacht.
- Executive Private Chef**, Lyford Cay, Nassau, Bahamas *March 2021 – August 2021*
Create and cook weekly menus for high networth family with extreme diet restrictions.
- Executive Chef**, Sail La Vie, The Bahamas *November 2020 – February 2021*
Cook for guests on a catamaran sail boat for spearfishing charters.
I speared and cooked what we caught. Teach clients the ocean to table concept in a responsible way. Went freediving everyday to catch dinner.
- Executive Chef**, Flamingo Cay (Fly Fishing Lodge), West Andros *Ocotober 2020- December 2020*
Created high end menus and cooked for celebrities/anglers from all over the world.
- Consulting Executive Chef**, 25° North, Baha Mar, Nassua, Bahamas *October-Decemeber 2019*
Assisted in creating the menu, trained staff and help opened the restaurant.
- Consulting Executive Chef**, Katsuya, Baha Mar, Nassau, Bahamas *April 2018- September 2018*
- Executive Private Chef**, Nassau, Bahamas *March 2017-Present*
Cook for high networth clients on private cays and islands
(Serena Williams, Lewis Hamilton, Bill Gates) (Kamalame Cay, Over Yonder Cay)
- Executive Chef/Owner, MH Catering**, Nassau, Bahamas *May 2016-Present*
Cater events and private dinners in The Bahamas (including out islands)
- Executive Chef**, Pirate Republic Brewery, Nassau, Bahamas *May 2016-March 2017*
Created gastropub menu. Trained and managed staff.
- Executive Chef/Partner**, Lukka Kairi, Nassau, Bahamas *March 2014 – March 2017*
Created menu and concept for restaurant. Trained and managed kitchen staff.
Managed inventory and costs.
- Producer**, Building The Bahamas, HGVT *July/August 2014*
- Blue Orchid Production**, Nassau, Bahamas *January 2015-Present*

Freelance Food Stylist & Prop Stylist

Clouds Image Production, Nassau, Bahamas
Freelance Food Stylist & Prop Stylist

May 2014-Present

Culinary Producer, Kimberly's Simply Southern, Nashville, TN

Season 3 (13 episodes)

Nov 2013 – Feb 2014

Season 2 (13 episodes)

Nov 2012-Feb 2013

Season 1 (13 episodes)

July 2012-Sept 2012

Traveling Media Chef, Stonefire Authentic Naan Bread, Toronto, CA

May 2012- June 2012

Traveled across the country (USA) for 8 weeks doing cooking demo's at major food events showcasing the easy uses of naan. In charge of kitchen and setting up my own demos. TV appearances to promote the tour was part of the job.

Food Stylist, The Steve Harvey Show, Chicago, IL

January 2012-2013

Set up demo's for various guest chefs.

Food Beauty Producer/Stylist, Sandwich King, Chicago, IL

March & Nov 2013

Food Beauty Producer/Stylist, Sandwich King, Chicago, IL

January 2012

Private Chef, Illusions Yacht Nassua, Bahamas

December 2011-2015

Head chef on yacht for private charters. In charge of kitchen and provisions.

Traveling Demo/Sous Chef , Goat Tour 2011 , USA

Fall 2011

Travel around the country as sous chef for Stephanie Izard setting up and cooking dinners from 50-200 people in various locations such as farms, restaurants and vineyards. The purpose was to promote her cookbook and raise money for charity. As sous chef I handle all culinary aspects for the entire book tour.

Food Stylist to Fabio Viviani (Bialetti Cookware)

January 2011-2014

Travel to various locations when Fabio needs set up for demo's throughout the year.

Culinary Producer, Top Chef All-Stars Season 8 Final, (4 episodes) Nassua, Bahamas

January 2011

Line Cook, BOKA, Chicago, IL

August 2010-August 2011

WWOOFER, New Zealand

March 2010 – May 2010

Willing Workers On Organic Farms

Lived and worked on various organic and biodynamic farms and vineyards throughout the North and South Islands of New Zealand.

Culinary Producer

Rescue Chef, Season 2, Food Network, (13 episodes) New York, NY

May 2008 – August 2008

Rescue Chef, Season 1, Food Network, (13 episodes) New York, NY

December 2007 – March 2008

Culinary Producer, Mom's Cooking, Lifetime, (29 episodes) New York, NY

September 2008 – November 2008

Freelance Food Stylist

January 2005 - Present

Television Series

Food Network, New York, NY

Sandwich King

Dear Food Network

Cooking Loft

Rescue Chef with Danny Boome

Tyler's Ultimate

Semi-Home Made with Sandra Lee

Emeril Live
30 Minute Meals
Iron Chef America
Guy's Big Bite
Party Line
Next Food Network Star
Ultimate Recipe Showdown
Everyday Food, (PBS) Westport, CT
Week Night Meals with Sara Moulton, (PBS) New York, NY

Television Segments

TODAY SHOW, New York, NY
The Steve Harvery Show, Chicago, IL
Late Night with David Letterman, (CBS) New York, NY
The Martha Stewart Show, (NBC) New York, NY
Conan O'Brien, (NBC) New York, NY
Regis & Kelly Live, (ABC) New York, NY
The Tony Danza Show, (ABC) New York, NY
The View, (ABC) New York, NY
Entertainment Tonight "Holiday Special with Rachel Ray", (CBS) Hollywood, CA
NBC News, Philadelphia, PA
FOX and Friends, New York, NY
Weber Grill Fleet Week on GMA, (ABC) New York, NY
Naomi Judd New Morning Show, (Hallmark Channel) New York, NY
Bon Appetit "DVD Holiday Special", New York, NY
The Big Idea with Donny Deutsch, (CNBC), New Jersey
The Early Show, (CBS), New York, NY
CW11, New York, NY
Good Day New York, New York, NY
WNGTV, Chicago, IL
ABC, Chicago, IL
QVC, PA

Commercials - Food Network Interstitials – Solovision Productions

Kraft
Red Lobster
Crisco
Real California Cheese

Web

New York Times – Mark Bittmann's Minimalist, New York, NY
Hellmann's Build the Perfect Sandwich with Bobby Flay, New York, NY
Isaac Mizrahi's WEB-I-SODE, New York, NY
HandMade TV, Darien, CT
Yahoo.com, New York, NY
Walmart.com, New York, NY

Print/Packaging

Elle Magazine, New York, NY
Smart Money Magazine, New York, NY
Every Day with Rachael Ray Magazine, New York, NY
Fancy Food Show Magazine, New York, NY
Kohls, New York, NY

SMT - Satellite Media Tour

Jose Cuervo, New York, NY
California Grape Commission, New York, NY

Talent

Fabio Viviani, Stephanie Izard, Martha Stewart, Emeril, Bobby Flay, Alex Guarnaschelli, Mario Batali, Tyler Florence, Paula Deen, Jeff Mauro, Bobby Deen, Jamie Deen, Guy Fieri, Cat Cora, Mark Bittman, John Barricelli, Sarah Carey, Allie Lewis, Margot Olshan, Lucinda Scala Quinn, Dave Lieberman, Alton Brown, Allison Fishman, Sara Moulton, Rachael Ray, Sandra Lee, Nigella Lawson, Kathleen Daeleman, Danny Boome, Sunny Anderson, Joe Corsano, The Neelys, Lee Ann Whippen, Richard Blais, Kimberly Schlapman

Recipe Tester/Developer, New York, NY

Art Culinaire, Chef Guiseppi Tentori's Rice article

Every Day with Rachel Ray Magazine

Cooking For Isaih, Gluten-Dairy free cookbook

Food Network's Ultimate Recipe Showdown (both savory and sweet categories)

Food Network's Good Deal with Dave Lieberman

Applebee's Burger Contest with Tyler Florence

Food Network's Rescue Chef with Danny Boome

Abigail Kirsch Catering, New York, NY

February 2005 - January 2006

Freelance Chef

Better Being Catering, New York, NY

February 2005 - January 2006

Freelance Chef

Private Chef, Hoboken, NJ

January 2005 - November 200

EDUCATION**French Culinary Institute**, New York, NY

December 2004

Grand Diploma in Culinary Arts, Graduated with Honors

Intensive 6 month course of culinary study and 610 hours of hands on practical training in French cooking techniques.

Culinary Institute of America, Hyde Park, NY

May 2004

Food Styling with Delores Custer

Certificate of Accomplishment and awarded 3 Continuing Education Units

Intensive five day course of preparing food for the camera with hands on practice using real food-styling assignments and examining how the demands of styling techniques and presentations differ between magazines, cookbooks, packaging, print, advertising, television, and film.

MAC Learning Center, New York, NY

Adobe Illustrator and Adobe Photoshop

April & June 2002

School of Visual Arts, New York, NY

Basic Design

December 2001

West Virginia University, Morgantown, WV

December 1999

Bachelor of Science in Journalism, Major in Advertising

ADDITIONAL SKILLS

Se habla espanol