



## Profile

Budget Dinner Battle



## Samuel Moose

Santa Rosa, CA

[moose.samuel0192@gmail.com](mailto:moose.samuel0192@gmail.com)

9164078637

Reference ID #1e2e509d353dfe95

Tags

interviewed

Use tags to help organize your casting workflow

Powered By Casting Crane

## Submission Details

### **Budget Dinner Battle**

Submitted on March 21, 2023, 02:53PM

- 1 **First Name**  
Samuel
- 2 **Last Name**  
Moose
- 3 **Email**  
[moose.samuel0192@gmail.com](mailto:moose.samuel0192@gmail.com)
- 4 **Phone #**  
9164078637
- 5 **Residing City**  
Santa Rosa

6 **Residing State**  
California

7 **Website (if applicable)**  
No response

8 **Instagram (if applicable)**  
<https://www.instagram.com/howmoosemunches/?hl=en>

9 **Facebook (if applicable)**  
No response

10 **Tik Tok (if applicable)**  
No response

11 **Occupation**  
Environmental Scientist

**Write a mini bio about yourself. This is a chance for us to get to know you! Please include where you are originally from, who is in your life, what you do, and what is important to you.**

12 I was born and raised in the suburbs of Chicago, IL. When I was 18, I joined the Navy and spent 4 years serving. It is during this time I picked up cooking as a hobby in an effort to eat less processed food. After the Navy I moved out to California and got a degree in Environmental Science, the field in which I currently work. I am engaged with and have a step-son and enjoy cooking for my family very much. Reducing food waste, respecting food cultures, and learning how to cook the most difficult ingredients is what is important to me. Anyone can cook a good steak, not everyone can master a beef cheek.

13 **Please tell us about your current living situation. (ie. - do you live with a roommate(s), family members, etc?)**  
I currently live with my fiancé and stepson in a tiny, 600 sq ft home.

14 **How would you rate your cooking skills (on a scale of 1-10 / 10 being the best!) Explain your answer.**  
I would rate myself as an 8 out of 10. I think when I can really pay attention, I can nail a dish. One flaw is a hate to eat the same thing too often, so I do not make dishes enough times in a row to truly master them., it is always on to the next thing.

**How often do you cook for other people? Explain. (How often, how many people, who is it that you usually cook for?)**

15

I usually cook daily for my family and about once every 3 weeks I will cook for her friends and family. I love cooking for a crowd so I have an excuse to buy large cuts of meat that I otherwise cannot justify.

**Tell us about a meal you are particularly proud of making. Why does this one stand out for you?**

16

I make pho ga (Chicken Pho) which means a lot to me. My fiancé loves this dish when she orders it from a restaurant, and I finally learned how to make it the way she likes. Being able to make her a cheap dish she loves means the world to me. All the stock is from scratch and no MSG.

**This show is all about cooks who have a talent for cooking on a budget. Tell us about your ability to create food on a budget. How did you learn?**

17

I have always been middle-low income, so I really have had no choice. It is about taking a cut of meat no one wants, a vegetable that is under appreciated, a humble grain, and turning them into something great.

**Was there a specific event in your life that led you to acquire this skill?**

18

Really watching documentaries like Food Inc. made me realized how bad it was to be eating out at most fast food and casual fast food places. I realized I wanted to be controlling what was in my food.

**What are the top tips or tricks that you have picked up along the way that you routinely use when cooking on a budget? Please explain. \***

19

Because an ingredient is cheap doesn't mean it is inferior, it just means most people do not know how to use it. Read about the cheap cuts and how to turn them into something wonderful. thoughtfully incorporate grains into a dish, as they tend to be cheap.


**What dish are you known for? Tell us about it!**

20

As I said, my fiancé loves my pho ga and my stepson loves an Italian chicken wings recipe with a parm dipping sauce I make. for the wings, I coat them in a vareity of spices, and lay them out on a baking tray and pour a can of crushed tomatoes around them, than bake them as high as my oven will go. I make a mayo based parm dipping sauce for them. Him and I will just sit there for half an hour eatin these wings.

21 Have you ever appeared in television programs, films, webisodes, commercials or advertisements of any kind? If so, please provide the project name, where it aired, and the approximate date(s) of airing.  
No

22 Do you have any food allergies we should be aware of?  
No

23 Please upload a non-professional photo of yourself where we can see you clearly. (no sunglasses or hats) 



[Click to enlarge](#)

(download image)

24 Are you currently vaccinated for Covid-19?  
Yes

25 **Applicant Release**  
Agreed on 03-21-2023

I have read, understand, and agree to be bound by all of the terms and conditions of this Agreement. This Agreement cannot be terminated, rescinded or amended except by an agreement signed by both me and Producer. I UNDERSTAND THAT I AM GIVING UP CERTAIN LEGAL RIGHTS UNDER THIS AGREEMENT, INCLUDING, WITHOUT LIMITATION, MY RIGHT TO FILE A LAWSUIT IN COURT WITH RESPECT TO ANY CLAIM ARISING IN CONNECTION WITH THIS AGREEMENT.

26



Samuel Philip Moose  
Signed on 03-21-2023

## Notes

Notes added here will not show up on deck comments