



## Profile

Budget Dinner Battle



## Emanuel Washington Jr.

Orlando, FL

[chefmannyfd@gmail.com](mailto:chefmannyfd@gmail.com)

3057619452

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## Submission Details

**Budget Dinner Battle**

Submitted on April 26, 2023, 12:50AM

- First Name**  
Emanuel
- Last Name**  
Washington Jr.
- Email**  
[chefmannyfd@gmail.com](mailto:chefmannyfd@gmail.com)
- Phone #**  
3057619452
- Residing City**  
Orlando
- Residing State**  
Florida
- Website (if applicable)**  
[www.chefmannyfd.com](http://www.chefmannyfd.com)
- Instagram (if applicable)**  
[@chefmannyfd](https://www.instagram.com/chefmannyfd)

9 **Facebook (if applicable)**  
www.facebook.com/chefmannyfd

10 **Tik Tok (if applicable)**  
@chefmannyfd

11 **Occupation**  
Firefighter

**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 Whether making dinner with my grandma Georgia Bell or baking desserts with my mom Sandra, those experiences shaped the kind of chef I would become today. I am grateful I had the chance to grow up in Miami creating memories so rich (so rich I can still smell both of their kitchens!) with the two most important women in my life. As a retired firefighter of the City of Miami, my dad Emanuel Sr. (or, "Pop") also played a defining role in my career by showing me the ways of the firehouse chef. I started off as a rookie in Orlando Fire making grilled chicken breasts, and now I've been on Cutthroat Kitchen making Flambés.

From cooking for my FD colleagues, to winning my first cooking challenge on TV, my identity as a foodie continues to evolve. Enjoying the opportunity to increase knowledge and culinary skill.

13 **Please tell us about your current living situation. (ie. - do you live with a roommate(s), family members, etc?)**  
I am currently Married and have 2 kids EJ - 22 Months and Emani- 1 month and a Goldendoodle

14 **How would you rate your cooking skills (on a scale of 1-10 / 10 being the best!) Explain your answer.**  
I would rate my cooking skill a 7 out of a 10 skill. I have learned a lot from the different shows but I still have more work to get better. But I have been trained by great people along the way.

15 **How often do you cook for other people? Explain. (How often, how many people, who is it that you usually cook for?)**  
Depending at work it can be for 12 people or up to even 22 people at the station. or even when family and friends come over it can be

16 **Tell us about a meal you are particularly proud of making. Why does this one stand out for you?**  
Chimichurri steak with Cilantro Lime rice black beans and sweet plantains. The reason why it stands out Gordon Ramsay ate it and enjoyed the meal.

17 **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?**  
Firefighters have to pay for all their meals and must keep all their meals under budget. Especially when you have 12 people you have to make the dollar stretch. and being that we eat every 3rd day they do not want to eat the same thing every shift.

18 **Was there a specific event in your life that led you to acquire this skill?**  
Being that my dad is a retired firefighter he was the firehouse chef. And he prides himself on making 3 meals a day at or under budget for the firehouse. So growing up coming to the firehouse and eating amazing meals made me realize it's possible to eat amazingly with a budget.

19 **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. \***  
Tips with Meat buying bulk saves huge. Then breaking the meat down can yield a lot more meat. Usually when cooking I try to buy ingredients that can be used for multiple things.

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

20

Bacon Jam Burger. Many people have raved about it, including bobby flay and The Pioneer Woman. Its rendered bacon with, sweet onions, brown sugar, and fresh herbs which is an amazing topping to a burger.

**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.**

21

Food Network Star- 2018  
MasterChef- 2016  
Cutthroat Kitchen -2014

**Do you have any food allergies we should be aware of?**

22

None

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

23



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**Are you currently vaccinated for Covid-19?**

24

Yes

**Applicant Release**

25

Agreed on 04-26-2023

**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.**

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Emanuel Washington Jr.  
Signed on 04-26-2023

## Notes

Notes added here will not show up on deck comments

