



## **Chef Jake Osburn**

### **Kitchen Little, LLC**

**Chef Jake Osburn** has developed his passion and talent for preparing visually stunning and delectable dishes from the time he began helping his mother in the kitchen as a young man. After receiving his culinary education at Sullivan University in Louisville, Kentucky, Chef Jake amassed a wealth of experience in the food and hospitality industry.

His epicurean experience includes stints working as a bean-to-bar chocolatier at the French Broad Chocolate Lounge and Factory in Asheville, North Carolina; as sous chef at The Swag, a luxury resort hotel in the Great Smoky Mountains in Waynesville, North Carolina; as innkeeper and event manager at The Stone Chalet Bed and Breakfast Inn and Event Center in Ann Arbor, Michigan; and as director of Michigan ProStart, a career and technical education program for high school students funded by the Michigan Hospitality Foundation.

In December 2020, Chef Jake founded Kitchen Little, LLC, a private chef services and wholesale food production company based out of the kitchen at Agricole Farm Stop in Chelsea, Michigan.

Through Kitchen Little, Chef Jake engages in a wide variety of culinary pursuits. Whether he's preparing fresh-baked pastries for purchase at Agricole Farm Stop, teaching the Girl Scouts of Southeast Michigan to cook over a campfire, or filming an episode of *MI Kitchen with Jake*, Chef Jake strives to make every dish and experience unforgettable and inimitable.