DONTAYE GRACEY

Media Production | Live Events | Technical & Team Operations

Oklahoma City, OK • 580-532-5185 • graceydontaye@gmail.com

Portfolio: heavyoklahoma.com

Professional Summary

Multidisciplinary professional with hands-on experience in multimedia production, live event setup, audio recording, web development and culinary leadership. Skilled in coordinating interviews, producing digital content, supporting audiovisual equipment and managing teams in fast-paced environments. Combines technical troubleshooting, creative production and operational organization.

Independent Projects & Media Experience

Founder & Multimedia Producer | Heavy Oklahoma

Independent media project | Oklahoma

- Created and managed a digital media brand focused on Oklahoma's underground metal scene, including podcasts, artist interviews and music news.
- Coordinated artist outreach, interview scheduling, recording logistics and audio/video capture; edited and published content for social platforms.
- Conducted an interview with Drowning Pool at Rocklahoma 2025 as part of Heavy Oklahoma's festival media coverage.
- Developed and maintained heavyoklahoma.com using HTML, CSS, JavaScript, Bootstrap and Alpine.js; integrated streaming media and band submission features.
- Created promotional graphics, video intros and branded content for YouTube, TikTok and other digital channels.

Independent Music Producer & Recording Artist

Home studio / independent creative projects

- Recorded and produced original music across rock, metal and electronic genres using Ableton Live, FL Studio and REAPER.
- Configured microphones, audio interfaces, DAW sessions and virtual instruments; edited audio, mixed tracks and prepared exports.

Professional Experience

Stagehand | Rockforce / QSR Productions

Oklahoma City, OK | Aug 2025 – Present

- Support live event load-in and load-out, assembling staging, lighting, audio, video, backline and barricade equipment.
- Route and organize power and signal cables, assist audio and lighting technicians, and execute set changes while following venue safety procedures.

Professional Experience (continued)

Line Cook & Prep Cook | Norman Regional Health
Norman, OK | Aug 2025 – Sep 2026

- Prepared patient, staff and visitor meals according to standardized recipes, therapeutic diets and portion requirements.
- Coordinated with dietary staff and maintained food safety, sanitation and inventory rotation standards.

Line Cook / Prep Cook | Callahans Pub
Enid, OK | Mar 2025 – Aug 2025

- Operated grill, fry, sauté and salad stations; coordinated order accuracy and timing at the expo/pass.

Kitchen Manager / Sous Chef | Enid Brewing Company
Enid, OK | Feb 2023 – Apr 2025

- Managed back-of-house operations, hired and trained staff, created schedules and led pre-shift meetings.
- Developed menus and recipes, coordinated purchasing and inventory, supported budgeting and enforced food safety standards.

Lot Porter | Stuart Nissan
Enid, OK | Feb 2022 – Dec 2022

- Supported service department workflow, vehicle movement, customer transportation and facility upkeep.

Lead Line Cook / Sous Chef | Cherokee Ranch Land & Cattle Co.
Enid, OK | Apr 2021 – Jan 2022

- Coordinated kitchen service, trained staff, inspected food quality and verified incoming deliveries.

Earlier experience: Line Cook, Longhorn Steakhouse (2019–2020); Line Cook, Chili's (2016–2019).

Technical & Professional Skills

Media & audio: DaVinci Resolve, CapCut, OBS, Ableton Live, FL Studio, REAPER, microphone and audio interface setup, video editing, podcast production

Web & IT: HTML, CSS, JavaScript, Bootstrap, Alpine.js, Netlify, DNS, DHCP, Windows, macOS, Active Directory, hardware/software troubleshooting

Operations: Event production, interview coordination, staff training, scheduling, inventory, customer service, Microsoft 365, food safety

Education & Credentials

Escoffier – Boulder | Culinary Arts studies, Feb–Apr 2026

Coursera | Microsoft IT Support Professional coursework, Aug 2024–Feb 2025

Tulsa Health Department | Food Handler Certification, Nov 2024–Nov 2027

High school diploma or GED