

Overview:

“Senegalese Chef Serves Up African Street Food in Oakland | Dishes of the Diaspora” is a five-minute long video featuring Senegalese Chef Oumar Diouf and his restaurant in Oakland, California called, “The Dame!”. The story outlines his culinary journey of growing up and learning to cook by helping his mother, then opening his own restaurant and food truck by fusing together cuisines from his travels to Brazil and his own Senegalese upbringing, and lastly his partnership with an organization called World Central Kitchen.

Video begins with a montage of buildings from Downtown Oakland, California beginning with the Lionel J. Wilson Building at 14th and Broadway, then an overhead drone shot of a busy intersection, people masked walking in front of boarded up buildings painted over with murals, a peek of an illuminated sign that reads: ‘Grand Lake Theatre’ with a grey sky behind it, a long shot of 14th Street and Broadway’s intersection, a shot of a pergola at Lake Merritt, followed by a close up shot of a bird walking along concrete lakeside.

When the male voice says, “people will try your food” we see a close up, slow motion shot of a cast iron pan on a multi-burner stove. The pan is filled with boiling frying oil and there is someone wearing a latex glove holding a mesh-fryer ladle. They are stirring four dark fried balls of dough.

Another montage of scenes from around Lake Merritt begins and the title screen appears. TEXT: “Dishes of the Diaspora” is in white lettering, below it the subtitle reads, “The Dame!” in yellow, italic font. This is the series logo and above the word ‘Dishes’ there are thin, yellow, sun-like rays that are shooting out in a half circle.

At the line, “I like to serve people” we see a Senegalese man, with rich, very dark skin, and very short, black hair, standing in the center of the screen. He is wearing gloves, a surgical mask and a blue, traditional Senegalese kaftan outfit. He is bent over a long table that has dozens of almost clear plastic to-go containers lined up and filled with food in front of him. Behind him are more tables filled with open to-go boxes.

We see close ups of food, including the filled to-go boxes, and an empanada being split in half to reveal its contents.

At the line, “My name is Oumar Diouf” we see the same Senegalese man in a commercial kitchen standing in front of a grill flipping large cuts of meat, this time in a white chef’s coat.

We see him seated for an interview with his mask removed, in front of a brick wall, in the blue kaftan.

Outside a white banner for his restaurant reads, “The Dame!: Empanadas and more. Now Open. 510-817-4943.”

At the line, "I was born in Senegal," a large geographic, terrain-style map shows Africa and zooms into Meckhe, a town in the northwest part of Senegal.

There is a montage of older, polaroid photos that show the man as a child with many siblings and his mother, and then him as an older adult; these photos are interspersed with him seated for the interview.

TEXT: Acarajé.

When the music starts again, a close-up shot of a white plate and on it is a small, square, red and white checkered paper food tray. In it is a dark fried ball of dough that is split in half, and is filled with a bright yellow puree, with four poached shrimp lined up in a row on top of the puree; they have been prepared but still have their tails on, and the whole dish is being topped off with chopped fresh cilantro.

We then cut to a montage of close and wide shots of the chef in the kitchen preparing the ingredients to make the dish, stirring brightly colored vegetables in a pot, frying the acarajé, putting ingredients in a blender to blend it, mixing batter, slicing vegetables, and plating the acarajé.

At the line, "The reason why people love our empanadas..." There is a shot of an empanada press, folding the ingredients into the mould which is a half oval shape, then the chef lines up several uncooked empanadas on a metal sheet tray lined with white butcher paper. He opens the door to the oven to place the sheet tray inside.

At the line, "So this is the number we use.." we then see a close up shot of one of the raw empanadas in his gloved hands. The empanada has a scalloped edge from the empanada press, and in the right corner of the half oval shape, there is the number 'one' that has been imprinted by the press.

A different masked man, with dark short hair and medium-tan skin, a coworker, removes a smaller sheet tray of four empanadas from the oven with a white towel. The empanadas have been cooked and are now golden brown.

White gloved hands take one of the cooked empanadas and break it apart in the middle to reveal the contents inside, a dark ground meat with smaller dices of red and green vegetables.

At the line, "If everybody cannot come to us, we take our food to them," we then see a shot of a small-sized, boxy food truck in the sunlight, in front of a 76 Gas Station. The truck is white on its top half and green on the bottom and the logo for "The Dame!" is emblazoned on every side, in multiple sizes and places. The ordering and pickup windows for the truck are wide open, a large white menu lies against the side of the truck. Two small, green, outside patio tables, each with two chairs at them are located in front and to the sides of the truck. There are branches from trees at the corners of the screen.

The truck is now at an angle where the front of the truck is to the right and the shot is facing toward the left edge of the ordering window. The co-worker, now in a green, “The Dame!” logoed shirt, reaches upward into the window to stack sheet trays filled with the empanadas to go inside the truck.

The next shot is inside the truck, where we see a new masked and gloved, dark-skinned man, in a blue button up half sleeved shirt, stacking empanadas on trays.

TEXT: World Central Kitchen is a chef-powered non-profit organization that provides creative solutions to hunger and poverty worldwide.

Text appears all at once, in paragraph form, in white lettering and plays over a close-up, panning shot of many open plastic, almost clear, to-go containers; each filled with a piece of chicken and a side of broccoli and carrots.

There is then a montage of the masked co-worker in a green “The Dame!” logoed shirt closing and stacking the containers. A close-up shot shows that the top of each box has a circular, white sticker that reads: Provided by World Central Kitchen, with a brightly, multi-colored frying pan logo. Chef Oumar is seen to the right of the worker as they both close and stack boxes.

There is a montage of many different murals on boarded up windows in downtown Oakland, a person with their back to the camera ordering from a woman at a counter with a banner that reads “The Dame!” to the bottom right of the screen, and the Lionel J. Wilson building and its reflection in other buildings windows. The final shot is a backward panning drone shot of downtown Oakland facing toward Middle Harbor Shoreline Park at the edge of West Oakland, with credits overlaid on top.

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