video 2

Carl Frahen Rietti

type of chef? Kitchen manager and head chef

went to school in Manchester

school didn't interest him much

started when he was 15

works on the pass

family atmosphere

father like figure

long hours

physically quite difficult

wouldn't ask anybody to do things he wouldn't do himself

it's a high-pressured environment

a way to express himself

would like to have his own place to express himself completely

video 3

Ilya Dyagilev (accento sulla prima i)

La Roma Restaurant in Ottawa.

executive chef

overlooking everyday operations

make sure:

* food is up the standards
* the staff is scheduled properly
* sanitation is up to the standards
* the kitchen is always clean

you got to be a leader

+ create a fun and safe working environment

we see a cook filleting fish

**organized chaos at high temperatures**

every day is different - there is always a challenge

his day breaks down into lunch service and dinner service

fresh bread and pasta are made every day

he goes home by 10-11 at night

graduated from college

school and work are different

you've got to work hard and hope sb will notice

**SKILLS: you got to be able to communicate with people in a heated environment**

communicate clearly

call in your orders

understands how people react

deal with problems as they arise

(cooking skills aside)

know your staff

a good set of knife pots and pans

and execute a dish well

your beautiful hands are also important!

+ wear more hats at a time

(family oriented business)

if the delivery truck is stuck somewhere take your car go and find them

solve plumbing problems...

he wants to push his team out of their comfort zone

professional cooking is not for everybody

if you like it put your heads down, listen to everybody, learn as much as you can, come to work with a positive attitude and a smile on your face

video 4

19 yo chef restaurant Gem

owner and head chef

he doesn’t like restaurants because they are cold

he wants his restaurant to be like a familiar place

Gem his mom’s name spelled backwards

Started cooking for his mom’s friends – sth simple in the beginning and then sth more challenging

Starting studying cooking at the age of 10

Taking photos –

……

Attention to details

A dish on the menu for 3 years: ……..

Vegetables are the best!

Investors are happy

He has always wanted to do this

People have higher expectations

he is a control freak

155 dollar menu all inclusive

Doesn’t want to compromise but give the best quality food

boy

video 5

a day in the life of...

find out how one local chef handles the heat

City Grill america bistro

Joshua Bratz executive chef

first thing: make sure his books are in order (on his computer)

then: preparation (prep)

checks the line

lunch time may be quiet but dinner us always a rush

it's a positive stress

stay focused

communication is everything

(good relationship with the staff)

he loves being involved

video 6

no words said

thomson's

leaves when it is still dark

goes and picks up berries and wild plants in the wood

then buys fresh produce at a farmer's

at work they start making desserts (pastries)

the dishes that are shown are quite sensational

video 7

a day in the life of Maria

Hershey Hotel

6.45 breakfast at home (eggs)

line cook

how did she begin?

big Italian family

grandma making gnocchi

where did she go to school?

local college

started at Hershey with an intership - hired part time and then full time

never has a slow day

...

great perks: gratifiche

discounts in shops for example

she would like to be a sous chef one day - she enjoys her time but she feels quite ready now to become a boss

last message in the video is a sort of job offer to join Hershey

video 8

George head chef at Fiore

traditional Amarican steak house with a style (steak and seafood)

steak with kosher salt cooked in the grill

they also serve Japanese kobe

salmon (passed a 14 point inspection)

he scores the skin before cooking (so that it becomes crispy)

"he always thinks outside the box")

style of his ice cream

coffee ice cream

smooth texture

uses nitrogen to freeze a raspberry