**Chef Flynn – Official Trailer**

<https://www.youtube.com/watch?v=QrkZITtjVck>

1. What was Flynn doing during the lessons at school?
2. Which kitchen equipment did he have in his bedroom when he was a kid?
3. What was the name of his first restaurant (which actually was at his home)?
4. Who were his first customers?
5. On which American newspaper did the first article about Flynn Mc Gary appear?
6. After that, were the comments on social media about him all positive?
7. What role did his mother play in his success?

Watch the second video: <https://www.youtube.com/watch?v=lOlrbe2OQCU&t=5s>

**Gem**: [https://www.gem-nyc.com/](https://www.youtube.com/redirect?event=video_description&redir_token=QUFFLUhqbURvTWUyellyWTcxQ1IzWmR2UENYRXpzUld5d3xBQ3Jtc0trRFBKMlV6eHpLakhRZnNpblBmNUtWTndLWnpuM1M0OGQ3OEVNWlY3OE5LNUx0TTFsZ3RrR1VDR3JYbXlpNGNkZVdXVUhDMEFka0pkWkJ1SFBqQ25qcGhIRWxtLWZORi02STh1UlJidTdjT1NSbFVQaw&q=https%3A%2F%2Fwww.gem-nyc.com%2F&v=lOlrbe2OQCU)

1. What does he think about traditional restaurants?
2. What is the name of his restaurant?
3. Where does the name come from?
4. Where is it located?
5. What age did he start cooking?
6. What was his first dish?
7. Which was the first cook book he asked for?
8. Which one was the second?
9. How was he able to get a job (even if a non-paid one)   
   at Eleven Madison Park restaurant?
10. What did he learn there?
11. What is the dish on his menu that he won’t change?
12. Why is he so proud of it?
13. When did he stop going to school?
14. How old is Flynn now?
15. Does he care much about all the fuss media have made around him?
16. How does he describe himself?
17. How much is a tasting menu in his restaurant?
18. What is his goal when he hires new people for his restaurant?
19. What do you think about him / his restaurant / his dishes ?

**KEYS**

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Flynn McGarry is the chef of Gem, a restaurant in Manhattan's Lower East Side. His $155 tasting menu is served in the style of a dinner party, hopefully making you feel like you're not at a restaurant at all. The young chef has been working full time in professional kitchens since he was 12. See more from **Gem**: [https://www.gem-nyc.com/](https://www.youtube.com/redirect?event=video_description&redir_token=QUFFLUhqbURvTWUyellyWTcxQ1IzWmR2UENYRXpzUld5d3xBQ3Jtc0trRFBKMlV6eHpLakhRZnNpblBmNUtWTndLWnpuM1M0OGQ3OEVNWlY3OE5LNUx0TTFsZ3RrR1VDR3JYbXlpNGNkZVdXVUhDMEFka0pkWkJ1SFBqQ25qcGhIRWxtLWZORi02STh1UlJidTdjT1NSbFVQaw&q=https%3A%2F%2Fwww.gem-nyc.com%2F&v=lOlrbe2OQCU)

1. What was Flynn doing during the lessons at school?   
   He drew dishes
2. Which kitchen equipment did he have in his bedroom when he was a kid?   
   A sou-vide and a juiced
3. What was the name of his first restaurant (which actually was at his home)?  
   Eureka
4. Who were his first customers? His mom’s friends and friends of friends
5. On which American newspaper did the first article about Flynn Mc Gary appear?   
   The New York Times
6. After that, were the comments on social media about him all positive?   
   No he had haters and some people said he was privileged
7. What role did his mother play in his success?   
   She supported him and let him do his own thing

Watch the second video: <https://www.youtube.com/watch?v=lOlrbe2OQCU&t=5s>

1. What does he think about traditional restaurants?   
   He thinks they are cold, robotic, you do not fell comfortable
2. What is the name of his restaurant? GEM
3. Where does the name come from? It’s his mom’s name backwords (it was also her idea)
4. Where is it located? New York
5. What age did he start cooking? He was ten
6. What was his first dish? Chicken salad.
7. Which was the first cook book he asked for? The French Laundry Cookbook by Thomas Keller
8. Which one was the second? Eleven Madison Park (Daniel Humm)
9. How was he able to get a job (even if a non-paid one) at Eleven Madison Park restaurant?   
   When he was at the book signing tour waiting for his book to be signed the chef asked him if he could show pictures of his dishes and when he sae them he offered him to “hang out” in his kitchen in NY (Flynn said that at the time he was “free labour”)
10. What did he learn there? He learned to pay attention to details
11. What is the dish on his menu that he won’t change? The beet dish
12. Why is he so proud of it? Because it is the most intense and savoury dish on the menu in spite of the fact it is a vegetable dish
13. When did he stop going to school? When he was 15
14. How old is Flynn now? 23
15. Does he care much about all the fuss media have made around him? Not much
16. How does he describe himself? He says he is a control freak
17. How much is a tasting menu in his restaurant? 155 all inclusive
18. What is his goal when he hires new people for his restaurant? He must like them
19. What do you think about him / his restaurant / his dishes ?