Famous Chefs and Entrepreneurs in the Food Industry

Culinary Arts
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Past and Present

CHEFS AND ENTREPRENEURS
Chef

A highly skilled professional who is proficient in all aspects of food preparation

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History of the Chef Title

• French for “chief”
• Short for *chef de cuisine* or chief of the kitchen
• Mark of respect and distinction
• Describes a professional cook
Famous Chefs in History

• Alice Waters
• Ferdinand Metz
• Fernand Point
• Georges August Escoffier
• Julia Child
• Marie-Antoine Carême
• Paul Bocuse
Culinary Kitchen Brigade

Georges August Escoffier is credited for developing the kitchen brigade system

- A chain of command
- Assigns certain responsibilities to kitchen staff

- Executive Chef – Chef de Cuisine
  - Sous Chef – assistant chef
    - Chef de Partie – line or station chef
    - Saucier – sauce cook
    - Poissonier – fish cook
    - Grillardin – grill cook
    - Friturier – fry cook
    - Rotisseur – roast cook
    - Entremetier – vegetable cook
    - Potager – soup cook
    - Tournant – swing cook
    - Garde Manager – pantry chef
    - Patissier – pastry chef
    - Boucher – butcher
Entrepreneur

A self-motivated person who runs a business
Business Owners

• Create and run a business
• Takes personal and financial risks
• Hopes for personal satisfaction and financial rewards
Food Entrepreneurs

• Bill Darden
• Dave Thomas
• Colonel Harlan Sanders
• Ray Kroc
• Ruth Fretel
• Steve Ells
Julia Child

- Encouraged people to care about food and cooking
- Inspired Americans to cook French recipes
- Wrote several cookbooks
- Starred in several television programs
- Donated her kitchen to the Smithsonian Institute in 2001
Cooking with Julia Child
(click on link)

(image from video)
Let’s Review!

1. What are the chef’s duties?
2. Who created the kitchen brigade?
3. Name the first five positions in the brigade.
4. Do you think entrepreneurs are risk-takers?
5. Why was Julia Child so successful?
The contemporary kitchen, from institutional to fine-dining restaurant, runs according to a strict hierarchy in which the chef plays the lead role. Assignments differ based on the precise needs of a given kitchen, but in most upscale American and European facilities the nomenclature and roles are determined by the Brigade System.

http://www.culinaryschools.org/chef-types/

Julia Child shared the passions, philosophies, and products of this kitchen in her home with family, friends, colleagues, and fans for 45 years. Now she is sharing the kitchen itself with millions, having donated it to the National Museum of American History in 2001.

http://americanhistory.si.edu/juliachild/

Cooking with Julia Child

Through her television shows, Julia Child shared her love for culinary arts with the world.

https://youtu.be/rwiv30rV4LU