Today’s chef has earned a mark of respect and distinction that describes a professional cook who has reached the position through hard work and dedication to quality.

Entrepreneurs have contributed to the foodservice industry by cultivating new restaurants chains and franchises.
Many of the chef’s duties are managerial and oversees all of the operations of a restaurant.
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

The chef must also be an excellent cook and oversee the work of other cooks.
These are just a few of the chefs that made an impact in the foodservice industry.

We will learn more about them and others later in the lesson.
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
- Sous 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

One of the most important contributions from Georges Escoffier is the brigade system that is based on the military rankings.

He is also referred to as the “King of the Kitchen.”
Food service entrepreneurs usually begin by opening a small business such as a deli, bakery or small restaurant.

As an owner, you can decide what type of restaurant to open.

Imagine being your own boss!
Would you like to one day own your own foodservice business?
These are a few of the food entrepreneurs we are familiar with.

Do you know who they are and what foodservice business they started?

Bill Darden – Red Lobster®
Dave Thomas – Wendy’s®
Colonel Harlan Sanders – Kentucky Fried Chicken®
Ray Kroc - McDonalds®
Ruth Fretel – Ruth’s Chris Steak House®
Steve Ells – Chipotle Mexican Grill®
Julia Child was the first chef to be featured on national television.

The original celebrity chef and cookbook personality donated her kitchen to the National Museum of American History in 2001. It is still available to view.

Click on hyperlink to view video:
Cooking with Julia Child
Through her television shows, Julia Child shared her love for culinary arts with the world.
https://youtu.be/rwiv30rV4LU
Have you heard this expression before?

What does it mean?

Bon apetit – French term used as a salutation to a person about to eat.
Let’s Review!

1. What are the chef's duties?
2. Who created the kitchen brigade?
3. Can you name the first five positions in the brigade?
4. Do you think entrepreneurs are risk-takers?
5. Why was Julia Child so successful?

Answers to the questions are found within the slide presentation or may vary with class discussion.
References and Resources

Images:
- Shutterstock™ images. Photos obtained with subscription. (Slides 4, 5, 6, 8, 9, 10, 13)

Textbooks:

Website:
- Julia Child’s Kitchen at the Smithsonian
  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

YouTube™:
- Cooking with Julia Child
  Through her television shows, Julia Child shared her love for culinary arts with the world.
  https://youtu.be/rwiv30rV4LU