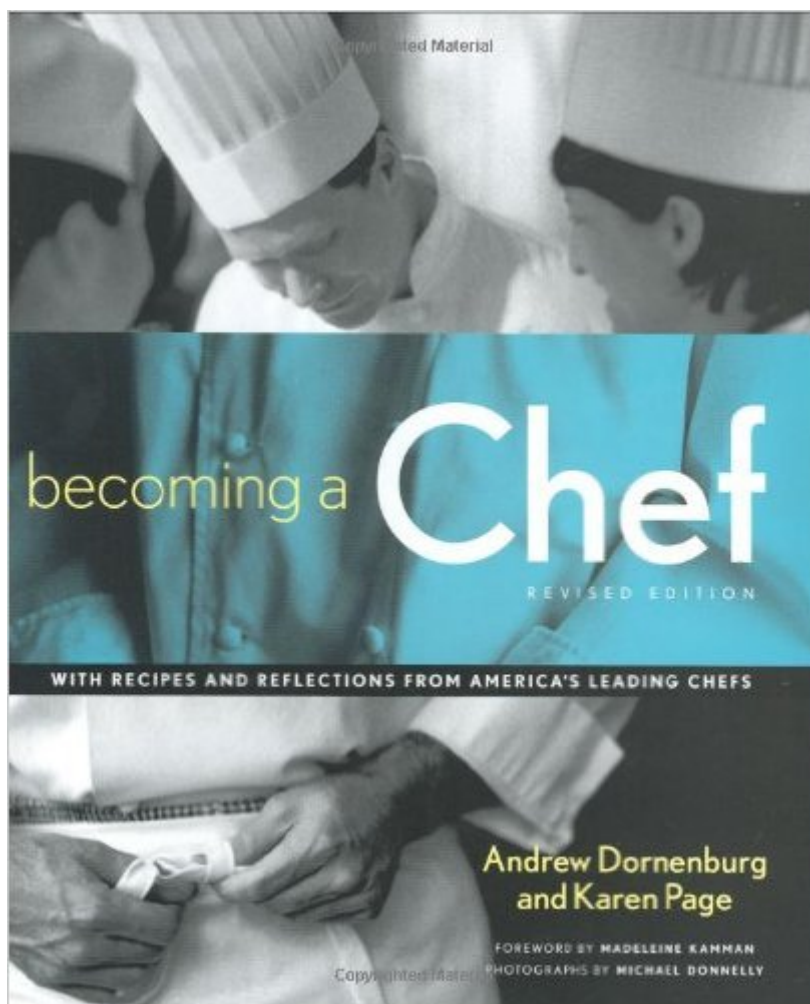


The book was found

Becoming A Chef



Synopsis

"An extraordinary book...There's never been a book like this before." --David Rosengarten, FOOD NETWORK (1995)
 BECOMING A CHEF -- written by Manhattan restaurant chef Andrew Dornenburg and his Harvard MBA wife Karen Page -- was published during the summer of 1995 with extremely modest expectations:
 Its initial printing was a mere 2500 copies.
 Yet its first-time authors were interviewed by Matt Lauer on the "Today" Show, and **BECOMING A CHEF** went on to be hailed for launching "a new dimension in food writing, creating a standard for a whole new genre" (The Record).
 "When Julia Child sends a congratulatory note on your recently published book and says she keeps her copy by the bed, you've done a good job...[**BECOMING A CHEF**] is a comprehensive primer on the culinary profession...a combination of brass tacks and philosophy." --Mary O'Neill, THE DETROIT NEWS (1995)
 By December 1995, **BECOMING A CHEF** "proved a surprisingly popular gift item" (Forbes), and the book was soon recommended or required reading at schools ranging from The Culinary Institute of America to Wesleyan University.
 The following spring, the book won the 1996 James Beard Book Award for Best Writing on Food -- and this cult classic (Restaurants & Institutions) was on its way to sales of more than 100,000 copies.
 Many culinarians have cited **BECOMING A CHEF** as a life-changing book that first confirmed their interest in a culinary career.
 Others were inspired by its future-focused final chapter on food safety and purity, and the book's contention that "chefs cannot remain unmoved by these changes."
 BECOMING A CHEF's place in culinary history has been marked in timelines published by the National Culinary Review, which noted its 1995 publication as a key milestone for providing "the first compendium of answers to some of the most common questions an aspiring chef can ask."

Book Information

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Customer Reviews

Becoming a Chef goes a long way toward describing what it takes to succeed as a chef. Just keep in mind that's like reading In Search of Excellence and saying you've gone a long way toward learning to become a manager. If you're looking for a book that will make you a star, I doubt you'll find one. This book explains how the stars of the restaurant business achieved their success. It explains tons of restaurant industry history, and lots of the relationships on which successes have been built. It appeals to our inner sense that hard work and high standards lead to opportunity and success. Becoming a Chef deserves recognition as an inspirational book about how to succeed in America. If you know how to read between the lines, Dornenburg and Page also warn that in this business most people will labor in obscurity. Be warned by the inventor of the Red camera (a video camera of such exquisite power it can take IMAX movies) that the fastest way to develop something awesome and have a billion dollars is to start with TWO billion dollars you made in some other business. Even those who come to the restaurant business well capitalized should know there is no guarantee of success. But if restaurants are your passion, this book will show you how other people found their way in a business where you are judged anew with every plate you put together. If your standards are high enough to succeed with customers, you still won't succeed all the time. You'll want to ask how do you stay motivated to stay at the peak of your game. No book has the right answer for you, but Dornenburg and Page explain the answers to this question described by many of the stars in the industry.

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