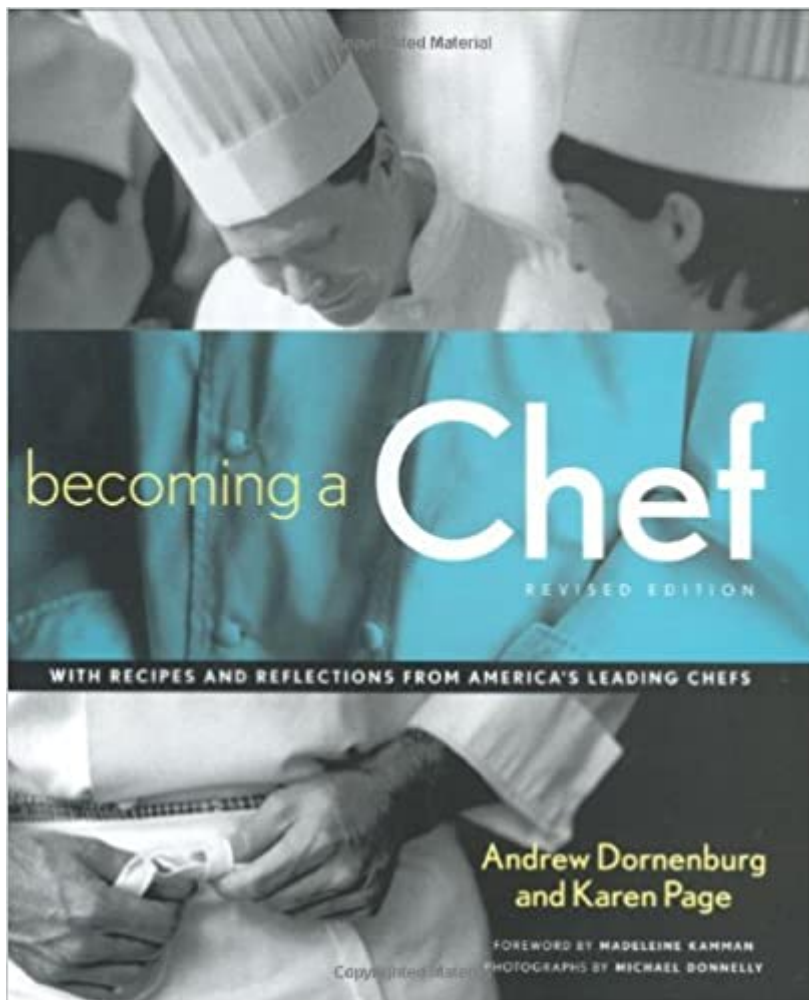


The book was found

Becoming A Chef



Synopsis

"An extraordinary book...There's never been a book like this before." --David Rosengarten, FOOD NETWORK (1995)
 ^ The book that first kicked off the boom and established the category of contemporary writing on food, 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

"I have a cookbook collection numbering in the mid-hundreds...and never have I seen such a wealth of insight and practical knowledge stuffed between the covers of a book." --Barry Nelson, BOSTON PUBLIC RADIO
"Based on interviews with 60 top American chefs, this now-classic volume describes career stories and provides advice to those starting on a professional culinary path." --M.M. Pack, THE AUSTIN CHRONICLE
"BECOMING A CHEF has become a cult classic. More than 100,000 copies have been sold...Its lessons have attracted readers far beyond the kitchen...Warren Bennis and Tom Peters are said to be fans." --RESTAURANTS & INSTITUTIONS
"Page and Dornenburg have been publishing innovative books about cooking and the chef world for longer than I have. Their popular BECOMING A CHEF [has been] a valuable research tool for me throughout the years." --Michael Ruhlman
"Superb...A book rich with anecdote, insight and passion...In all, a completely absorbing book." --Ann Shayne, BOOK PAGE

"This is not a profession that you choose. It chooses you."--Norman Van Aken
Essential reading for anyone who loves food, the newly revised James Beard Award-winning BECOMING A CHEF is an entertaining and up-to-date insider's guide to the chef's profession, providing the first behind-the-scenes look into some of the most celebrated restaurant kitchens across the nation today. More than 60 leading chefs -- including some of the newest and brightest starts in the field -- discuss the inspiration, effort and quirks of fate that turned would-be painters, anthropologists and football players into culinary artists. Daniel Boulud, Emeril Lagasse, Nancy Silverton, Charlie Trotter, Alice Waters, and dozens of other leading chefs reveal their most significant influences -- including childhood memories, formal apprenticeships, world travel, memorable meals, and beloved books -- and share their secrets for staying on top. From Mario Batali's thoughts on how to open a restaurant with less than \$50,000 to guidance from Gina DePalma, Emily Luchetti and Amy Scherber on becoming a baker or pastry chef, BECOMING A CHEF is filled with candid advice and thought-provoking insights for any food lover interested in the secrets of running a successful restaurant or creating inspired cuisine at home. Throughout, the chefs share recipes representing cherished culinary memories, including Chris Bianco's Watermelon Salad, Traci Des Jardins' dad's Best-Ever Roast Chicken, Marcel Desaulniers's mother's Chocolate Chip Cookies, and Rick

Bayless's signature Chocolate Pecan Pie. A celebration of passion, persistence, and the drive to succeed in one of today's most exciting and fastest-growing careers, BECOMING A CHEF is a book for anyone inspired by the courage and commitment it takes to follow a dream.

Fascinating book. Was recommended to me by a friend. I read it while I was in culinary school to try and decide if it was really what I wanted to do with my life. It definitely made me think things over and gave me some good perspective. This is not a book you read for the photos. It's informative and will be helpful in deciding what type of cook you want to be. It's a no-nonsense guide to what being a chef is really about. No sugar coating here.

My son was interested in becoming a chef and going to culinary school. Thanks to this book it gave him some insight on his path to achieving this. He has since started working as a line chef and trying to gain experience and has opted to gain hands-on experience rather than investing in school.

Small compact textbook. Has some recipes in it that are good. It was required for me to get this for my culinary class, so I wouldn't normally buy a book like this. But it worked for my class and I got it fairly cheap used.

I really enjoyed the stories in this book.

I am a restaurant owner and this is the fifth copy of this book I've ordered because I love it so much that I keep giving my copy to people. Each time I pick it up something new speaks to me. I love that the contributing chefs are both classically trained and self-taught. It offers realism of the industry and love of the art. It is fun and serious, inspiring and pragmatic and a great addition to any kitchen or library.

I had to read this book for a technical college course, and I really would have rather read a textbook for class. Assigning this book as reading material for a college class is a joke unless you're gonna test on it and then you will have a greater % of students actually reading the book. Does have some fairly good recipes, though.

good

I had to buy this for my Becoming a Chef class but this book just seems kind of pointless to me. It doesn't really tell me anything about becoming a chef. Mainly, it just seems to talk about the inspirations that chefs have received to become a chef and a few recipes.

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