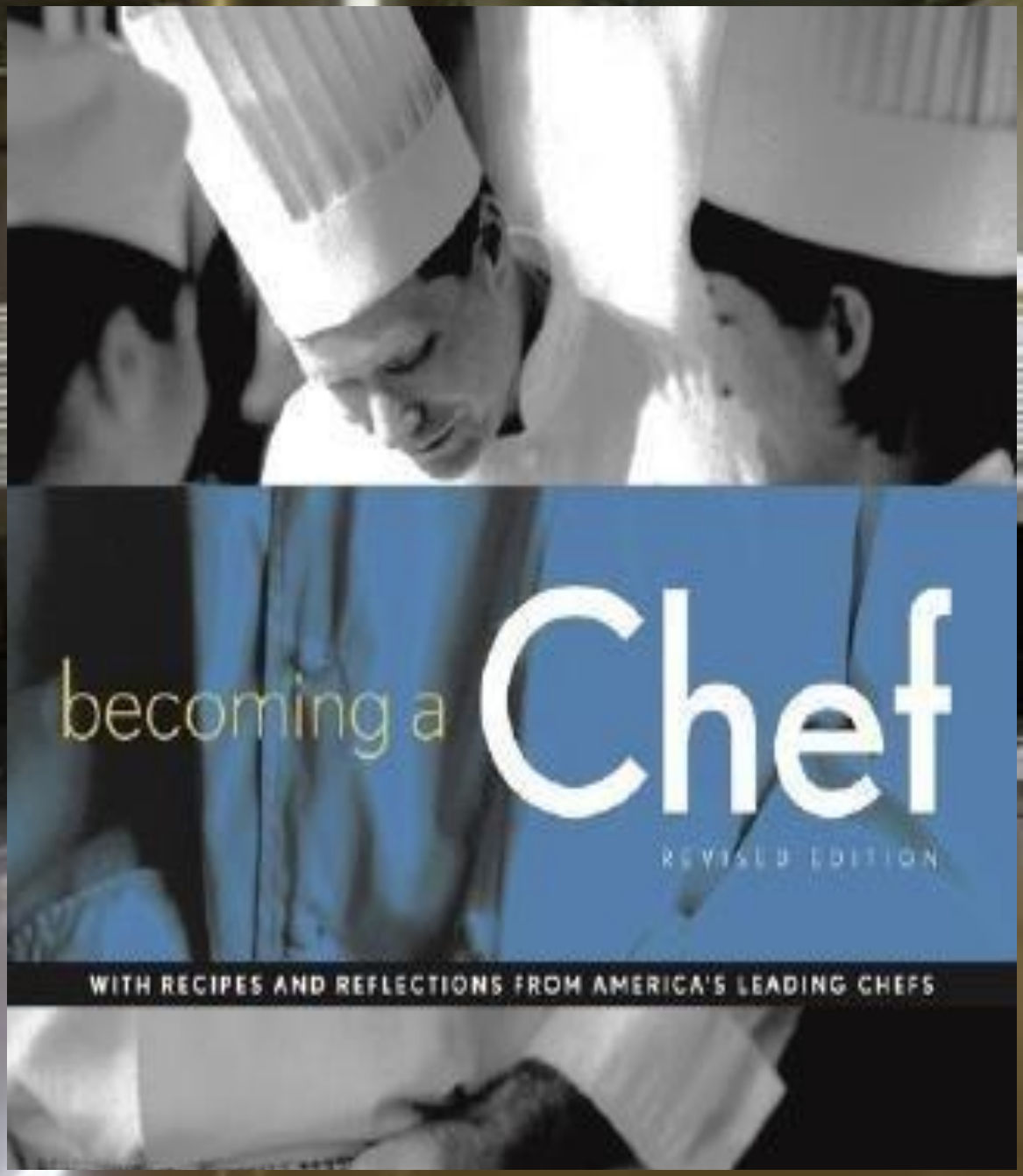
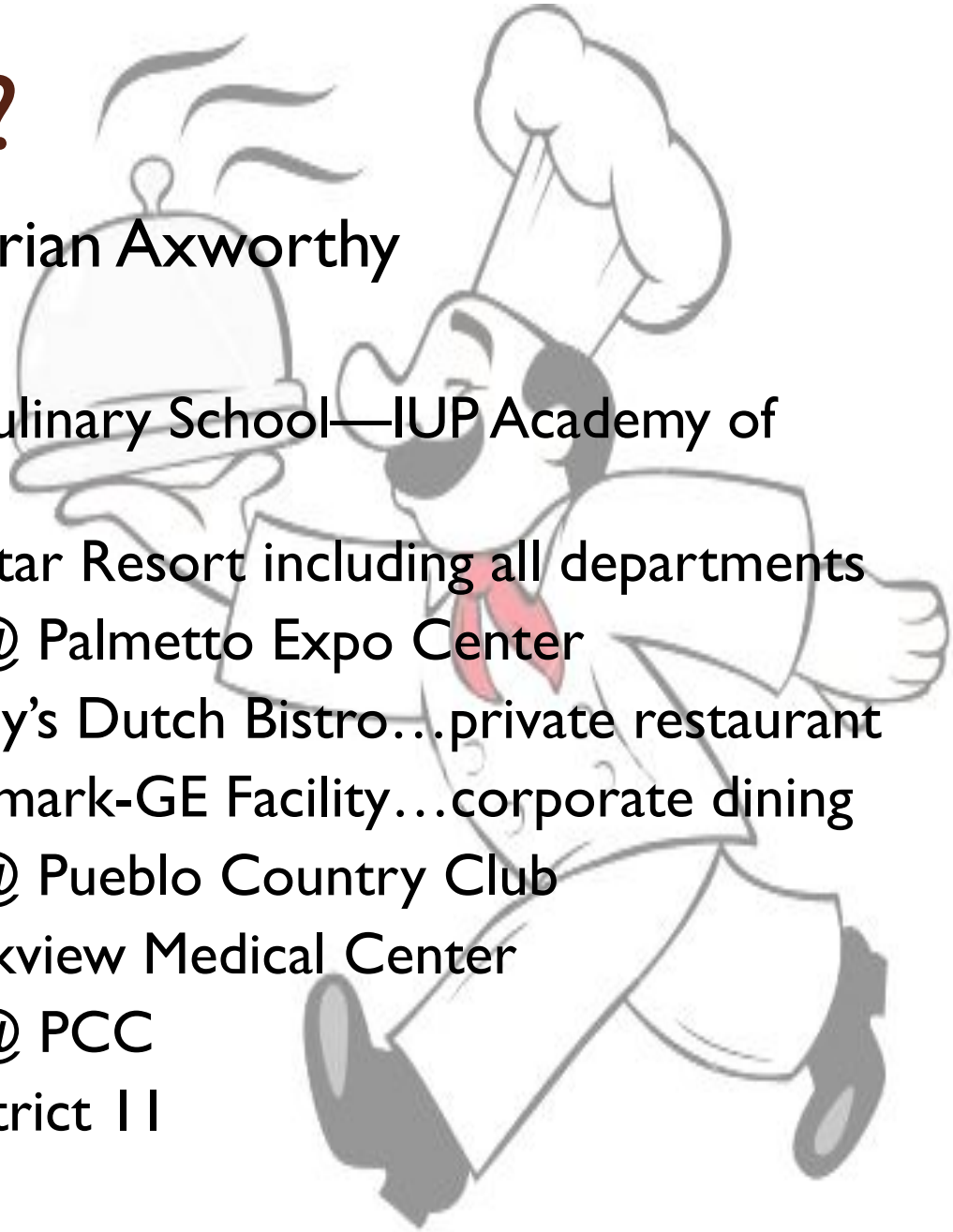

becoming a Chef
REVISED EDITION
WITH RECIPES AND REFLECTIONS FROM AMERICA'S LEADING CHEFS

Who am I ?

- Executive Chef Brian Axworthy
- Career Timeline
  - High School to Culinary School—IUP Academy of Culinary Arts
  - Externship @ 5 Star Resort including all departments
  - Exec Sous Chef @ Palmetto Expo Center
  - Exec Chef @ Addy's Dutch Bistro…private restaurant
  - Exec Chef @ Aramark-GE Facility…corporate dining
  - Exec Sous Chef @ Pueblo Country Club
  - Exec Chef @ Parkview Medical Center
  - Chef Instructor @ PCC
  - Exec Chef @ District 11



Topics of Discussion

- Knowledge of a Chef
- Skills of a Chef
- Demands of a Chef
- The Art of a Chef
- Finding Your Place in the Industry

"You Have To Love It To Do It"

The Knowledge of a Chef

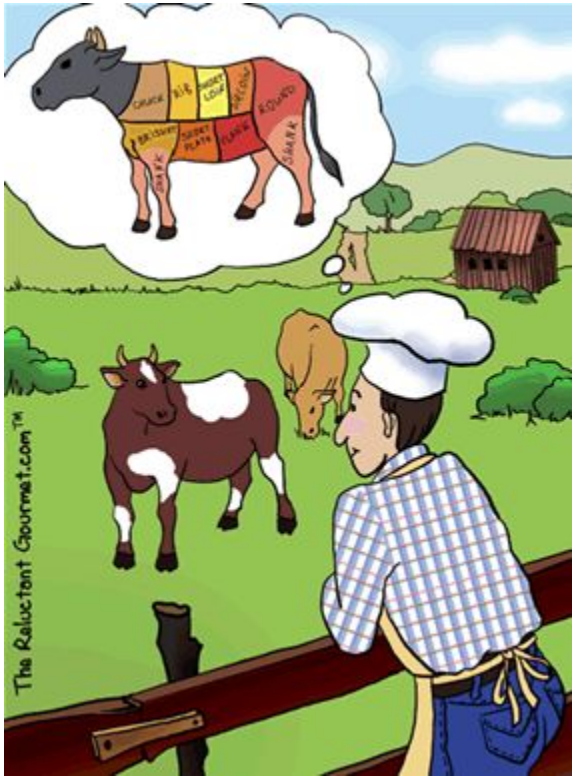
- Culinary Knowledge
  - Skills can be taught to those who truly wish to have them
  - Lifelong journey of learning…you can never know everything
  - Much like life, you can't simply go through the motions and expect to succeed
- People Skills/Human Resources
  - You deal with people every day (customers, employees, etc.)…you need to know how to treat them to be successful

The Mind of a Chef

- A Different Mindset…

  Chefs are always thinking

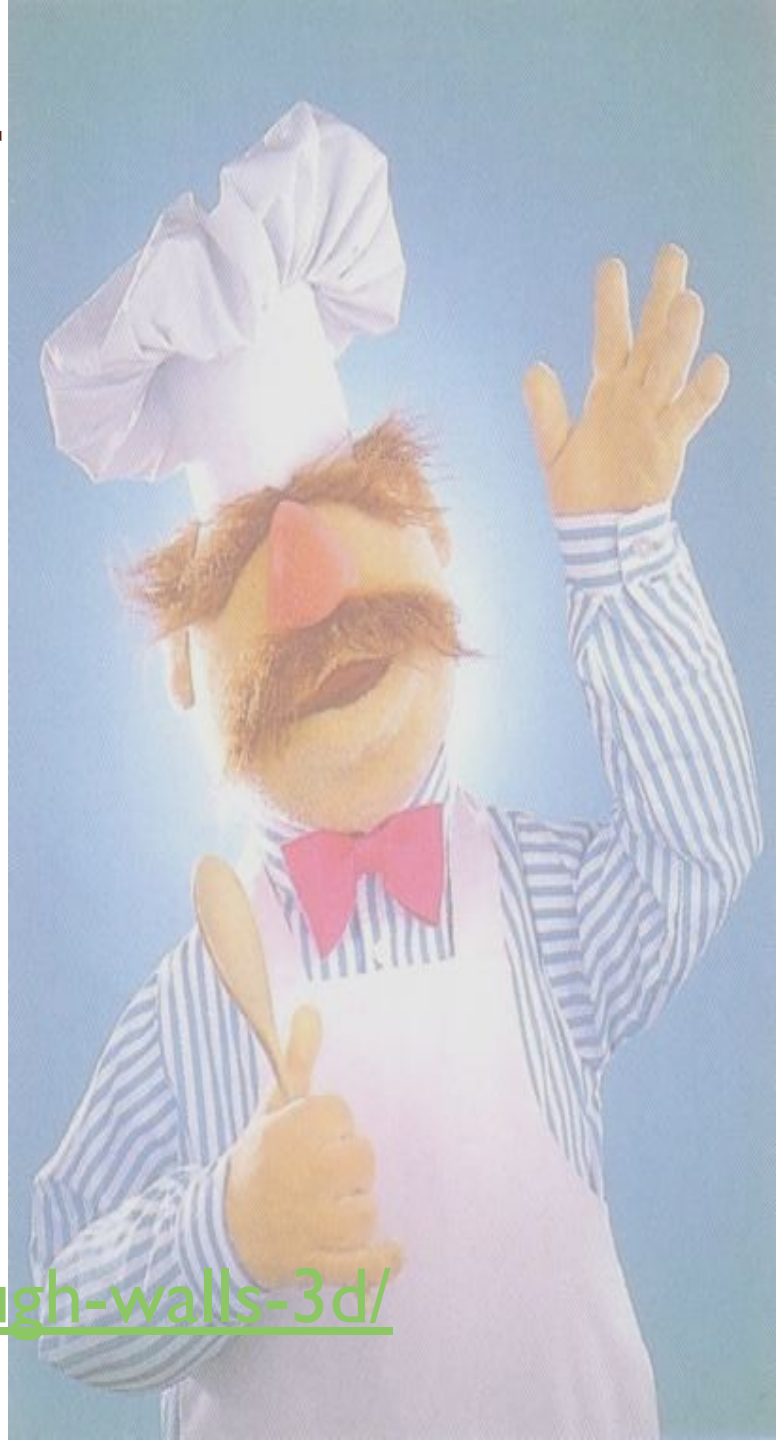
  Once you have the tools, you never lose them



The Skills of a Chef

- Knife Skills
- Math Skills
- Problem Solving
- Organized
- Technical Knowledge and Ability
- Mentorship
- Time Management
- Resourcefulness
- Spatial Recognition

http://samgine.com/through-walls-3d/

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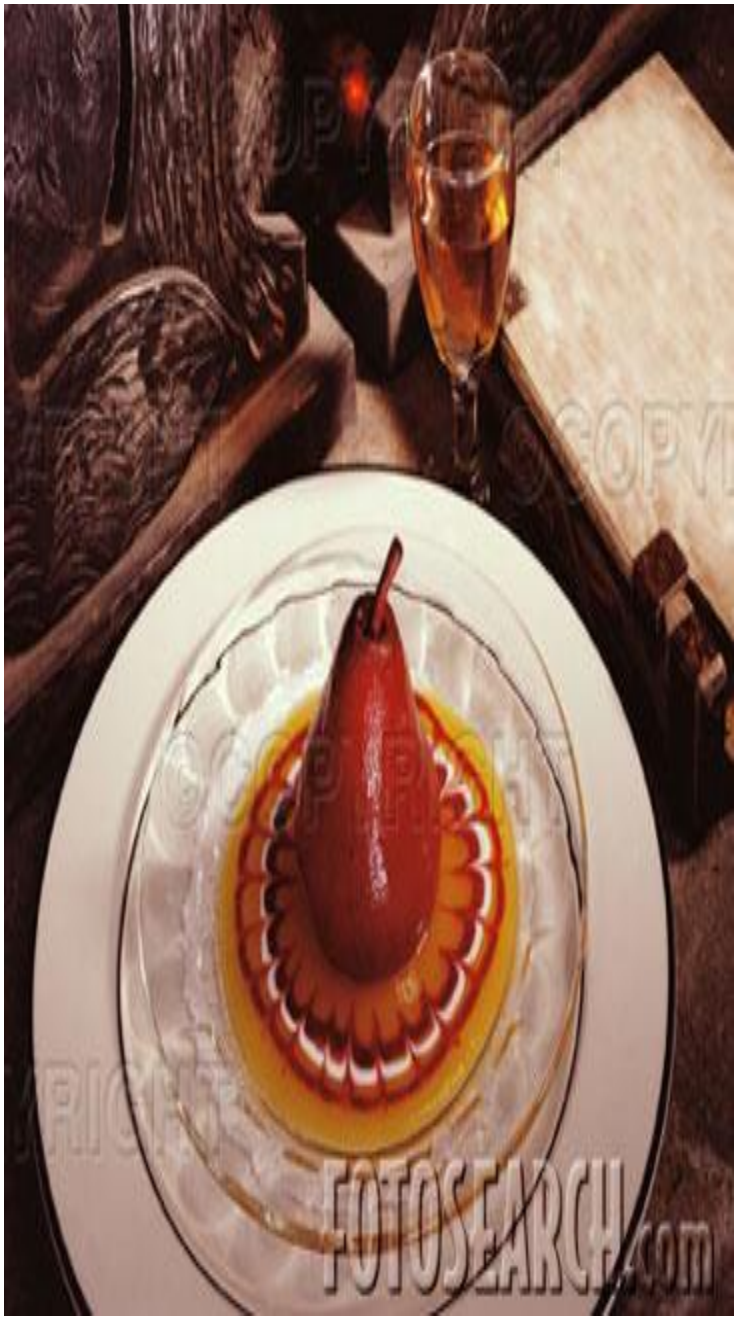
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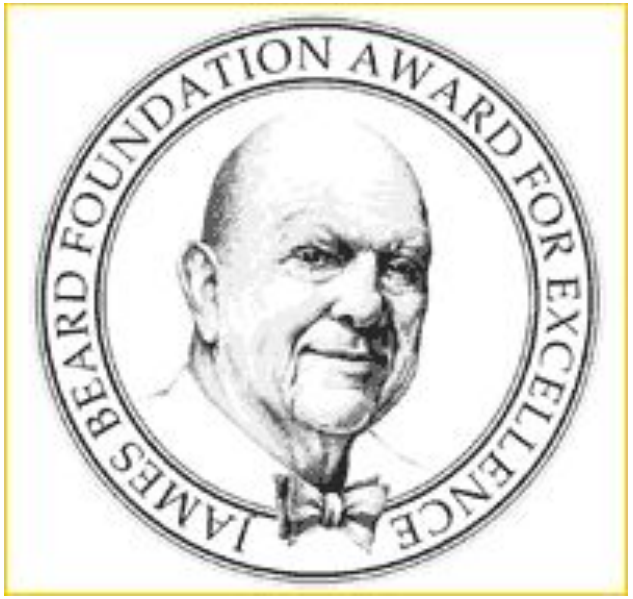
The Demands of a Chef

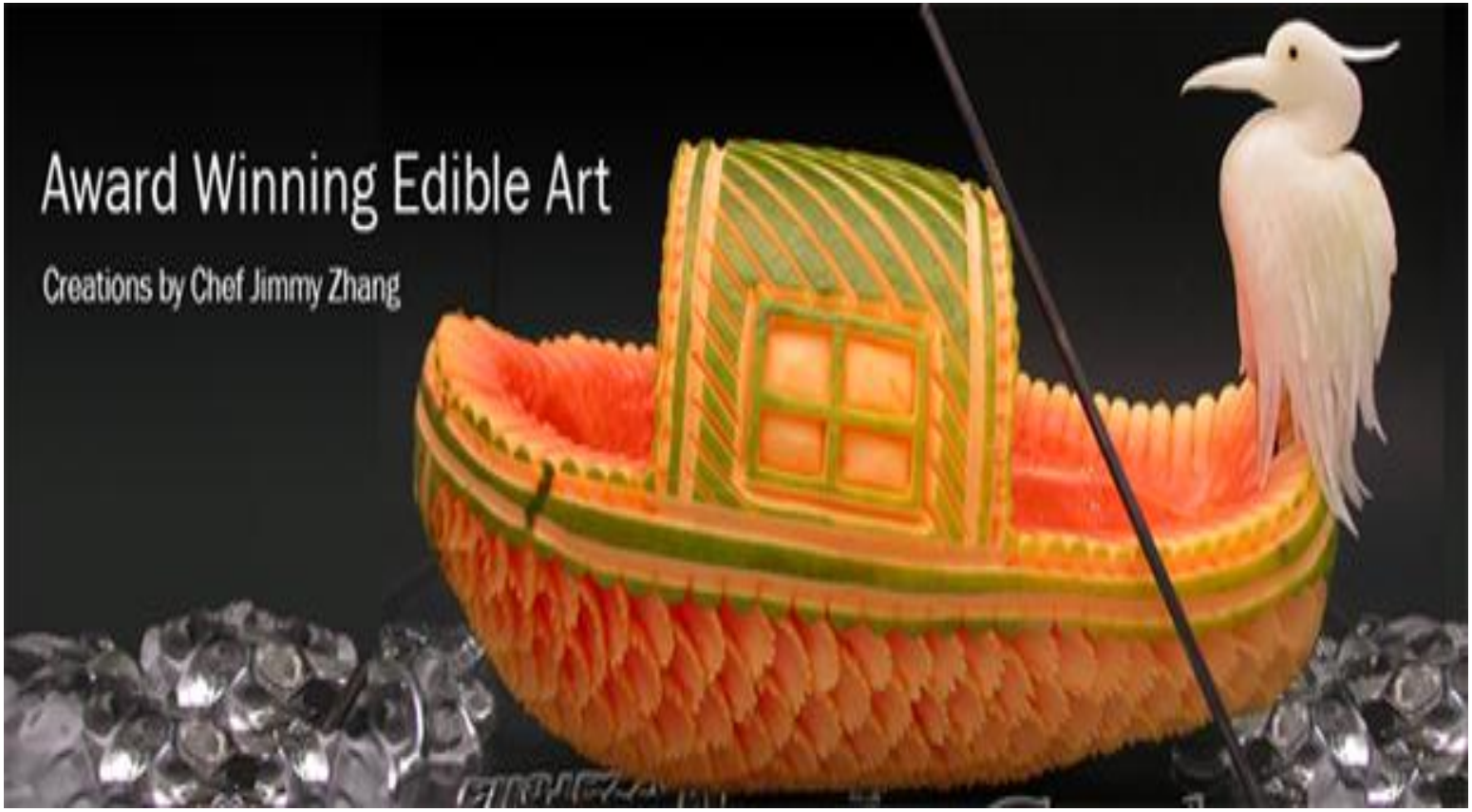
- Busy, busy, busy…
- Stressful Situations
- Demanding
  - Physically
  - Mentally
  - Emotionally
- Dangerous
- Omnipotent
- Continuous Challenge…"What's next?"

The Rewards of a Chef

- Sense of Accomplishment
- Personal Triumph
- Mentorship of Others
- Role Models for Others
- Pride
- Monetary Rewards
- Recognition



The Art of a Chef



The Art of a Chef

The Art of a Chef

- The True Art of a Chef is being able to do all the above…
  - Have the Knowledge
  - Obtain and Use the Skill Sets
  - Constant Learning and Growth…

    as an individual and culinarian
  - Teach Others to Do the Same
  - Go Above and Beyond the Demands of Your Position…CHALLENGE YOURSELF DAILY
  - Use Your Talents to the Fullest
  - Work Hard and True…Always

POSSIBILITIES

"The greatest waste in the world is the difference between what we are and what we could become."

Finding Your Place

- What's Important to You
  - Money and Career  
  - Recognition 
  - Fun with Friends 
  - Companionship and Family… immediate or extended 

*Devote yourself to one, realizing it may change during the course of your life

No job is easy,

and You can't have it all

Finding Your Place

- Hotel/Resort   
- Upscale Restaurant   
- Family-Style Restaurant/Pub 
- Chain Restaurant   
- Corporate Dining   
- Institutional  
- Private Chef    
- Consulting   

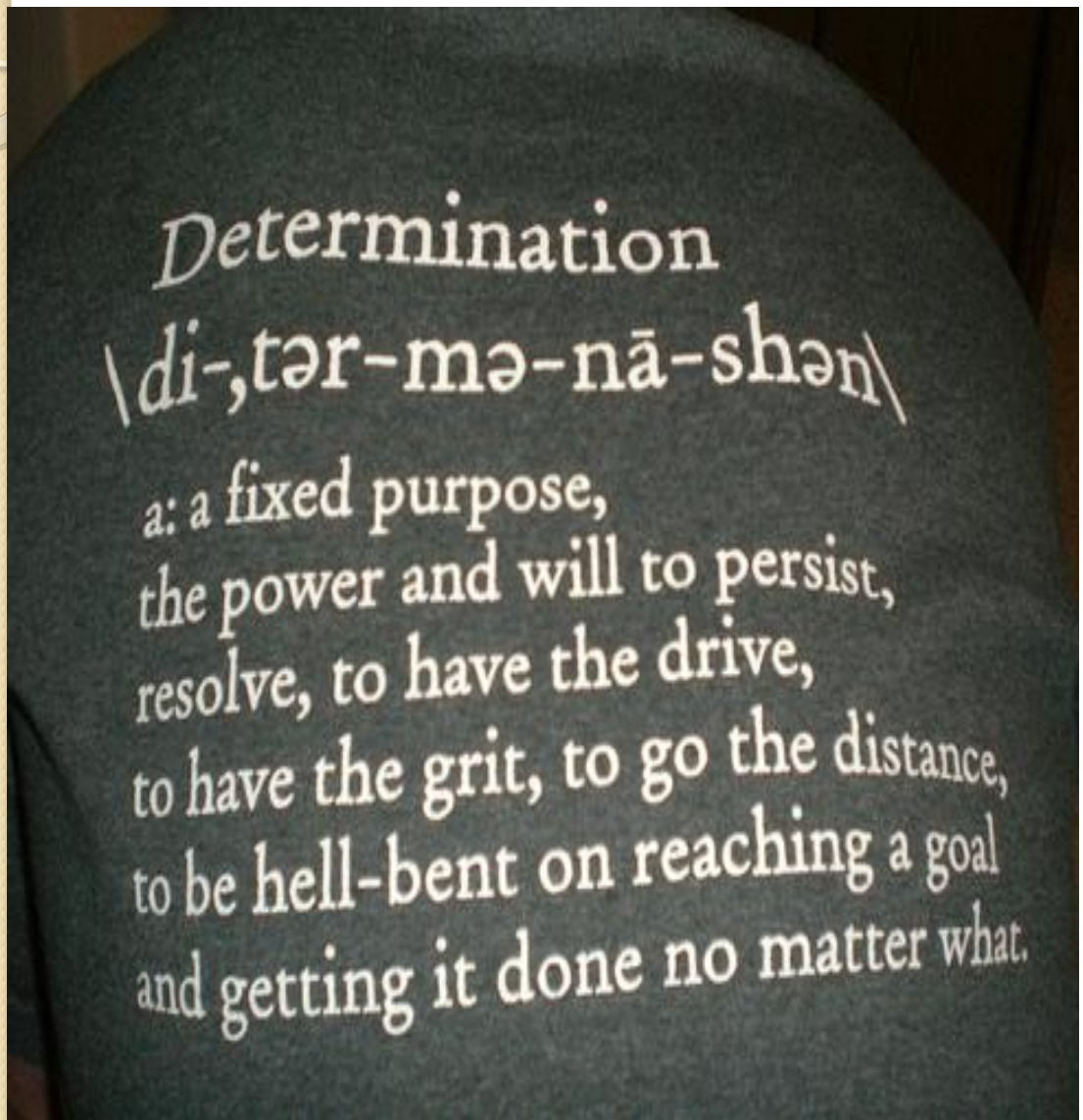
Around the Room… write this down

- What's Important To You?
- What Impact Do You Want To Make In Your Lifetime?
- What Area Do You Want To Work In?
- Yearly Salary…how much do you want to make?
- How Important Is Recognition and Praise?
- How Many Hours Per Week Are You Willing To Work?
- When Are You Willing To Work?

  (weekends, evenings, holidays, etc.)

Let's Talk About It

Who Wants It?


Determination
\di-,tər-mə-nā-shən\
a: a fixed purpose,
the power and will to persist,
resolve, to have the drive,
to have the grit, to go the distance,
to be hell-bent on reaching a goal
and getting it done no matter what.


IF
NOT
NOW
WHEN?

Questions?