

<p><u>Confessions of</u></p> <h1>CHEFS and a Restaurateur</h1>	<p>Name: _____</p> <p>Hour: _____</p> <h2>WORKSHEET</h2>
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REVIEW

Directions: After watching “Confessions of Chefs and a Restaurateur,” answer the following questions.

1. What is the best thing about Brenda Longton’s career?
2. How did Brenda’s career start?
3. What responsibilities do you have as a chef?
4. What percentages of your time are spent on: people management, business, and creativity?
5. What is a typical day in a chef’s life?

<p><i>Confessions of</i></p> <p>CHEFS and a Restaurateur</p>	<p>TEACHERS KEY</p>
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REVIEW

Directions: After watching “Confessions of Chefs and a Restaurateur,” answer the following questions.

1. What is the best thing about Brenda Longton’s career?

She gets to feed other people wonderful food and she gets to be part of their life by helping them eat well.

2. How did Brenda’s career start?

She started at 15 when she worked with at a Vegetarian restaurant down the street from her parents house, and at 21 she bought that restaurant and began her own.

3. What responsibilities do you have as a chef?

People management, business and the creative side

4. What percentages of your time are spent on: people management, business, and creativity?

People management- 50%, Business- 25%, and Creativity- 25%

5. What is a typical day in a chef’s life?

They come in midmorning, check messages and deal with the important ones, they then check the proceedings in the kitchen to see how everything is going for lunch, check on the specials, menus, and the sales data of the other day. He then checks on books, and on other things, making sure that the change over to dinner goes well, and that everything is getting set up for dinner. He also lends support to the staff, makes sure everything is comfortable, and tells everyone great, and see you tomorrow.

6. Why does everything have to be dated?

In order to know how old it is, and it also has to do with Health Code rules.

7. What does Tim, Brenda's husband, do?

pay bills, order the food, manage the staff, etc.

8. What does Brenda like the least?

When she get a complaint, when she didn't do anything wrong and she still has to apologize.

9. How can you know if being a chef is the career for you?

Work in the industry, do a sage (watch a chef for one night), find a mentor, and formal education.

10. What can you do if you have chef training?

Fine dining, casual restaurants, a manager, work on a cruise line, hotels, food photographer, food stylist, catering, baking, personal chef, private chef, etc.

11. What would Brenda change?

That people would invite her over to dinner, even though she is a professional chef.

12. What are your prospects if you want to go into the industry?

Very bright, statistically people are going to cook less and less at home.