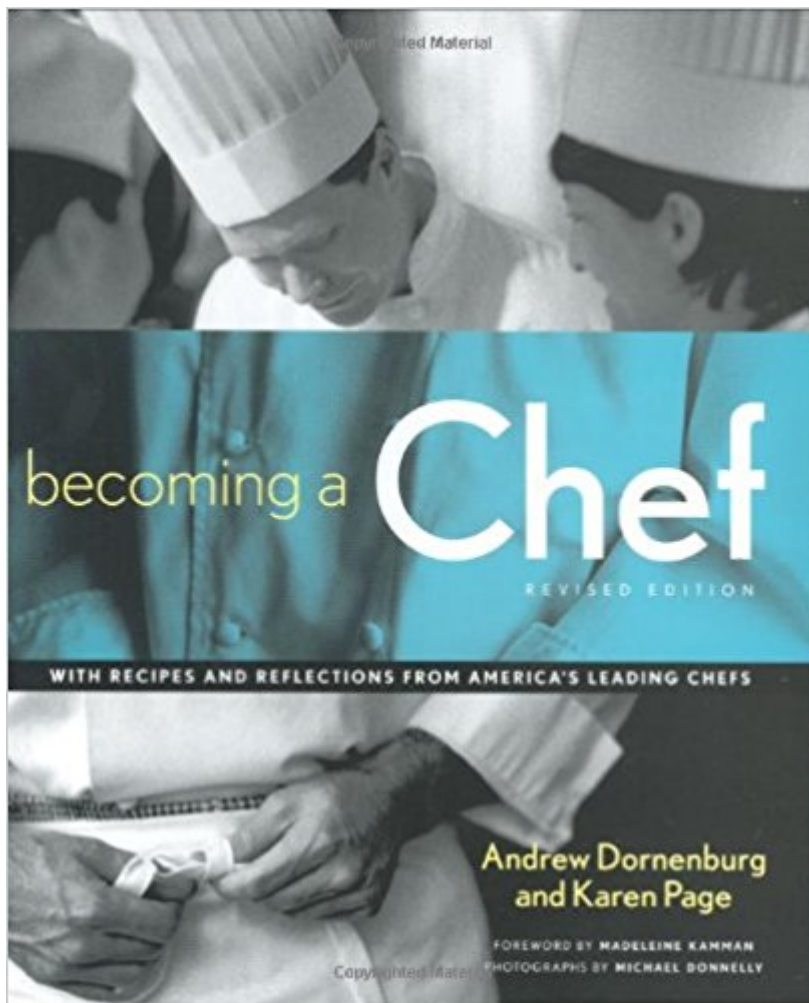




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# Becoming A Chef



## 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.

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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