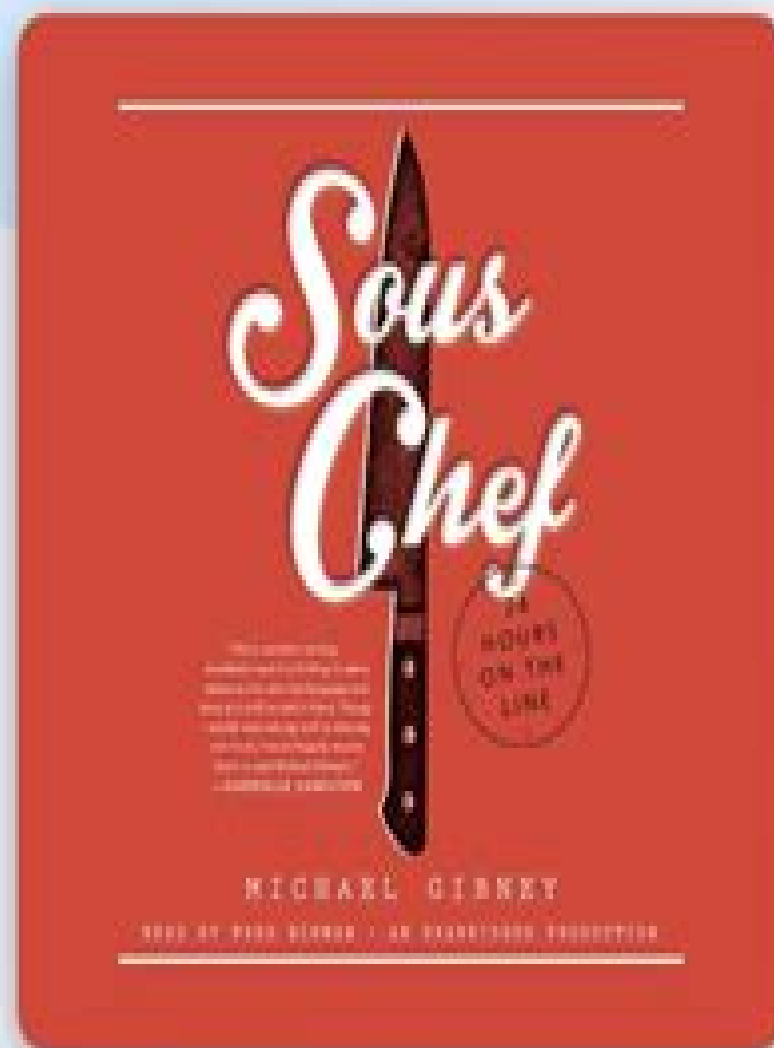


Audiobook preview

Sous Chef: 24 Hours on the Line

Michael Gibney



Sous Chef 24 Hours On The Line

Brendan G. Carr



Sous Chef 24 Hours On The Line:

Sous Chef Michael Gibney, 2014 An executive sous chef who has worked alongside cooks from some of the nation's leading restaurants documents an intense twenty-four hour period that illuminates the allure and adversities of a professional culinary life

Sous Chef Michael Gibney, 2015-04-14 NAMED ONE OF THE TEN BEST NONFICTION BOOKS OF THE YEAR BY TIME The back must slave to feed the belly In this urgent and unique book chef Michael Gibney uses twenty-four hours to animate the intricate camaraderie and culinary choreography in an upscale New York restaurant kitchen Here readers will find all the details in rapid-fire succession of what it takes to deliver an exceptional plate of food the journey to excellence by way of exhaustion Told in second-person narrative *Sous Chef* is an immersive adrenaline-fueled run that offers a fly-on-the-wall perspective on the food service industry allowing readers to briefly inhabit the hidden world behind the kitchen doors in real time This exhilarating account provides regular diners and food enthusiasts alike a detailed insider's perspective while offering fledgling professional cooks an honest picture of what the future holds ultimately giving voice to the hard work and dedication around which chefs have built their careers In a kitchen where the highest standards are upheld and one misstep can result in disaster *Sous Chef* conjures a greater appreciation for the thought, care, and focus that go into creating memorable and delicious fare With grit, wit, and remarkable prose Michael Gibney renders a beautiful and raw account of this demanding and sometimes overlooked profession offering a nuanced perspective on the craft and art of food and service Praise for *Sous Chef* This is excellent writing excellent and it is thrilling to see a debut author who has language and story and craft so well in hand Though I would never ask my staff to read my own book I would happily require them to read Michael Gibney's Gabrielle Hamilton Michael Gibney has the soul of a poet and the stamina of a stevedore Tender and profane his book will leave you with a permanent appreciation for all those people who desire to feed, to nourish, to dish out the tasty bits of life The New York Times Book Review A terrific nuts and bolts account of the real business of cooking as told from the trenches No nonsense This is what it takes Anthony Bourdain A wild ride not unlike a roller coaster and the reader experiences all the drama, tension, exhilaration, exhaustion, and relief that accompany cooking in an upscale Manhattan restaurant USA Today Vibrantly written Entertainment Weekly Sizzling Such culinary experience paired with linguistic panache is a rarity The Daily Beast Reveals the high-adrenaline dance behind your dinner NPR

Sous Chef Michael Gibney, 2015-04-22 A terrific nuts and bolts account of the real business of cooking as told from the trenches No nonsense This is what it takes ANTHONY BOURDAIN One of the most informative, funny, and transparent books about the restaurant biz ever written BRET EASTON ELLIS *Sous Chef* takes you behind the swinging doors of a busy restaurant kitchen putting you in chef's shoes for an intense, high-octane twenty-four hours Follow him from the moment he opens the kitchen in the morning as he guides you through the meticulous preparation, the camaraderie in the hours leading up to service, and the adrenalin rush as the orders start coming in Thrilling, addictive, and bursting with mouth-watering detail *Sous Chef* will leave

you breathless and awestruck walking into a restaurant will never be the same again *Cooking as Fast as I Can* Cat Cora, 2016-07-19 Chef Cora best known for her role on the Food Network's *Iron Chef America* here recounts her childhood in Jackson MS the influence of her Greek heritage and the meals that have shaped her memories **Gordon Ramsay** Jeanne Nagle, 2015-12-15 Although he started his life wanting to be a professional soccer player Ramsay's competitive streak gave him a head start in a career as a chef and as the host of several television shows But the Scottish born chef is much more than a tough as nails television personality Readers will learn about Ramsay's culinary career rise to celebrity status and personal life They will also discover how to become a chef and get the chance to try some recipes inspired by him **North of Happy** Adi Alsaid, 2017-04-25 From Adi Alsaid the acclaimed author of *Let's Get Lost* *Never Always Sometimes* and *We Didn't Ask for This* What do you do when you want to run away but you end up finding yourself A dual citizen of Mexico and the United States Carlos Portillo is happy to follow the well worn path to a future of comfort and ease in Mexico City that's been planned for him since birth But when his older brother Felix who defied their parents to live a life of adventure is tragically killed Carlos is determined to live out his own dreams for the both of them He escapes to San Juan Island off the coast of Washington state and gets a job with a celebrity chef he's admired from afar for years But while things are coming together for him in the kitchen a forbidden romance with his boss's daughter could end his career before it even begins Finally living for himself Carlos learns that reality doesn't come with a road map to an easy life but does finding your true path mean following your head Or your heart An exceptional tale of grief ambition love and maturity Kirkus Reviews starred review A YALSA Best Fiction for Young Adult nominee A Bank Street Best Children's Book of the Year A TAYSHAS Reading List Book **Working in Restaurants and Catering** Rachel Gluckstern, 2018-12-15 Everyone needs to eat and someone has to provide that food prepare it serve it to customers and then do it all again the next day Whether readers are interested in working for fine restaurants fast paced diners or even special events that need a catering professional the food industry is vast and always in need of new talent This comprehensive guide details the options available to young cooks and service staff who want a fulfilling career Readers will be able to explore a variety of food industry paths and learn about what they can expect in professional kitchens everywhere [Changing Lanes](#) Adi Alsaid, 2019-03-11 Dive into these three magnificent coming of age stories about love loss and adventure by Adi Alsaid *LET'S GET LOST* Four teens across the country have only one thing in common a girl named Leila She crashes into their lives in her absurdly red car at the moment they need someone the most Hudson Bree Elliot and Sonia find a friend in Leila And when Leila leaves them their lives are forever changed But it is during Leila's own 4 268 mile journey that she discovers the most important truth sometimes what you need most is right where you started *NEVER ALWAYS SOMETIMES* Best friends Dave and Julia were determined to never be cliché high school kids They even wrote their own Never List of everything they vowed they'd never ever do in high school But Dave has a secret he's broken rule 8 never pine silently after someone for the entirety of high school It's either that or break rule

10 never date your best friend So when Julia impetuously suggests they do every Never on the list Dave is happy to play along It starts as a joke but then a funny thing happens Dave and Julia discover that by skipping the clichés they've actually been missing out on high school And maybe even on love NORTH OF HAPPY Carlos Portillo has always led a privileged and sheltered life He lives in Mexico City with his wealthy family and attends an elite international school Always a rule follower Carlos is happy to tread the well worn path in front of him He has always loved food and cooking but his parents see it as just a hobby When his older brother Felix who has dropped out of college to live a life of travel is tragically killed Carlos begins hearing his brother's voice pushing him to rebel against his father's plan for him Worrying about his mental health but knowing Felix is right Carlos runs away to the United States and manages to secure a job with his favorite celebrity chef As he works to improve his skills in the kitchen and pursue his dream he begins to fall for his boss's daughter Finally living for himself Carlos must decide what's most important to him and where his true path really lies Titles originally published in 2014 2015 and 2017 *Food and Masculinity in Contemporary Autobiographies* Nieves Pascual Soler, 2017-12-12 This book is concerned with food autobiographies written by men from the 1980s to the present It concentrates on how food has transformed autobiographical narratives and how these define the ways men eat and cook nowadays After presenting a historical overview of the place of food within men's autobiography this volume analyzes the reasons for our present interest in food and the proliferation of life narratives focused on cooking Then it centers around the identities that male chefs are taking on in the writing of their lives and the generic models they use the heroic the criminal and the hunting autobiographical scripts This study gives evidence that autobiographies are crucial in the redefinition of the new masculinities emerging in the kitchen It will appeal to readers interested in Food Studies Autobiographical Studies Men's Studies and American Literature and Culture *On the Line* Eric Ripert, 2008-01-01 A behind the scenes look at the inner workings of a top New York restaurant goes into the kitchens to capture the everyday drama crises organization and culinary expertise of Le Bernardin in a volume that also includes some of the institution's signature modern French dishes

Eight-hour Day for Seamen United States. Congress. House. Committee on Merchant Marine and Fisheries, 1938

Al norte de la felicidad Adi Alsaid, 2018-08-21 Carlos Portillo siempre ha llevado una vida privilegiada y protegida Ciudadano dual de México y los Estados Unidos vive en la Ciudad de México con su familia donde asiste a una escuela internacional de élite Siempre ha sido obediente a las normas y un orgullo para sus padres Carlos está más que feliz de seguir la senda conocida Siempre ha amado la comida y especialmente cocinar pero sus padres ven esto como un hobby Cuando su hermano mayor Félix que abandonó la universidad para vivir una vida de viajero es trágicamente asesinado Carlos comienza a escuchar la voz de su hermano aconsejándolo y presionándolo para que se rebele contra el plan de su padre Preocupado por su salud mental pero sabiendo que la voz es correcta Carlos huye a los Estados Unidos y logra asegurarse un trabajo con su chef famoso favorito Mientras trabaja para mejorar sus habilidades en la cocina y perseguir su sueño comienza a enamorarse

de la hija de su jefe un hecho que podr a terminar su carrera antes de que comience Finalmente viviendo para s mismo Carlos debe decidir qu es lo m s importante para l y d nde est realmente su verdadero camino **Caterer & Hotelkeeper**,1996 *To the Maginot Line* Judith M. HUGHES, Judith M Hughes, 2009-06-30 The decision to fortify northeastern France has usually been considered a tragic mistake an example of bad planning and missed opportunities Not so says Judith M Hughes who provides a convincing view of how France s military and political leaders tried to safeguard their nation and why they failed As critic Michael Hurst writes in The American Historical Review The trends of French interwar history are deftly carried through onto these pages with an unobtrusive lucidity and persuasiveness *Fun with Food Toddler Cookbook* Yaffi Lvova, 2021-05-11 Fun and easy recipes that little chefs ages 1 to 3 can make with you Bond with your little one on a safe and enjoyable kitchen adventure This toddler cookbook shows you how helping in the kitchen can teach your child to appreciate colors and textures in their favorite meals as well as hone their motor skills Your little chef will have a blast mashing squishing painting playing and eating their way through this cookbook for kids This toddler cookbook includes Confidence building Discover how cooking can help your little chef build confidence in the kitchen and pique any picky eater s appetite Simple directions This kids cookbook features step by step recipes that are easy enough for your toddler to take the lead on with limited adult help Chances to play Teach your child to have fun outside the kitchen as they dig into tons of awesome food related activities in this toddler cookbook Help your pint sized chef foster a lifelong love of food with the Fun with Food Toddler Cookbook **Indian Gaming Wage Survey**, 2002 Visual Impairment and Rehabilitation, 1st Ed. James Chambers, 2020-07-01 Provides basic health information about visual impairment its types and prevalence conditions that lead to visual impairment guidelines for people with visual impairment to lead a quality life and facts about benefits and support services available for them Includes resources for additional help and information *Nautical Jobs Hunter 2* Sérgio Constantino, 2021-08-30 To all the people in the hospitality industry this book was projected to help millions of profissionals in all the departments at cruise liners luxury yachts ferry companies offshore jobs cargo companies luxury hotels worldwide This book is the second project of Nautical Jobs Hunter as hundreds of updated contacts worldwide and new updated information about everything related to each positions are available I did this project with all my heart to support and help all the hospitality profissionals so that each one of you can find and apply to your dream job and proceed with your careers in wonderful teams worldwide I thank you all the companies involved in this project and also my career colleagues which supported me to provide you all a better chance to find your dream job God bless you all **Level 2 Certificate in Professional Cookery** Pam Rabone, 2007-05-30 Endorsed by City and Guilds this book provides coverage of the 2005 Standards for NVQ Level 2 Professional Cookery It combines aspects of a step by step recipe book with those of a qualification based textbook **New York Magazine**, 1995-04-24 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the

country With award winning writing and photography covering everything from politics and food to theater and fashion the magazine s consistent mission has been to reflect back to its audience the energy and excitement of the city itself while celebrating New York as both a place and an idea

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