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Types of chefs

There's more than just a chef in the kitchen. Most professional kitchen staffs have a clear hierarchy, just as any office team would. Whether you need an entry-level job or are experienced enough to be the boss, there are enough types of professional chef positions that you are sure to find one that best suits your skills. The head chef, also known as the executive chef or chef de cuisine, is the top man on the kitchen totem pole. This position is responsible for overseeing all aspects of the kitchen, including day-to-day food preparation and menu creation. He manages the rest of the kitchen workers, and may even be responsible for hiring them. Head chefs generally have a minimum of one to five years of kitchen experience, and many have graduated from culinary school. According to the Bureau of Labor Statistics, the median pay for this position is roughly \$40,000 per year, although that can vary depending on the size of the restaurant and geographic location. A sous chef is the head chef's right-hand man. He is responsible for overseeing the small details of kitchen operations and food preparation, and steps in for the head chef when he is not available. If the size of the kitchen warrants it, a head chef may hire more than one sous chef to be sure everything runs smoothly. A sous chef's salary is slightly lower than a head chef's, but higher than most other kitchen positions. Line chefs, also known as line cooks, are the workhorses of the kitchen. While the head chef and sous chef do the planning and managing, line chefs are responsible for most food preparation and cooking, and many are responsible for cleaning the kitchen at the end of night as well. In large restaurants, each line chef is responsible for one or more stations, such as the grill or fryer, or they may be responsible for specific sections of the meal, such as salads, garnishes or meat. The median annual salary for a line cook is roughly \$20,000 per year. Experienced and trained chefs sometimes work as personal chefs. In this role, they plan, shop and prepare meals for an individual, family or employees of non-food-related businesses. They usually prepare the meals on site, and may even travel with the employer when necessary. This position is lucrative, and is considered the highest-paid chef position. Full-time personal chefs often make \$55,000 per year, although many make much more than that. In larger restaurants, there are positions that are a bit different than your typical chef. A garde manger is responsible for preparation of cold dishes. The job of a butcher is much like a butcher; he is responsible for preparing the meat and poultry before delivering it to the chefs. A patissier, or pastry chef, is in charge of preparing desserts. Some restaurants require chefs that specialize in one area. A senior chef, or chef de partie, is usually responsible for one particular menu specialty. A demi chef is even more specialized, responsible for one type of dish, such as sushi. The main difference between a demi chef and chef de partie is that the chef de partie usually manages a small staff. Many kitchens also have a commis chef, which is basically a paid internship. Skip To Content Every item on this page was curated by an ELLE Decor editor. We may earn commission on some of the items you choose to buy. Jan 5, 2009 1 of 5 A Chef's Kitchen With the dining table just steps away from the cooking island, guests enjoy not only freshly made meals, but also a close-up view of their preparation. 2 of 5 A Chef's Kitchen Neutral stainless steel countertops mingle with earth tones, including the red, yellow and orange glass tiles on the backsplash. The exhaust hood over the built-in cooktop has a railed shelf that holds condiments, utensils "and even my car keys and cell phone," says chef David Gingrass. 3 of 5 A Chef's Kitchen Storage add-ons are plentiful in all the kitchen cabinets. Swing-out "magic corner" shelves provide access to mixing bowls, baking dishes and some small appliances. Also shown here is the zebra wood floor—with its dark, heavy grain—which the homeowner laid down after ripping out the old kitchen's vinyl floor. 4 of 5 A Chef's Kitchen Now that the kitchen is wide open, it's become a performing space of sorts, a place to wow guests with tasty food. As such, the modest style satisfies without distracting from the menu. 5 of 5 A Chef's Kitchen Chef David Gingrass can now ply his trade at home with the ease and convenience found in his restaurant kitchen. A Bathroom Soaking in Style Advertisement - Continue Reading Below This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. You may be able to find more information about this and similar content at piano.io Room Ideas Design + Decorate Chefs do an incredible job under a huge amount of pressure. Here are 20 things only professional chefs will ever understand.1. They want customers to be their friends and not their enemiesThey know that customers are their friends but also their nemesis. If you are eating in a restaurant one of the most reliable options would be one of the chef specials as this is a popular dish made throughout the day. Also the chef will appreciate you choosing this dish!2. They love to swear behind the scenesThey realize after the first three months on the job, that they now insert at least one swear word in every sentence they utter. This is the case whether in the kitchen or talking to the vicar after Sunday service.o3. They know who to prioritise They know who they need to pay more attention to when both a celebrity and a restaurant critic walk through the door. Which do you think they give extra special service to? Find out in the Food Network's survey of 25 things chefs never tell you. 4. They don't need the sunshine to shine!They know that even during the summer months they will rarely ever see the sun, but it's no problem, vitamin D is found in food too.5. They have done their homeworkThey know that 65% of apprentice chefs go on to become fully qualified and that there are over a quarter of a million fellow chefs working in the UK. Almost 30,000 will join their ranks every year. Oakland's College explains what traits you need to successfully join them.6. They know when to call it a dayThey know that the finishing time is a moveable target. Depending on the level of authority, chefs have the power on choosing when to leave (in some cases).7. They find the energy from somewhere!They know that sleep was once their friend, but no more. If the shifts haven't taught them that, the endless cups of coffee and cans of energy drinks have. They know that they never cook at home. How many more hours standing over a chopping board or a stove can a person take?9. They have the best communication skills!They know that they can communicate with virtually anyone and that they will form friendships in the kitchen with the unlikeliest of people, bonds which will last a lifetime.10. They have the throne at dinner partiesThey know that if they ever eat at non-chef friends' houses, the person will have apologized at least four times for the quality of the meal before they even sit down to eat.11. They just love food!They know though that the quality of the meal cooked by their friend doesn't matter. The joy they feel at the fact that someone else has prepped the meal and stood at the stove for hours outweighs any mistakes. That is apart, maybe, from actual food poisoning. 12. They love their equipment a bit too muchThey know just a little too much about knives, often having large posters on their walls about the many kinds and their uses. When you see a person with their own set of knives in a beautiful, but well used, hand stitched leather case you know they are either a chef or have something more worrying in mind.13. They love a good laugh!They know that a sense of humor is an essential requirement of the job. It falls just below the ability to cook but just above knife safety techniques.14. They have the memory of a sieve!They have forgotten the names of more ingredients than you will ever know.15. They never abandon the basics!They know that when you are learning to cook the recipe is all important if you want to create a successful dish. Once you are a senior chef it's you who writes the recipes. They know that heating the pan or the oven before starting to cook is essential.17. They know what they should be getting paid!They know that the average starting salary of a commis chef is around \$20,000 per annum, rising to \$43,000 for a sous chef and \$108,000 for an experienced London-based chef. For those who go on to run their own restaurants the figure is wide open and comes down to a delicate balance between their skill in the kitchen and their business acumen.18. They love the taste in the process!They know that tasting the food as you cook is essential, especially for seasoning. Not tasting is akin to trying to sew a dress without ever looking at the pattern, or the material or the needle.19. They know anyone can do the job!They know that while the prevailing view is that most chefs are male, in fact the ratio is much more equally balanced with 40% of chefs being female. This is apparent in the kitchens they experience every day. 20. They all want to reach the top!They know that the Head Chef does less cooking than all the other chefs and that their role is to oversee the kitchen, plan the menu, order the supplies, constantly check the quality of the food and plan what others are doing with military precision.Featured photo credit: Three chefs - men and woman - in hotel or restaurant kitchen working and cooking in team via shutterstock.com Given how many recipes are available on the Internet for just a few clicks, the only reason to buy a recipe storage program like Chef Master is because it has a superior interface. Unfortunately, this interface is not quick or easy to use. It's simple and cute, with a blinking animated chef in the upper left and a nifty map of world continents that you can click on to bring up a list of countries. But once the novelty has worn off, Chef Master doesn't do a good job of accessing recipes quickly and easily. Structuring it hierarchically by continent and then country means that you have to do much too much clicking to get to individual recipes. There's no search function on the main page or even within the list of countries. You have to click the Recipe button at the bottom of the main screen, then click on Browse all Recipes in order find a search bar. That's a long way to go to get to a shortcut.Other recipe database software, like BigOven, for instance, offer a much more intuitive design, with a prominent search bar, MS Word-style interface, and tabs to make it quick to switch among functions. BigOven doesn't have a focus on world cuisine built into its design, but it offers international recipes and makes it easier to find and access those recipes, which is what a database should do.Chef Master claims that its edge lies in the community aspect of the program, which allows users to upload recipes to a server, which the software will access periodically so that new recipes are added continually and growing the database without users having to do it themselves. This is a nice idea, but it's not enough to make up for a program that's difficult to use...and it's not that different from the way many recipe websites work, either. Other features of Chef Master are kludgy as well. It expects that you will put in the ingredients you have on hand and then it searches to see if you need to buy anything before you cook a particular recipe. It requires you to choose a quantity for each item in your inventory but doesn't include standard purchase quantities; for instance, there's neither a gallon option nor a liter option for milk. If it doesn't have an ingredient already in its database, then you must add it to the database and assign it to an ingredient class from a sparse and seemingly random list that includes flour, sugar, oats, and nuts but excludes more standard ingredient types like dairy and meat. Going through all of these steps makes adding ingredients time consuming and ultimately not worth the extra effort.The software is populated with about 750 recipes out of the box, but the recipes are spread out by country, so there are fewer than 10 recipes for each country. Some of Chef Master's recipes seem slight and strangely categorized, too. For instance, one of the recipes for the United States is ham, brie, and apple quesadillas. Given that there are only four recipes in the United States category, there could have been a more representative American food chosen for it. The other recipes are ginger glazed salmon, slow cooker spicy game day meatballs, and tequila citrus chicken wings. It's an odd combination. A recipe for pound cake lists Aruba as its country of origin, but the recipe consists of just lemons, sugar, eggs and a pie crust. It sounds tasty, but a few minutes of Googling turns up more interesting recipes to make from Aruba: cashew nut cake, coconut pudding, and bread rolls called pan dushi, to name a few. If there's one thing that's easy to find on the Web, it's recipes. Anyone can find any of thousands of international recipes online, often in a significantly shorter time than it would take to find one in Chef Master. It's not worth paying money for Chef Master unless it becomes much easier and quicker to navigate.—Lisa Cekan Note: When you purchase something after clicking links in our articles, we may earn a small commission. Read our affiliate link policy for more details. Chef Master is an application that automatically grows its recipe database. Cute map-based interface conveys the worldwide influence of the recipes Not easy to navigate and populate the software with recipes and ingredients Anyone who cooks knows how important it is to have a good chef's knife in your culinary armory. The size and versatility of the chef's knife often makes it the most-used tool when it comes to food preparation. A chef's knife is good for mincing, slicing, chopping, and even disjointing large cuts of meat, giving it a flexibility that is rarely seen in a kitchen filled with specialized tools and appliances. Here at Wise Bread, we've put together a list of the top 5 chef's knives for you to choose from. What Is a Chef's Knife? A chef's knife is a cutting tool that is used to prepare food for cooking. The original chef's knife was designed to disjoin large cuts of beef; however, it has evolved to become an all-purpose knife for cooks. Chef's knives typically range between 6 to 14 inches in length. When purchasing a chef's knife, the most important factors to consider are sharpness, build, and comfort. Best 5 Chef's Knives Victorinox 8 inch Chef's Knife Swiss knife manufacturer Victorinox's foray into kitchen cutlery has produced an extremely sharp and well-designed 8 inch chef's knife at a very reasonable price. Users really appreciate the quality-to-price ratio of this particular chef's knife. The high-carbon stainless steel blade ensures sharp cutting and good edge retention. Finally, the patented handle design is ergonomic and slip resistant. Currently \$36.59 on Amazon. Wusthof Classic 8 Inch Cook's Knife Those who have purchased kitchen cutlery in the past may recognize the name Wusthof. This German knife manufacturer is known for its high-quality products. When it comes to buying a chef's knife, it is important to keep in mind the size of the knife and how it will fit in your hand. To that end, Wusthof's Classic line of chef's knives comes in a number of different sizes. However, the 8 inch knife seems to hit a sweet spot for many users. Special alloyed stainless steel and full tang that is triple riveted into the handle ensures exceptional sharpness and durability. Currently \$129.95 on Amazon. Wusthof Classic Santoku Santoku knives are general-purpose kitchen knives that originate from Japan. They are capable of performing the same tasks as Western chef's knives such as slicing, chopping and mincing with the same level of proficiency. The primary difference between a santoku and a chef's knife is the fact that a santoku primarily relies on single, downward cuts instead of rocking cuts. The Wusthof Classic Santoku has all of the design elements you would expect in a Wusthof knife: high-carbon steel blade, full tang construction and a solid, but comfortable handle. Currently \$99.95 on Amazon. Chicago Cutlery Fusion 7-3/4 inch Chef's Knife Recommended by Good Housekeeping, this Chicago Cutlery chef's knife is a great choice for those looking for a quality knife at an inexpensive price. This knife, the cheapest on this list, is comparable to many pricier options with a high-carbon stainless steel blade and a non-slip cushioned handle for comfortable use. Currently \$16.85 on Amazon. Global G-2 8 inch Chef's Knife Considered the best chef's knife on ConsumerSearch, users and professionals agree that the blade of the Global G-2 8 inch chef's knife is exceptionally sharp and that the knife is remarkably light and balanced. The blade produces thin, even slices and is capable of cutting into even the toughest foods. The blade itself is made of stamped steel rather than the forged steel of other knives on this list, which makes it harder than other blades but also more prone to chipping or breaking. Currently \$91.78 on Amazon. Disclaimer: The links and mentions on this site may be affiliate links. But they do not affect the actual opinions and recommendations of the authors. Wise Bread is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for sites to earn advertising fees by advertising and linking to amazon.com.

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