

At the Chefs Table Culinary Creativity in Elite Restaurants



BOOK DETAILS

- Author : Vanina Leschziner
- Pages : 272 Pages
- Publisher : Stanford University Press
- Language : English
- ISBN : 0804787972

[↓ DOWNLOAD](#)

BOOK SYNOPSIS

This book is about the creative work of chefs at top restaurants in New York and San Francisco. Based on interviews with chefs and observation in restaurant kitchens, the book explores the question of how and why chefs make choices about the dishes they put on their menus. It answers this question by examining a whole range of areas, including chefs careers, restaurant ratings and reviews, social networks, how chefs think about food and go about creating new dishes, and how status influences their work and careers. Chefs at top restaurants face competing pressures to deliver complex and creative dishes, and navigate market forces to run a profitable business in an industry with exceptionally high costs and low profit margins. Creating a distinctive and original culinary style allows them to stand out in the market, but making the familiar food that many customers want ensures that they can stay in business. Chefs must make choices between these competing pressures. In explaining how they do so, this book uses the case study of high cuisine to analyze, more generally, how people in creative occupations navigate a context that is rife with uncertainty, high pressures, and contradicting forces.

AT THE CHEFS TABLE CULINARY CREATIVITY IN ELITE RESTAURANTS -

Are you looking for Ebook At The Chefs Table Culinary Creativity In Elite Restaurants? You will be glad to know that right now At The Chefs Table Culinary Creativity In Elite Restaurants is available on our online library. With our online resources, you can find Applied Numerical Methods With Matlab Solution Manual 3rd Edition or just about any type of ebooks, for any type of product.

Best of all, they are entirely free to find, use and download, so there is no cost or stress at all. At The Chefs Table Culinary Creativity In Elite Restaurants may not make exciting reading, but Applied Numerical Methods With Matlab Solution Manual 3rd Edition is packed with valuable instructions, information and warnings.

We also have many ebooks and user guide is also related with At The Chefs Table Culinary Creativity In Elite Restaurants and many other ebooks.

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with At The Chefs Table Culinary Creativity In Elite Restaurants. To get started finding At The Chefs Table Culinary Creativity In Elite Restaurants, you are right to find our website which has a comprehensive collection of manuals listed.