

A brief introduction about world's Executive chefs.

Presenter: Dilshod Khusanov.

Who is a chef?

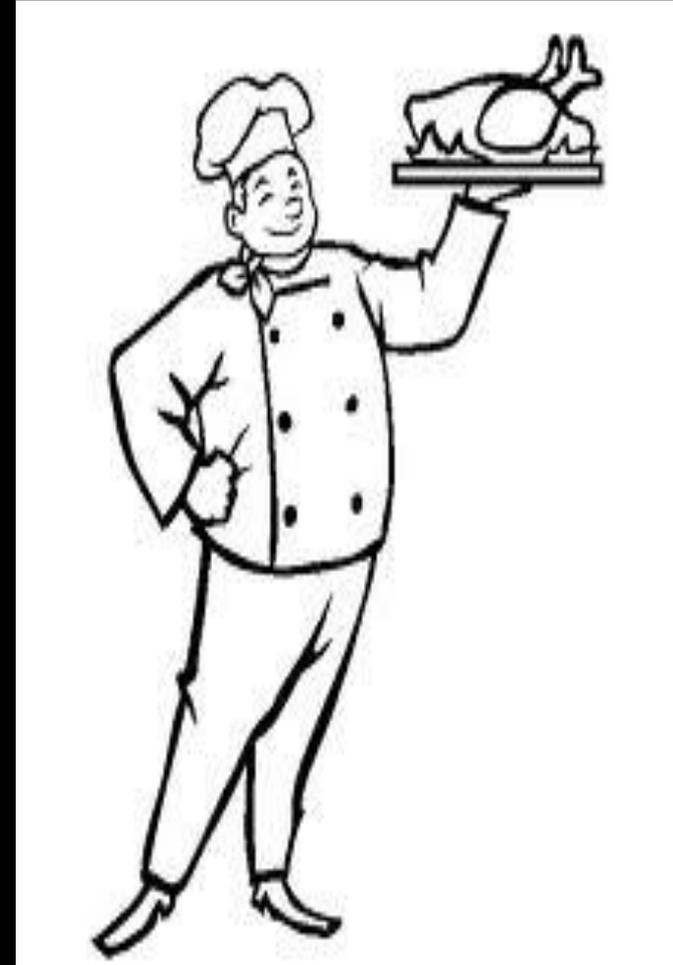


The word of chef taken from french language and means cook.

Executive chef is a person who born similiary lives for make not only beautiful and tasty dishes but also incredible dishes which you will never forget. Here I am referring to that Executive chef is able to show his professional specialize experience in a meal. Actually he spends all life in a kitchen. By this I mean that he finds his best friend, wife, even his family from the kitchen. There is a small story about Executive chef Fransua Vallet --->

Steps of to be Executive chef

- Executive chef
- Sous chef
- Chef de parti
- Demi chef
- Comis A
- Comis B
- Operating
- Steward



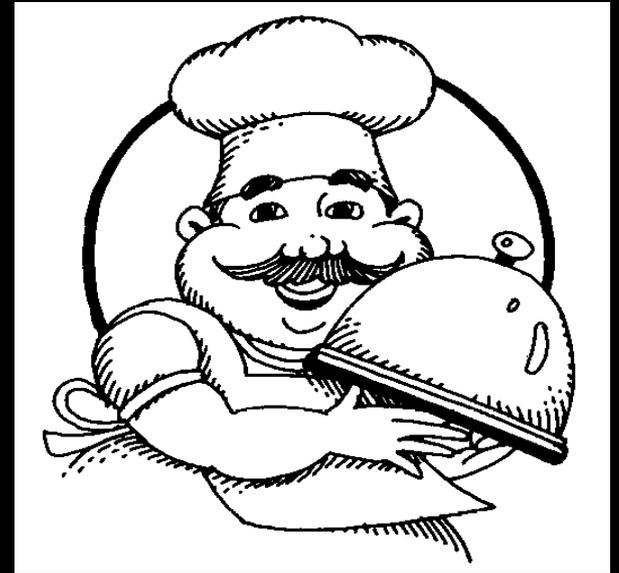
- **Executive chef** –
- responsible for all things in the kitchen including all conditions and operations at the same time every kind of meal which can serve in restaurants or bars. Almost he plays the same role with F/B manager.



- **Sous chef** –
- he has deep knowledge of souse making. He knows every souses norm. The main aspects of his professional personality are strongly tolerance, excellent skills and of course highly capable of understanding tastes.



- **Chef de parti** –
- he is head of small groups. He does a lot works in the kitchen. His main responsibility increase energy of cooks groups likewise controlling products. Also he looks for things to be in time.



- **Demi chef** –
- He is a cook who has more experience and knowledge comparing to other cooks in a small group. Additionally he is a person who feels more responsibility moreover asks for his actions.



Also, there are chefs by their direction.

Sauté chef- responsible for all sauteed items.

Fish chef- prepares fish dishes and often does all fish butchering.

Roast chef- prepares roasted and braised meats and their appropriate sauce.

Vegetable chef- prepares hot appetizers and often prepares the soups, vegetables, pastas.

Roundsman- also referred to as a swing cook, fills in as needed on stations in the kitchen.

Pantry chef- responsible for preparing cold foods, including salads, cold appetizers.

Butcher- butchers meats, poultry and sometimes fish.

Pastry chef- qualified in making baked desserts such as pastries, cakes, biscuits, chocolates and breads.

- Only the person who works in a skill level and gets enjoyment from it, able to see work's good result which he or she wanted.

■ S. Pelligrino

- Keep your head cool, feet hot. Your head have to think cool and feet have to be on fire from your speed.

■ M. Akmal

**Who is world's number
one executive chef?**

René Redzepi



René Redzepi (born 16 December 1977) is the chef and co-owner of the two-Michelin star restaurant Noma in Copenhagen, Denmark. By 2010, 2011 restaurant Noma was world's number one restaurant.

Chef's main own aspects.



Redzepi notes on his work for the reinvention and refinement of a new Nordic cuisine and food that is characterized by inventiveness and clean flavors. He has very big knowledge of molecular culinary. Redzepi introduced his national dishes to all of the world. Now, there is a long queue at near the door of Noma restaurant.



**There are some dishes
which
Rene Redzepi made.**













Molecular culinary















Rene Redzepi and his team!













Photos when restaurant "Noma" awarded World's the best restaurant



10 best restaurants of the world by 2011 year

No	Position	Restaurant	Country
<u>1</u>	—	<u>Noma</u>	<u>Denmark</u>
2	Up 2	El Celler De Can Roca	Spain
3	Up 2	Mugaritz	Spain
4	Up 2	Osteria Francescana	Italy
5	Down 2	The Fat Duck	UK
6	Up 1	Alinea	USA
7	Up 11	D.O.M	Brazil
8	Up 1	Arzak	Spain
9	Up 2	Le Chateaubriand	France
10	—	Per Se	USA

PIERRE GAGNAIRE

Pierre Gagnaire Chef Executive

■ **Unquestionable world's best famous executive chef. Pierre Gagnaire was born in Apinac city of France 9th april 1950. He is owner of "Pierre Gagnaire" restaurant in France at the same time head chef of that restaurant.**



Chef's main peculiarities.

All of his life Gagnaire tried to unite different national dishes with each other. Beginning his career in St. Etienne he won three Michelin Stars.



Achieved results.

- 3 Michelin Stars
- World's 6th executive chef by 2005
- World's 3rd executive chef by 2006
- World's 3rd executive chef by 2007



2005-year

No	Restaurant	Country
1	The Fat Duck	UK
2	El Bulli	Spain
3	The French Laundry	USA
4	Tetsuya's	Australia
5	Gordon Ramsey	UK
<u>6</u>	<u>Pierre Gagnaire</u>	<u>France</u>
7	Per Se	USA
8	Tom Aikens	UK
9	Jean Georges	USA
10	St John	UK

2006-year

No	Restaurant	Country
1	El Bulli	Spain
2	The Fat Duck	UK
<u>3</u>	<u>Pierre Gagnaire</u>	<u>France</u>
4	The French Laundry	USA
5	Tetsuya's	Australia
6	Bras	France
7	Le Louis XV	France
8	Per Se	USA
9	Arzak	Spain
10	Mugaritz	Spain

2007-year

No	Restaurant	Country
1	El Bulli	Spain
2	The Fat Duck	UK
3	<u>Pierre Gagnaire</u>	<u>France</u>
4	The French Laundry	USA
5	Tetsuya's	Australia
6	Bras	France
7	Mugaritz	Spain
8	Le Louis XV	France
9	Per Se	USA
10	Arzak	Spain

Pierre Gagnaire's team.











Pierre Gagnaire restaurants







Summary

As a summary I may say that every work, whatever we do, we are able to do beautiful and bewitching. For this just demands interest, tolerance and love to things what we work on. Good career, experience and a piece of good fortune wait for only the persons who proud of self work!

Thanks for attention!

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