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At The Chef's Table: Culinary Creativity In Elite Restaurants



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.

Book Information

File Size: 1911 KB

Print Length: 273 pages

Publisher: Stanford University Press (June 3, 2015)

Publication Date: June 3, 2015

Sold by:Â Digital Services LLC

Language: English

ASIN: B00XXPADN8

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #1,106,315 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #194

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