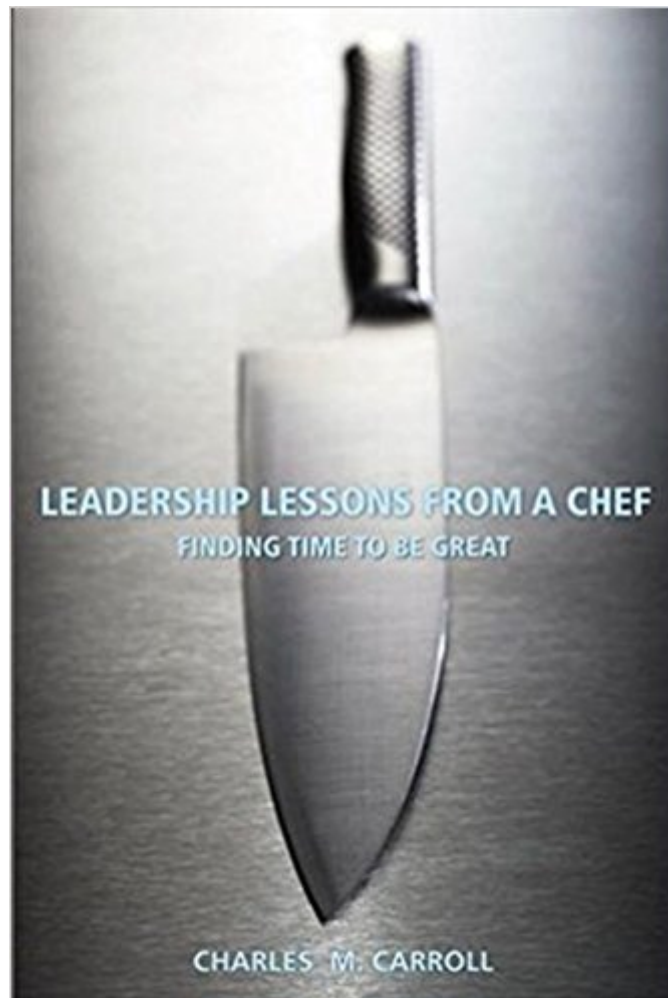




The book was found

Leadership Lessons From A Chef: Finding Time To Be Great



Synopsis

"Chef Charles Carroll has answered our prayers and delivered a book, a bible, a life's journal shared by a real chef in today's modern kitchen." ?Chef John Folse, CEC, AAC "From time to time, I buy motivational books for my managing partners and chefs, and this book is my all-time favorite gift. What Chef Carroll has to say is the real thing." ?Johnny Carrabba, founder, Carrabba's Restaurant A unique guide to leadership in the culinary arena, by a chef for chefs Leadership Lessons from a Chef is about creating excellence in the professional kitchen. Here the difference between good and great comes down to the details, and attention to these details comes from the right attitude reaching across all staff. A good culinary manager, according to author and award-winning Certified Executive Chef Charles Carroll, skillfully cultivates this attitude for success, and so leads the way toward kitchen excellence. Using stories and examples drawn from his many years' experience, Chef Carroll gives you a leader's tour through the working kitchen. Offering proven wisdom in plainspoken terms instead of abstract management theories, the practical tools and ideas found in this groundbreaking book can be used immediately to motivate and develop an effective team environment among kitchen staffs. Leadership Lessons from a Chef features: Chef Carroll's formula for managing kitchen staffs?SEF: Scheduling, Empowering, and Follow up?and how the formula works in practice Take-away boxes that reinforce key points Chapters that progress logically, helping you evaluate and refine your goals, develop a mission and principles, and implement these in a motivational and positive way Helpful forms for both greater efficiency and esprit de corps Inspiring quotations, as well as life and work tips from Chef Carroll Whether you're a student just starting your culinary education, or an executive chef seeking to take your operation to a whole new level of excellence, Leadership Lessons from a Chef is an indispensable resource for all stages of your culinary career.

Book Information

Paperback: 192 pages

Publisher: Wiley; 1 edition (July 9, 2007)

Language: English

ISBN-10: 0470125306

ISBN-13: 978-0470125304

Product Dimensions: 6 x 0.5 x 8.9 inches

Shipping Weight: 8.8 ounces (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 25 customer reviews

Best Sellers Rank: #101,937 in Books (See Top 100 in Books) #61 in Books > Cookbooks, Food & Wine > Professional Cooking #986 in Books > Cookbooks, Food & Wine > Cooking Methods #1414 in Books > Business & Money > Management & Leadership > Leadership

Customer Reviews

"Chef Charles Carroll has answered our prayers and delivered a book, a bible, a life's journal shared by a real chef in today's modern kitchen." — Chef John Folse, CEC, AAC "From time to time, I buy motivational books for my managing partners and chefs, and this book is my all-time favorite gift. What Chef Carroll has to say is the real thing." — Johnny Carrabba, founder, Carrabba's Restaurant A unique guide to leadership in the culinary arena, by a chef for chefs Leadership Lessons from a Chef is about creating excellence in the professional kitchen. Here the difference between good and great comes down to the details, and attention to these details comes from the right attitude reaching across all staff. A good culinary manager, according to author and award-winning Certified Executive Chef Charles Carroll, skillfully cultivates this attitude for success, and so leads the way toward kitchen excellence. Using stories and examples drawn from his many years' experience, Chef Carroll gives you a leader's tour through the working kitchen. Offering proven wisdom in plainspoken terms instead of abstract management theories, the practical tools and ideas found in this groundbreaking book can be used immediately to motivate and develop an effective team environment among kitchen staffs. Leadership Lessons from a Chef features: Chef Carroll's formula for managing kitchen staffs — SEF: Scheduling, Empowering, and Follow up — and how the formula works in practice Take-away boxes that reinforce key points Chapters that progress logically, helping you evaluate and refine your goals, develop a mission and principles, and implement these in a motivational and positive way Helpful forms for both greater efficiency and esprit de corps Inspiring quotations, as well as life and work tips from Chef Carroll Whether you're a student just starting your culinary education, or an executive chef seeking to take your operation to a whole new level of excellence, Leadership Lessons from a Chef is an indispensable resource for all stages of your culinary career.

Charles M. Carroll, CEC, AAC, is the Executive Chef at the River Oaks Country Club in Houston, Texas, which is among the top country clubs in the United States. He has received over seventy national and international awards, including three Presidential Medallions from the American Culinary Federation. A graduate of the Culinary Institute of America, Chef Carroll was the manager of the 2004 United States Regional Culinary Olympic Team, which won three gold medals and was

ranked third internationally. Before joining River Oaks, Carroll held executive chef positions at Rochester, New York's Oak Hill Country Club and The Balsams Grand Resort Hotel in New Hampshire.

I have been in the service industry ten years total and served in the Marine Corps for 4 years at which time I served as many different leadership positions and had leadership classes and training out the ying-yang....but when I discovered this piece of GOLD, I immediately read through a few pages online and purchased on the spot. This book covers EVERYTHING you need to know and learn to become a successful chef, mentor, leader, business professional and great image to the peers around you. Chef Charles Carroll is an amazing person (I have never met him in person, but when reading a book such as this one, and being a chef myself, I can almost feel a spiritual bond between us) and amazing chef, has over 70 medals from all over the world, breaks everything down to "Barney style" if you will, and makes it fun to learn more and more about "finding time to be great." I strongly suggest this book to anyone who wants to further their education and leadership traits, new to the culinary industry, or just an old dog wanting to learn new tricks. This is hands down my favorite leadership and chef book of all time! If you read this, please buy!!

Awesome book everyone working in foodservice need to read this book!!!

This is not only a great book for culinary students and staff who want to excel and differentiate themselves, it is also a great book for all students! It is chock full of great recommendations for going the extra mile, over delivering, excelling in your chosen profession, and becoming a great leader. It is not only a must-read for culinary students - it is also an important book for hospitality students!

Now this is a great book for all of us who walk daily between kitchens walls. Working with people who sometimes grab this tough job left to last choice is not so easy. But this book proves to be a solution to that. Like all great managers the key is to never stop believing in your people. A must read for all head chefs and executive chefs.

Loads of information that inspires and motivates. This is my second reread of it and many of the things I've learned and implemented have helped me advance in my own career.

This is a fantastic book. When I first looked inside on the site I was put off by the story of him using his wife as the new larder chef etc..... But this book has a great amount of knowledge. Chef Charles is a real executive chef and has set up a great system of management. His ideas can be copied and pasted to your business. Myself as a new executive chef of a 5 star hotel I took a lot of his ideas and have implemented them with success. It's true that some of the ideas will not be applicable to your operation and it is very American ideals but with all of the great ideas put forward one can only praise chef Charles and thank him for his book. I highly recommend it.

This was recommended by my professor and I am glad I went out and bought it. Super inspiring.

Had to read it for a class, and I'm glad I did. It's a wonderful, motivating, and thoughtful read for those aspiring to run their own kitchens.

[Download to continue reading...](#)

Leadership Lessons From a Chef: Finding Time to Be Great Cooking with the Diabetic Chef: Expert Chef Chris Smith Shares His Secrets to Creating More Than 150 Simply Delicious Meals for People Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Why Leadership Sucks: Fundamentals of Level 5 Leadership and Servant Leadership Gay Dating Success: Finding Real Love and Intimacy In a Straight World (Real Love, Sex, Finding Women, Finding Men Book 1) Snapshots of Great Leadership (Leadership: Research and Practice) Nate the Great Collected Stories: Volume 1: Nate the Great; Nate the Great Goes Undercover; Nate the Great and the Halloween Hunt; Nate the Great and the Monster Mess Lead Like Jesus: Lessons from the Greatest Leadership Role Model of All Time The Leadership Lessons of Gregg Popovich: A Case Study on the San Antonio Spurs' 5-time NBA Championship Winning Head Coach Marshall: Lessons in Leadership (Great Generals) Shackleton's Way: Leadership Lessons from the Great Antarctic Explorer The "No Time" Boxed Set Featuring Michael Collins: No Time To Run; No Time To Die; No Time Hide (Legal Thriller Featuring Michael Collins) Blues Guitar Lessons, Vol 2: Over 50 Great Lessons for the Intermediate Blues Guitarist Blues Guitar Lessons, Vol 3: Over 50 Great Lessons for the Advanced Blues Guitarist (Book & CD) Instant Pot Cookbook: Chef Approved Instant Pot Recipes Made For Your Instant Pot - Cook More In Less Time (Instant Pot Pressure Cooker Recipes Cookbook) Air Fryer Cookbook: Chef Approved Air Fryer Recipes Made For Your Air Fryer - Cook More In Less Time The Devil in the Kitchen: Sex,

Pain, Madness, and the Making of a Great Chef Effective Leadership and Management in Nursing
(8th Edition) (Effective Leadership & Management in Nursing (Sull) Essentials of Nursing
Leadership & Management (Whitehead, Essentials of Nursing Leadership and Management)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)