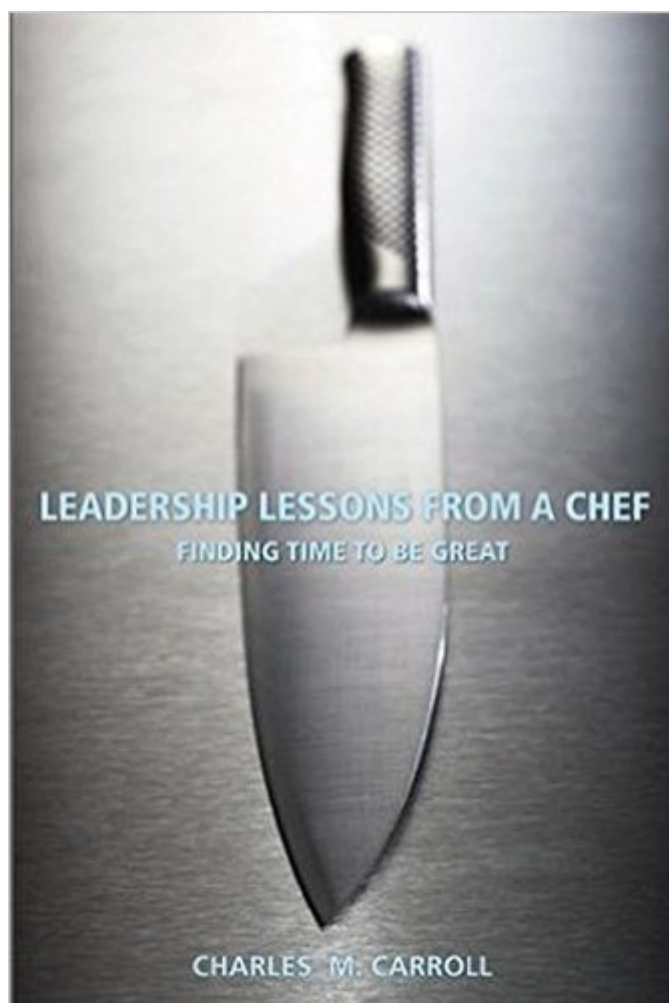


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Leadership Lessons From A Chef: Finding Time To Be Great



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.

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Customer Reviews

Unless you are in the restaurant industry, comprehending what it takes to be successful is quite difficult. Certainly there is a need to run an operation profitably, and that in itself can be a monumental task, but before profit comes a focused, well run kitchen. When it operates efficiently, watching a kitchen in the heat of service can be very similar to focusing on an orchestra under the direction of a competent conductor. When it operates poorly, the kitchen resembles a cross between Dante's Inferno and the gates of hell. A well built team of serious culinary professionals, focused on food and service will always lead to a financially successful business. At the head of this team you will always find a confident, well-versed, competent, compassionate, quality driven leader. Chef Carroll, a highly accomplished culinarian shows us how he has been able to make his mark as one of the finest cooks in the country while systematically running some of the finest clubs in America. This book is truly inspirational, easy to understand, well-organized and a perfect addition to every serious culinary professionals library.

This book is a no-nonsense, straight forward handbook on leadership. Chef Carroll is clearly an expert in his field but what surprised me was how his leadership experience in a pro kitchen carries over to different business disciplines. While individual examples were specific to the culinary field they are easily transferable to almost any business situation. His focus on intensity, staff development, and delivering a winning product provides timeless lessons and a strong foundation for new leaders. I pass on many "leadership" books, but this is a great keeper to compliment a leadership library for any young manager looking to take it to the next level.

I just had the pleasure of reading Chef Carroll's book and also of visiting inside of his kitchens, personally. Let me say that I hold myself a good judge of cleanliness and organization. Having been a Sous Chef for State Dinners at the White House for many years and also in the US Navy as a Chef for 21 years - Chef Carroll takes top toque on me! It was clearly evident to anyone that the items he shows and teaches in his book - are evident and working in real life. There is no fantasy here. Also, one could not help but notice that the US Culinary Olympic Team trains at River Oaks Country Club, where Chef Carroll leads as the Executive Chef. I have had the honor of watching two

of Chef Carrolls own Chefs in Luxembourg City, Luxembourg and Erfurt, Germany. This was during the World Culinary Cup and Culinary Olympics. Chef Carroll, I am so proud to know that team members work here with you! What an amazing leader he is. I can't say enough of the fact that here is the perfect book for chef students to be studying in all culinary schools. Leadership is not management. Holding oneself to inspiring younger team members, not expecting respect each morning - but earning it each day - here are the hallmarks of true Steven Covey leadership. As a former Executive Chef to the President of the United States of America at Camp David - I would highly recommend this book at the top of my list. I would love to see it twice as thick and hardback - like a textbook! Sincerely, Martin CJ Mongiello, MBA

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.

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!!

Right off the bat I was disappointed that the size of the book, which seems so small considering the price tag. I haven't finished it because it is riddled with grammar errors and was hard to follow. Major

disappointment because I was really excited to get some in depth guidelines for leadership specifically in the kitchen, as I have recently been promoted to sous chef and thought this would help me in my new role. Would NOT recommend; you are better off reading a leadership relating to business and applying those techniques to the kitchen.

As a chef in the industry over the course of 27 years, Chef Carroll displays his passion, leadership, integrity, and most of all, his reverence to the profession. He is committed to passing on his gifts and talents to others as well as himself. I commend him on his written works, but also seeing his operation, it's also his life works. Chef Carroll leads by example and shows each and all "servant leadership." Thomas G. Ciapi CEC, CCE, AAC

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