



# Famous Chefs and Entrepreneurs

**in the Food Service  
Industry**

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# Chefs

- French for “chief”
- Short for chef de cuisine or chief of the kitchen
- A professional cook

# Chefs in History

- **Marie-Antoine Carême** (1784–1833)
  - Defined the art of Grand Cuisine.
- **Georges August Escoffier** (1846–1935)
  - Refined Grand Cuisine into contemporary Classical Cuisine and established the kitchen brigade.
- **Julia Child** (1912-2004)
  - Revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs by presenting an approachable version of sophisticated French cooking to her eager audience for four decades.
  - <http://video.pbs.org/video/1094182701>



# Entrepreneurs



- Create and run a business
- Take personal and financial risks
- Hope for personal satisfaction and financial rewards

# Entrepreneur Industry Insights

- Steve Ells – Chipotle Mexican Grill®
- Dave Thomas – Wendy's®
  - <http://www.biography.com/people/dave-thomas-9542110>
- Colonel Harlan Sanders – Kentucky Fried Chicken®
  - <http://www.biography.com/people/colonel-harland-sanders-12353545/videos>

# Julia Child's Kitchen at the Smithsonian

- The original celebrity chef and cookbook personality
- Donated her kitchen to the National Museum of American History in 2001
- [http://americanhistory.si.edu/juliachild/f lash\\_home.asp?dest=home](http://americanhistory.si.edu/juliachild/f lash_home.asp?dest=home)

# References/Resources

## Textbooks:

- Glencoe. (2010). *Culinary essentials*. Woodland Hills, California: McGraw Hill.
- (2011). *Foundations of restaurant management & culinary arts*. (1 ed., Vol. 1). Boston: Prentice Hall.
- Draz, J., & Koetke, C. (2010). *The culinary professional*. Tinley Park, Illinois: The Goodheart-Willcox Company, Inc

## Websites:

- Biography  
As a nation that loves to eat, we hold food, and the people who prepare it, close to our hearts. Though Julia Child was the original celebrity chef and cookbook personality, the boom in reality TV has led to a renewed interest in all the people who turn food into art. From cooking show competitors to chefs to the stars, we love to watch these talented individuals whip up all kinds of delicious dishes.  
<http://www.biography.com/people/groups/chefs>
- Food Network  
The Food Network is committed to exploring new and different ways to approach food - through pop culture, competition, adventure, and travel - while also expanding its repertoire of technique-based information.  
<http://www.foodnetwork.com>

# References/Resources

- Julia Child's Kitchen at the Smithsonian  
Julia Child shared the passions, philosophies, and products of her kitchen in her home with family, friends, colleagues, and fans for 45 years. Now she is sharing the kitchen itself with millions, having donated it to the National Museum of American History in 2001.  
<http://americanhistory.si.edu/juliachild/>
- PBS  
Julia Child revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs by presenting an approachable version of sophisticated French cooking to her eager audience for four decades.  
<http://video.pbs.org/program/julia-child/>