

JNST OOOOF - Johnston Restaurant

Michael Johnson

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The restaurant industry is one of the most demanding and unforgiving work forces there are. We've all seen on TV, Gordon Ramsey verbally abusing the contestants on his Hell's Kitchen show, but never do we realize that the emotional and physical abuse portrayed in the name of entertainment is the reality that young cooks all over the world must endure, and is accepted as the standard for the makings of a great chef. The culinary world is exclusionary in this way, and has a tendency to fall under the mentality that the weak in the kitchen should be weeded under any means necessary. Michael Johnson, A Gastronomic Sociology and Culinary major from the Redlands area, is here to try to combat these along with many of the other questionable business practices that are held in these establishments. Michael, has spent his years in Johnston working from the bottom as a dishwasher to a prep cook, to a line-relief cook, to a fully qualified line cook, to hosting his own pop-up restaurants, and finally, to helping open the restaurant Don Orange on State Street. "I've spent many years submerged in the frantic boiling pot. I've experienced the verbal

abuse and the mental toll. The alcoholism, and the degradation. The implosions of men and women who the culinary field had failed them. I've had screaming matches with my fellow cooks. I've had boiling hot food thrown on me, not including the hundreds of times a day you must be willing to burn yourself for these peoples to get their food in a timely manner. You have to be almost masochistic and or have an appetite for abuse to be able to make it in this field. You need to have some sort of void to fill. I think this industry ruins more workers than it holds. I think a level of morality needs to be upheld, and I think my class can be an example for such an idea." Michael will be returning from his official chef apprenticeship in Rome in the Spring of 2020 as a certified and registered chef.

In this class we will be allowing anyone of any skill level to have a taste of the culinary world without having to deal with some of the harsh realities of the industry. The only requirement to the class is an interest in food and a commitment to being a part of my kitchen staff. To achieve our goals in this class we will be doing the following:

1. Reading first hand experiences of cooks in some of the most famous restaurants in the world
2. Learning basic cooking/restaurant skills including: knife skills, equipment handling, food/prep safety, cost-management,

plating, expo, flavor development, hospitality, time-management, and promotion.

3. Meeting during the week to plan a theme, menu additions or subtractions, and assign jobs for that week
4. Meeting the day before services to deep clean our workspace and prep for our service the next day
5. Having either a successful lunch or dinner service for the Johnston community and possibly the greater University

Please note: This class will be time-consuming, labor-intensive, and **REQUIRES** a dedication to the greater whole. Any requested time off will result in your colleagues having to pick up your slack. Please coordinate your classes and homework time accordingly. I will not accept needing to do homework during our service because these services are part of your homework. Requesting time off from the service must be made **ATLEAST** 1 day before prep.