



MICHELIN STAR

Academic and Employability

Coveted by many chefs but bestowed upon only to an excellent few.
Getting a star (or three) could change the fate of a restaurant.



High quality cooking,

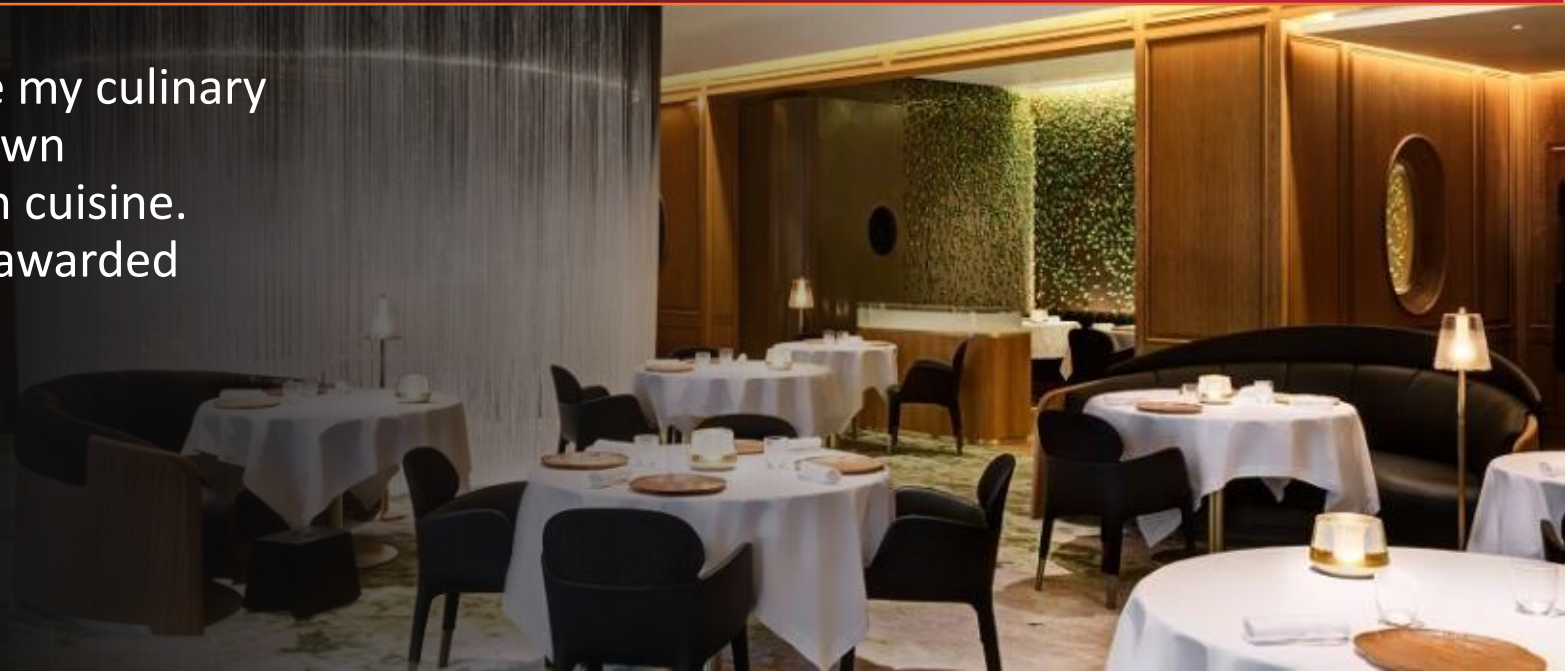


Excellent cooking, worth a detour



Exceptional cuisine, worth a

For many years I have wanted to take my culinary skills to the next level and open my own restaurant that offers the best French cuisine. Eventually become a a Michelin star awarded restaurant.

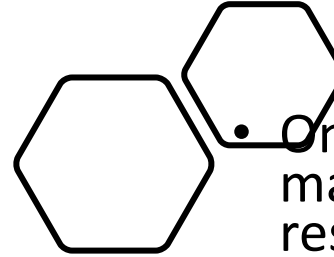


Do I have what it takes? My experiences

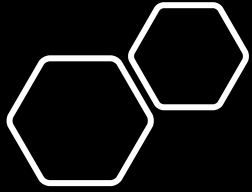
- I have been a chef for more than 10 years. This experience is very good because I understand what it takes to work in the best restaurants and what customers want to eat.
- I have been a chef in both Paris and London, these are places well-known for the best cuisine with people travelling from all parts of the world to that luxurious and delicious dining experience.
- I speak French and English which means I can communicate with customers and employees. This means I have a wide variety of choice when it comes to choosing the best chefs in the industry.
- I have had the opportunity to also work with 3-time Michelin star chef Gordon Ramsay. This makes me more appealing to customers.



Skills and attitudes that I have



- One important skill I will need is time management. This is because the restaurant will need to make sure that customers get their food at an appropriate time, and they do not wait for a long time. I am good at managing my time as I can balance when I need to go to important meetings.
- Another skill I will need for this is strong leadership skills. This includes communication. I can speak more than 1 language this helps with communicating with non-English speakers. I am also able to communicate with my employees by encouraging them or giving them criticism when needed.
- One important thing is to also enjoy what you do. I enjoy cooking and this is good because it creates a good environment in the working place for customers and workers because I will always be happy.



Things I need to work on

- The restaurant can be a very fast-paced environment and can get very stressful. I would need to find a way to relax a deal with this stress. One way I can do that is taking breaks. I can also do this by giving my employees responsibility so that I am not stressed all the time.
- It is important that a restaurant has goals. For example, weekly goals such as the amount of daily restaurant sales and customer. This can be done by having monthly reviews and setting quotas for employees and ensuring they are met.
- SMART goals can also be set for example: To create a new meal every 4 months that can be added to the menu. This will be done by encouraging chefs to express themselves. This will be checked by seeing if these dishes have been a big hit with customers and if it had generated good sales. This will be done by customer allowing customers to review their food.

A photograph of a group of people clapping their hands, with the text "Thank you for listening" overlaid in red. The image is a close-up, focusing on the hands and forearms of several individuals. The hands are in various stages of clapping, with some palms facing each other and others open. The background is blurred, showing more people in a similar setting. The text is centered and written in a bold, red, sans-serif font.

Thank you for listening