

Hospitality Speaks!

My job, how I got it, and where I'm heading

Video Series Worksheet: Annelies VanHoute - Line Cook | **Answer Key**

1. Why does Annelies like this industry?
There are always things to learn and it never gets boring
2. Where did she grow up?
Puget Sound
3. Who taught her how to cook?
Her Italian Godmother who had a garden and cooked everything from scratch
4. A Fire Roasted Cracker is _____ and it's better than _____.
Pig skin, Pop Rocks
5. Where was her first job and how old was she?
At a sandwich shop, 16 years old
6. Where is she working now?
At a Cantonese restaurant as a line cook
7. What is the first thing she does when she comes to work?
Checks her inventory
8. What skill do you need for her job?
Time management
9. What is a "tester"?
A dish sent out before service to make sure it's done right
10. What is her favorite part of her job?
Working next to the chef
11. What is the hardest thing? Always being _____ and not to taking it _____.
Critiqued, personally
12. What should you practice now?
Organization, positive attitude, watching the clock, knife skills
13. What does "mental mise en place" mean to you?
14. Cooking is a _____ profession do it because it's your _____.
Humble, passion

