

## 6 Month Chef Development Grid (Sample)

|   | November  | December   | January   | February   | March  | April   |
|---|---|--|---|--|--|---|
| <b>Book</b>                               | American Wagyu Trail  | Walden   | Offal Good  | Lessons in Excellence  | Burma Superstar  | The French Laundry  |
| <b>Podcast or TV</b>                      | The Sporkful  | The Kitchen Sisters Present  | How I built This  | Gastropod  | The Ketchup  | A Taste of the Past   |
| <b>Business, Management and Financial</b> | Learn about payroll and schedule "flex" and how to control overtime expenses.                                   | Make a daily chef manager planner to follow. Create personal daily agenda.           | Make personal connections with three local tasting rooms. Organic relationship building.                        | Work on setting up infrastructure for dinners at farm.   | Understand the fundamentals of food cost and inventory controls                    | Work on business plan development and discuss how to attract potential investors.   |
| <b>Technique</b>                          | Hunt a Local Wild Boar, Make Wild Boar Prosciutto and Smoked Sausages   | Create Garum program with scrap products.  | Find the least expensive fish local "trash fish" and create a unique dish and verbiage to make it a top seller. | Find 5 Edible plants on the island and create a course for the Discovery menu that utilizes all of them. | Learn to "sheet-cut" vegetables and make a net. Carve a ball in box out of potato. | Find source for apple blossoms. Develop two dishes to utilize the blossoms.   |
| <b>MISC</b>                               | Roll out Jar Program for bar and tasting room. (almonds, olives and pickles). Track revenue and guest response. | Work to create signature burger presentation-increase price by \$1 but improve value | Work on creating serving pieces using mycelium  | Tanning- Research historic tanning methods and tan one hide using ancient techniques.                    | Wild Card Catch Up   | Demonstrate that 2 members of the kitchen team (other than Chet) are capable of performing ALL of your daily projects and responsibilities. |