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Interviewer



Celebrity chef

Celebrity chef _____, is known for his creative and delicious dishes. He has worked in some of the best kitchens in the world, and has won many awards. In this interview, he talks about his life as a chef. First, Chef _____, where did you learn to cook?

Tell me about your experience cooking in professional kitchens.

So, I guess you have a lot of experience using various types of kitchen equipment.

And what do you see as your strengths, when it comes to cooking?

What style of cooking do you prefer?

Do you have a favorite ingredient?

What are your thoughts on healthy cooking?

And what about modern styles of cooking?

How do you handle, bad reviews of your cooking?

What do you do, when a customer complains about the food in your restaurant?

Do you have any advice for people who want to be chefs?

What would you say is your best dish?

Chef _____, thank you _____

I learned _____

I have been cooking _____

Absolutely _____

My strengths are: _____

I prefer _____

My favorite ingredient _____

Well, I think healthy cooking _____

I think modern cooking _____

I take it as _____

I talk to them _____

My advice _____

My best dish _____

Celebrity chef Jordan Hamsey, is known for his creative and delicious dishes. He has worked in some of the best kitchens in the world, and has won many awards. In this interview, he talks about his life as a chef. First, Chef Hamsey, where did you learn to cook?

I learned to cook, from my mum and dad. They are both great cooks, and I always loved watching them in the kitchen.

Tell me about your experience cooking in professional kitchens.

I have been cooking in professional kitchens, for over 20 years. I have worked in some of the best restaurants in the world. And, consequently, I have gained a lot of experience with different types of cooking.

So, I guess you have a lot of experience using various types of kitchen equipment.

Absolutely! I have experience using everything you can imagine. Including many kinds of ovens, stoves, microwaves, and of course, dishwashers.

And what do you see as your strengths, when it comes to cooking?

My strengths are: being able to follow recipes accurately, and always working quickly and efficiently.

I know that you can cook just about anything, but what style of cooking do you prefer?

I prefer to cook food that is simple, and classic.

Do you have a favorite ingredient?

Oh yes! My favourite ingredient to work with, is garlic. It has so much flavour, and can be used in so many different dishes.

What are your thoughts on healthy cooking?

Well, I think healthy cooking is important. But I also think, it's important to balance, healthy cooking, with tasty dishes. My cooking, is about creating dishes that make people feel good.

And what about modern styles of cooking?

I think modern cooking, is a great way, to experiment with new flavors, and combinations.

How do you handle, bad reviews of your cooking?

I take it as useful feedback, that drives me to improve my recipes, and my dishes.

What do you do, when a customer complains about the food in your restaurant?

I talk to them, and listen to them, and try to understand, exactly what they don't like, and what they really want.

Do you have any advice for people who want to be chefs?

My advice, for anyone who wants to be a chef, is to never give up. It's a difficult industry, but it's so rewarding.

What would you say is your best dish?

My best dish, is my mother's recipe for chicken pot pie.

Chef Jordan Hamsey, thank you for your time. It's been a pleasure to talk with you.

The pleasure is all mine. I love talking with fans of food and cooking.