

Does a Million Dollar Kitchen Assure a Million Dollar Meal?

YOU HEAR IT ALL THE TIME, "THE KITCHEN'S TOO SMALL," "THE LAYOUT ISN'T RIGHT," OR "I NEED THE 'SUPERMEGABLAST' OVEN."

So the board approves a complete overhaul of the facility and equipment. The grand opening is here and the kitchen is unveiled. Alas, the food seems about the same!

You guessed it, the answer to the question is *no*. A great chef can make an awe-inspiring meal when the power goes out and all that is available is the butane cooker from the brunch omelet station. This is not to say that a kitchen mustn't be equipped with the essential tools and machines, have a proper work flow design or include enough workspace for the amount of projected business. It's just that the facility must be considered *secondary* to a great kitchen *team*, starting with the chef.

A chef that is able to produce in the diverse environment of a club switching gears repeatedly and cranking out consistent awesome food isn't cheap. Just as important as spending the bucks on your chef, is spending them on the sous chef.

In fact, it's not going to be inexpensive for the entire team. All skilled labor will cost the bucks these days but you may be able to save on entry-level positions by using interns or new

cooking school graduates. But don't be mistaken, this investment in team is the best food and beverage "purchase" a club manager can make.

But what should you expect in return for your investment? You should see a consistently full dining room without the need for the "blackmail" of food minimums. You should hear *amazing* things about the restaurant *daily*. You should feel the "*Buzz*" in the air when cruising the clubhouse or dining rooms.

Once you've achieved the "*Buzz*" it's the right time to invest in some functional kitchen improvements and cool kitchen gadgets...I love my gadgets as much as the next guy!

Here are some of the newest coolest gadgets to help give your kitchen an edge without breakin' the bank:

ISI "GOURMET WHIP" FOAMER



This cool gadget used in Spain since 1998 has hit America by storm offering hot foam sauces and cold foams and mousses at the push of a button. About \$80 from iSi North America.



WHITNEY WERNER
EXECUTIVE CHEF, THE BEACH CLUB
SANTA MONICA, CALIFORNIA

POLYSCIENCE "ANTI-GRIDDLE"



The anti-griddle from Polyscience freezes on contact rather than heats as a conventional griddle. It creates crunchy outside crust with soft mousse centers for a la carte desserts. About \$1000 on ebay.

LIQUID NITROGEN (LN2)



Used for everything from new creations like ice cream pearls for kids or dessert garnishes, and mock popcorn



for a savory twist, to saving the ice cream for a banquet when the freezer goes out. Also good for HACCP reasons by cooling items quickly, and believe it or not putting out fires (used in Kuwait), LN2 is quickly becoming a staple in today's kitchen. From \$400 - \$800 for the canister and about \$30 a fill from your local distributor.

A beautiful newly remodeled kitchen with state of the art equipment is a chef's dream but the next time you're asked to spend the bucks on "the big stuff," ask yourself (and your chef) if perhaps an extra line cook or a more experienced sous chef might be a better investment! **BR**

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