

Sous Chef: 24 Hours on the Line

By Michael Gibney

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Sous Chef: 24 Hours on the Line By Michael Gibney

NAMED ONE OF THE TEN BEST NONFICTION BOOKS OF THE YEAR BY *TIME*

The back must slave to feed the belly. . . . In this urgent and unique book, chef Michael Gibney uses twenty-four hours to animate the intricate camaraderie and culinary choreography in an upscale New York restaurant kitchen. Here readers will find all the details, in rapid-fire succession, of what it takes to deliver an exceptional plate of food—the journey to excellence by way of exhaustion.

Told in second-person narrative, *Sous Chef* is an immersive, adrenaline-fueled run that offers a fly-on-the-wall perspective on the food service industry, allowing readers to briefly inhabit the hidden world behind the kitchen doors, in real time. This exhilarating account provides regular diners and food enthusiasts alike a detailed insider's perspective, while offering fledgling professional cooks an honest picture of what the future holds, ultimately giving voice to the hard work and dedication around which chefs have built their careers.

In a kitchen where the highest standards are upheld and one misstep can result in disaster, *Sous Chef* conjures a greater appreciation for the thought, care, and focus that go into creating memorable and delicious fare. With grit, wit, and remarkable prose, Michael Gibney renders a beautiful and raw account of this demanding and sometimes overlooked profession, offering a nuanced perspective on the craft and art of food and service.

Praise for *Sous Chef*

"This is excellent writing—*excellent!*—and it is thrilling to see a debut author who has language and story and craft so well in hand. Though I would never ask my staff to read my own book, I would happily require them to read Michael Gibney's."**—Gabrielle Hamilton**

"[Michael] Gibney has the soul of a poet and the stamina of a stevedore. . . . Tender and profane, his book will leave you with a permanent appreciation for all those people who 'desire to feed, to nourish, to dish out the tasty bits of life.'"***—The New York Times Book Review***

"A terrific nuts-and-bolts account of the real business of cooking as told from the trenches. No nonsense. This is what it takes."**—Anthony Bourdain**

“A wild ride, not unlike a roller coaster, and the reader experiences all the drama, tension, exhilaration, exhaustion and relief that accompany cooking in an upscale Manhattan restaurant.”***—USA Today***

“Vibrantly written.”***—Entertainment Weekly***

“Sizzling . . . Such culinary experience paired with linguistic panache is a rarity.”***—The Daily Beast***

“Reveals the high-adrenaline dance behind your dinner.”**—NPR**

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Editorial Review

Amazon.com Review

An Amazon Best Book of the Month, April 2014: Reading Michael Gibney's *Sous Chef*--a debut that plays at the outer bounds of memoir--may be the closest most of us will ever come to living a day as the second-in-command at a Michelin-starred New York City restaurant. Written in the second person, it's intense and immediately devourable. *Sous Chef* has all the drama, disaster, and triumph people have come to expect from reality restaurant TV, but far more intimate and nuanced. On every page, Gibney turns out phrases to savor: this is kitchen writing on par with Gabrielle Hamilton's *Blood, Bones & Butter*. No one who's read Anthony Bourdain's *Kitchen Confidential* will be surprised by the more licentious elements, but the real thrills are those transcendent moments when every player is absorbed by their role, moving together to assemble a fantastic meal. In Gibney's hands, the anonymous act of preparing and serving great food to ravenous multitudes feels authentically noble, verging on heroic. --*Mari Malcolm*

From Booklist
Trained both as a chef and a writer, Gibney leads readers on an excursion through the preparation and service of a single Friday night's dinner in an upscale Manhattan French restaurant. The day starts early for the kitchen staff, who inventory goods on hand; await the chef's decision on the evening's specials; make sure all the arrangements meet requirements for the appetizers, entrées, and desserts to be served; deal with the state of mind and body of the cooking staff; coordinate with the waiters; and ultimately get the proper dishes, properly prepared, to the proper tables at the proper time. Such coordination of disparate activities is a restaurant's stock-in-trade, and Gibney documents how the system works and what can go wrong as the complex process moves along. Cooks don't always have mastery of English, some show up hungover or ill, and some may not show up at all. Culinary students can learn plenty here. --Mark Knoblauch

Review
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"A vibrantly written guide to terminology and process, with plenty of real-time detail and a dash of kitchen gossip."***—Entertainment Weekly***

"Sizzling . . . Such culinary experience paired with linguistic panache is a rarity."***—The Daily Beast***

"*Sous Chef* reveals the high-adrenaline dance behind your dinner."**—NPR**

"Fascinating and fun . . . Gibney is both a gifted observer and supremely knowledgeable about his craft and the inner workings of a professional kitchen."***—The Boston Globe***

"Gibney has a fine ear for language and delivers an extraordinary amount of information about ingredients and techniques."***—The Wall Street Journal***

"Experience one exhilarating day in the shoes of a New York chef in this enthralling book."***—Parade***

"Michael Gibney's you-are-there *Sous Chef* is one of the most informative, funny, and transparent books about the restaurant biz ever written."**—Bret Easton Ellis**

"*Sous Chef* is a marvelous, superbly written, intelligent, and accomplished book. I know no other book that so vividly renders the experience and complexity of life in a big restaurant kitchen. The sheer amount of knowledge demonstrated here of the particulars of cooking is immense, and the dynamic, seesaw relationship between chef and sous chef is especially well achieved. I was gripped by the author's culinary passion and literary sophistication. Bravo!"**—Phillip Lopate**

"A good cook chooses ingredients carefully, just as a writer must select the right words. Michael Gibney is a word cook of the highest order, and this book will leave you licking your fingers."**—Gary Shteyngart**

"Gibney is as skilled with words as he is with his 11-inch Sujihiki knife."***—Publishers Weekly*** **(starred review)**

"Sumptuously entertaining fare . . . [Gibney] breathes life into the mix of outsized personalities inhabiting the confined, hot, noisy space of the kitchen."***—Kirkus Reviews*** **(starred review)**

From the Hardcover edition.

Users Review

From reader reviews:

Mark Carter:

What do you concentrate on book? It is just for students because they are still students or it for all people in the world, exactly what the best subject for that? Simply you can be answered for that question above. Every person has diverse personality and hobby for every single other. Don't to be pushed someone or something that they don't need do that. You must know how great in addition to important the book Sous Chef: 24 Hours on the Line. All type of book would you see on many options. You can look for the internet resources or other social media.

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Cinthia Jacobsen:

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