

Making the Cut: What Separates the Best From the Rest

Chris Hill

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Chris Hill : Making the Cut: What Separates the Best From the Rest before purchasing it in order to gage whether or not it would be worth my time, and all praised Making the Cut: What Separates the Best From the Rest:

1 of 1 people found the following review helpful. From the heartBy TheRealGallagherI met Chris online when he was first starting to build a following for his culinary passion. Casually getting to know the man behind the message; I found his passion for humanity and humility for a more compassionate life and world... were the key ingredients to his success... That we all know "isn't what people think." He gives a clear picture of the reality the world still faces and the

depths of the service and pain we of the culinary world often face. Often a reflection of the lost souls trying to do more than make it through this world alive... But bring a newer, gentler, more compassionate way of living. Evolving how we serve each other. He doesn't shy away from hardships or perspectives of those who have faced the harsh realities of this world. Yet elegantly keeps the focus on the way forward. His respect and desire for all paths are remarkable. The length to which he has gone to explore so many different approaches and give us a look into the best of all worlds is really... Flat out... Inspiring. If you are a young cook. You want to read this. If you are a human being interested in humility... You want to read this. If you can't read... You want to learn. Chris makes it easy. Don't be scared of anything. 1 of 1 people found the following review helpful. Loved it! Wish it was in Audio too! By Max Making the Cut offers a rare look into some great minds, giving physical form to insights you might know deep in your gut, but have questioned for so long now. I'd recommend reading this book to most anyone, both in and out of the kitchen, who needs to get some perspective about their purpose and personal goals. Especially those people who have audacious goals in life and would like to impact the world. Wish there was an audible version, as I'd play it in my car to and from work each day to keep my mind in check. Excited to see what else this author generates for my personal mental consumption :-)

0 of 0 people found the following review helpful. Experience and Intelligence By Magdalena Chris has been such a great encouragement as I have gotten back into a professional kitchen environment. His advice is based on experience and intelligence, real life cooking and management experience. He is a smart guy who quickly sees what needs to be done! I enjoy his writing, his friendly, conversational style, and his book helped make me a better kitchen professional.

A lost soul of a line cook sent a tragic 3AM email that would indefinitely change Chef Chris Hill's perception of the industry he fell in love with as a boy. As a result, Hill set out on to interview the industry's elite, looking to answer the question, 'what does it take to be successful?'. Along the way, he has interviewed some of the world's greatest chefs - Top Chef's Fabio Viviani, handfuls of James Beard Award Winners, as well as Michelin Star earners. In this candid, vulnerable book into the lives of the best of the best, Hill shares their stories (triumphs and failures), as well as his own, and the lessons that we can all learn, as it relates to creating success for our careers, and for our lives as a whole.

From the Author As I started writing a book that I thought people could connect with and hopefully change for the better, I soon found that I was the one changing, and it was upon every eye-opening conversation along the way. I was graced with some powerful stories and lessons that completely shook and shifted my vision for the book (in the best possible way). The entire process has been cathartic, hopeful and chalked with inspiration. I'm proud to share these stories and spread some good in the world and to have penned a book that needed to be written.

From the Inside Flap 'A great feat of reverse-engineering GREATNESS and unearthing it for the masses - Hill shows what it takes to THRIVE in the most challenging industry in the World....'

From the Back Cover Hill takes a deep dive into what makes for a successful career in the restaurant world, and includes exclusive interviews with some of the world's leading and most respected chefs. He finds the common threads shared by these incredibly successful individuals, plus weaves his own whirlwind, roller-coaster journey up until this point in his career to show a side of the industry that reflect the challenges shared by many - from all walks of life.