Alex Cha

11/13/16

Senior Project

Job Shadow Narrative

 My name is Alex Cha and what I did is problem phenomal in my book. Considering I did have to make adjustments for interviewing somebody. Originally, I was going to do my relative but she refuse when her work said no kids allowed. But I was lucky enough to get another person to help me to dive into the cooking world. My father helped me to get my interview which then I was glad for. I interviewed Jaime Guan the owner/chef of New China who was okay to do the interview in Porterville, CA. The reason why I chose it because their weren’t really any music type of places around that were close to home and I also wanted to become a chef as a side job in life. So this is why I chose to interview her and watched her cook. Her restraunt was a buffet so there wasn’t really any type of serving so I just learned as the best as I can.

 On the day of 9/13/2016, I woke up in the morning around 7:30 AM. I got dress and clean up myself nicely for the interview. After I did that my father said he had to go to work and he will pick me up on a later time considering the restraunt doesn’t open until 11 AM. So I sat down around my house impatiently waiting to do the interview then it finally came. When it was 11 AM I headed out with my father who picked me up at 10:55 AM and drove me there until he had made a quick pit stop for his work. Then I finally reached my destination at New China the restraunt where I was going interview the owner.

 So, as soon I reached my destination I ate food first before I began reviewing. I was pretty hungry at the time so I wasted no hesitation at all. Then after that I began to follow the owner around with taking notes with the brain considering I forgot to bring my pen and notebook at the time. So as I watched the owner showing me around the place I saw chefs cooking in the kitchen making food like pineapple shrimp. Learning the process was hard to describe to me considering they have been in the kitchen forever. She also told me “You must learn and know how to cook if you want to be a chef.” This has been in my mind for a while considering we have to learn every single day to be a chef.

Then after a while walking around the kitchen for an hour or two we relaxed for a bit for a lunch break. I was still full from eating the food but I ate none the less during our lunch break after that I interviewed her about being an owner and chef. I asked her various questions about how to be a chef or owner depending the question. I gave her which she responded with no problem that only took her thirty minutes of her time. After that I thanked her and left the restraunt and then I told my father “Can you tell her again that I said thank you?” and he said okay.

What I learn about this is being a chef has harder terms then it looks. Cooking may be harder than it looks. What I learn the most out of this is that you must try your very best when cooking. It’s like putting your heart into the dish and making people enjoy the food they come for. It teaches me that being considerate to your guest is the ultimate hospitality which is good and putting time and effort into the food is like giving love to the customers who are happy when they eat.

I am very interested in this job it is intriguing. I’m not exactly gonna do this job as my primary job though I do want this as my side job. Just in case my first job doesn’t hold out or I fail it. Working very hard for a certain job will always be for me and working as a chef can also help me in my conquest to make everybody in the world smile and leave happy when they see me or my restraunt.