



TOP CHEFS



The English-speaking world has produced many great chefs over the years. Read the following article about some of these chefs then answer the questions.

Jamie Oliver



Jamie Oliver is one of England's most famous chefs. Oliver's culinary success began when he started mixing ingredients together in his parent's pub. He helped out at the pub almost every day of the week by cleaning, preparing ingredients and cooking meals. His love of food and cooking continued and he decided **to enrol** at Westminster Kingsway College for formal culinary studies. When he finished his studies, he **apprenticed** at two London restaurants, *Neal Street Restaurant* and the *River Café*. While he was working at the *River Café*, a television producer asked him to do a show. The show was called *The Naked Chef*. Oliver accepted the television producer's proposal and *The Naked Chef* was born. The title refers to the fresh and natural ingredients. In 2002, Oliver created a new television project called *Jamie's Kitchen*, which was a five-part documentary series. He worked with disadvantaged youths in the kitchen, training them and helping them gain new skills. Oliver continues to promote social causes. A documentary series, *Jamie's School Dinners*, follows Oliver around as he changes the menu at school cafeterias in order to make them **healthier**.

Mario Batali



Mario Batali is a chef, restaurateur and television personality. He was born in Seattle to French and Italian parents. Batali attended high school in Spain and then went to college at Rutgers University in New Jersey, where he was a student of Spanish theatre. But his heart was not in theatre. Batali was always passionate about food and so he left America and went to the *Le Cordon Bleu* in London to study culinary. However, he quit the school in order to follow an **apprenticeship** with London's legendary Marco Pierre White. After his apprenticeship, he spent three years training in the Northern Italian village of Borgo Capanne. When his studies were completed, Batali returned to America **to show off** his cooking expertise.

In 1998, Batali opened his most famous restaurant, *Babbo Ristorante e Enoteca* in Manhattan. The restaurant received three stars from the New York Times and was named "The Best New Restaurant of 1998" by the James Beard Foundation. His success continued with a Roman-style trattoria called *Lupa*, a southern Italian seafood trattoria called *Esca* and *Otto Enoteca Pizzeria*. The chef and restaurateur also hosts two television programmes for The Food Network, *Molto Mario* and *Mario Eats Italy*. During his programmes Batali encourages viewers to **embrace** Italian cuisine with "gusto". He has also authored three books, *Simple Italian Food*, *Mario Batali Holiday Food* and *The Babbo Cookbook*.



GLOSSARY

to enrol: iscriversi.
apprenticed: ha fatto pratica.
healthier: più sani, salutari.

apprenticeship: apprendistato, tirocinio.
to show off: mostrare.
embrace: abbracciare, scegliere.



Angela Hartnett

Angela Hartnett was born in Kent to Patrick Hartnett, an Irish sailor in the Merchant Navy and Giuliana, a Welsh mother whose parents had migrated from Bardi in Italy to the Welsh town of Ferndale. At 18 Hartnett went to Italy for a year to work as a babysitter before graduating with a degree in History at Cambridge Polytechnic. It was here at Cambridge that Angela Hartnett began cooking. Soon after her graduation she became one of the best female chefs in the profession. In 2002, she became the first ever female head chef at The Connaught Hotel. Only in her early 30s, Angela Hartnett has become one of the most high profile women in the restaurant world. Over the years she has worked very close with another one of Britain's most famous chefs, Gordon Ramsay. She has learnt a lot from him and put a lot of his secrets into her own work. In 2007, Hartnett published her first book *Cucina: Three Generations of Italian Family Cooking*.



K E T Multiple choice

Answer the questions about some of Britain and America's top chefs. Circle the correct answer A, B, or C for each of the following questions.

- 1) How was Jamie Oliver introduced into the TV industry?
 - a. His parents offered him a job.
 - b. His boss asked him to do it.
 - c. He was approached by a man at *River Café*.
- 2) Why is the title of the show *The Naked Chef*?
 - a. Because he cooks with natural food.
 - b. Because Oliver cooks without clothes.
 - c. Because it's a fresh and new programme.
- 3) Why did Batali give up theatre?
 - a. He had to move to Seattle.
 - b. He couldn't speak Spanish.
 - c. He had no passion for it.
- 4) What does Batali promote in his cooking shows?
 - a. The way Italians cook.
 - b. The Food Network.
 - c. His books.
- 5) What distinction did Hartnett earn in 2002?
 - a. She worked with Gordon Ramsay.
 - b. She was the first chef of Connaught Hotel.
 - c. She became the first female to write a cook book.

WRITING

It's your turn to create your own restaurant. Write a short description of your restaurant including:

- The name of the restaurant
- The theme and type of the restaurant
- The food you serve