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By ANNE VIVIANE

Joe on the job

Joseph Anggang is 38 years old, a cheerful and witty man. His countenance belie his age, looking more 30 than nearing the big four 'o'.

He is a family man with a three year old child. He loves reading, partial to books and magazines on motivations and new recipes.

Recipes?!

Yes, recipes, the cooking kind.

Actually Joseph Anggang, a dusun from Tamparuli, is the Sou Chef of Beverly Hotel.

"I have worked in this hotel for the last 10 years. I am now a sou chef," he says proudly.

According to him, he was initially trained in western cuisines and then worked himself through various types of cooking.

"I worked through many recipes and I believe I have a few hundred recipes in my keeping. Actually creating recipes is simple. You just improvise and keep on improving on some concoction. When you get it right, you have a new recipe. That recipe in its turn can be embellished or trimmed and that becomes another dish," he shares.

Nowadays, 10 years later, he can be seen on hand at the kitchen but he no does the actual cooking much anymore.

"I love cooking. Most chefs will not cook in their own home, preferring their wives' cooking to their own, but I still do. I like adding in my personal touches to the dishes. At times I go for the simplest; salted fish and vegetables," he shares.

On his career as a chef, he says no everybody look at this profession positively.

"Youth at times look at it as a menial job. Not glamorous or honourable. Not worth going to school for," he says.

"I beg to differ. Chefs are skilled workers who are professional. They need to have knowledge on international cuisines. Dishes from various countries come with their own background. These backgrounds inevitably have their own cultural identity reflecting the country of origin," he shares, adding that this in itself is a source of knowledge for anybody, especially the chef.

"But if you want to be a chef, you have to have the passion; the drive to learn more and more, instead of just settling down after a certain period in your expertise." On rewards, he says, the pay is just as rewarding as any other professional careers.

He explains that Chef means a professional cook, who may work in a restaurant, hotel, institutional food service or other professional kitchen. The term originally referred to the rank of head cook, but has become generalized to any trained, professional cook.

An Executive chef is in charge of everything related to the kitchen, including menu creation, staff management and business aspects. While the position requires extensive cooking experience and often involves actively cooking, it is not necessarily very hands-on.

Chef de Cuisine is a synonym for the title executive chef. This is the traditional French phrase where the title chef comes from and is more common in European kitchens or American kitchens with a classical French brigade system. In some establishments this title is used to designate a chef who is the head chef at one location of an operation that has multiple locations where the corporate chef has the title executive chef.

The Sous Chef is the direct assistant of the executive chef and is second in command. He may be responsible for scheduling, filling in for the executive chef when he is off-duty. He also will fill in or assist the chef de partie (or line cooks) when needed. Smaller operations may not have a sous chef, while larger operations may have multiple.

Joseph says being a chef is a rewarding career and should be embarked on by youth, especially those who are jobless at the moment.

Beverly Hotel serves very good food; especially the salads and mains. With Joseph and his team of 26 staff, nothing can go wrong.



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