



**THE
TASTE OF TOURISM
SUMMIT**

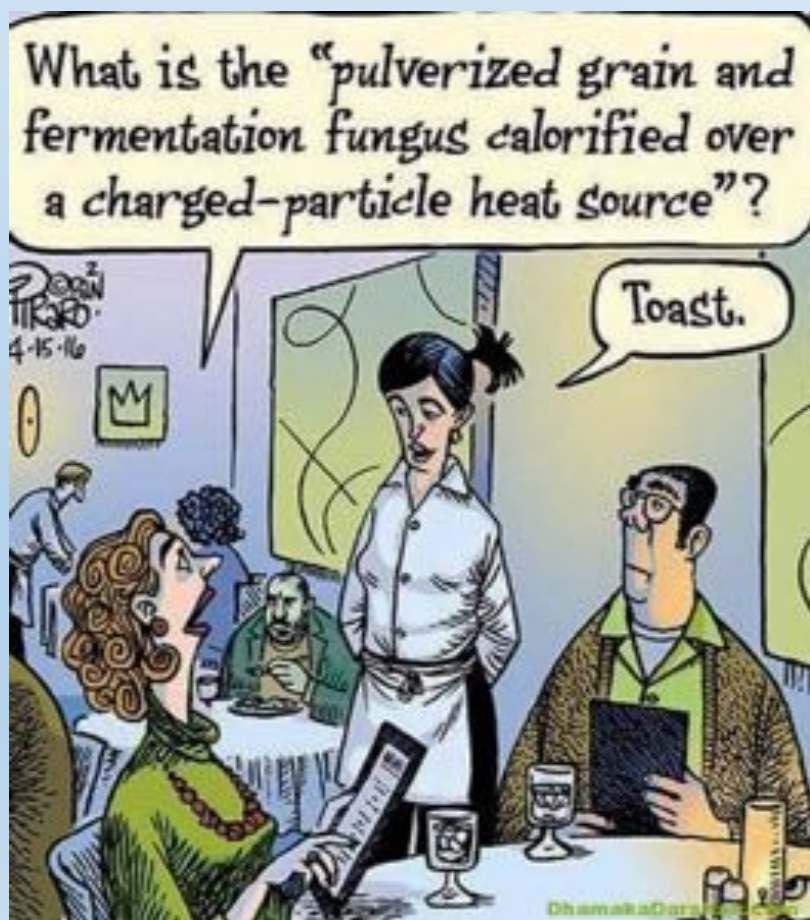
A Recipe for Success

- Chris Miller
- HND – Hotel Management, Westminster College, London
- Chef – Restaurants Bahnhofbuffet, Zurich
- F & B Manager, Drury Lane Hotel, London
- Michelin Guide – UK, Ireland and Europe
- Anton Mosimann – Party Service
- Highclere Castle, Newbury
- Conran Restaurants – Bluebird Restaurant

Kitchen vs Restaurant



“Writing a menu is an art”



Food Food Glorious Food



THE SEVEN STAGES OF THE AVOCADO



not ripe not ripe not ripe not ripe not ripe not ripe bad



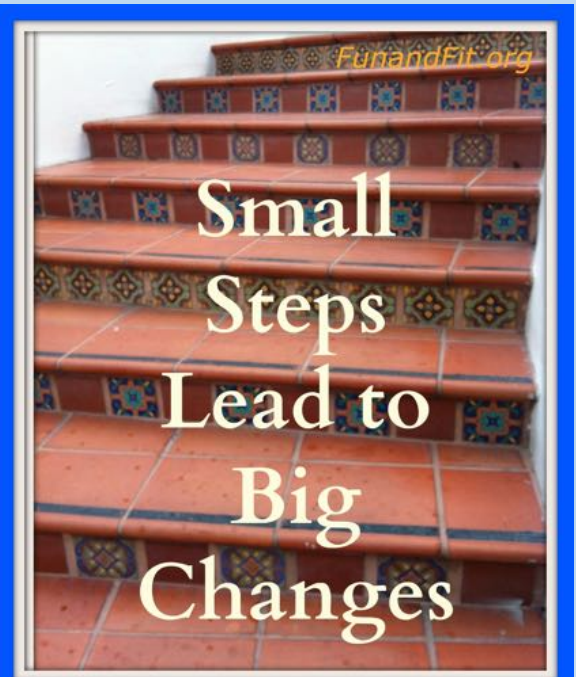
It's the little things that mean a lot



What could possibly go wrong?



and the winner is.....



Shooting stars or down to earth



You have to love the job

- It's a tough industry so you must love what you do
- Continue on the journey, never arrive
- Be aware of trends and new styles
- Adapt to changing demands or markets
- Keep it real and have fun

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