



Kitchens: The Culture of Restaurant Work

By Gary Alan Fine

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Kitchens takes us into the robust, overheated, backstage world of the contemporary restaurant. In this rich, often surprising portrait of the real lives of kitchen workers, Gary Alan Fine brings their experiences, challenges, and satisfactions to colorful life. A new preface updates this riveting exploration of how restaurants actually work, both individually and as part of a larger culinary culture.

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Editorial Review

From Library Journal

In contrast to recent behind-the-scenes narratives describing the realities of the restaurant business (e.g., Irene Daria's *Lutece: A Day in the Life of America's Greatest Restaurant*, LJ 11/15/93), *Kitchens* is social analysis. Sociologist Fine (*Talking Sociology*, Allyn & Bacon, 1989) uses the "negotiated order" approach, coupled with a methodology of interviewing and participant observation, to examine how internal and external interrelationships have created the current food industry?including its workers, organization, economics, and aesthetics. While written in an accessible style with a cogent introduction and helpful summaries at the end of each chapter, this ethnography will probably be most useful to those with a knowledge of or an interest in sociology. Nevertheless, the descriptions of the interplay between the micro and macro?kitchen work vs. market demands?make for fascinating reading and a more critical understanding of this cultural force.?Wendy Miller, Lexington P.L., Ky.
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Review

"Oozes with first-hand accounts of pranks and mishaps. . . . Fine's book entertains as it enlightens."
(*North By Northwestern* 2009-10-30)

From the Inside Flap

"From the raw to the cooked, *Kitchens* takes us inside the fascinating world of restaurant work. But be prepared. Abandon preconceptions all ye who enter, for here's an original and important peek into the patois, the pecking order, the profits, and the people who produce what we eat when we eat out. . . . A real by-the-book example of superior occupational sociology, as it was meant to be."—Rob Faulkner, University of Massachusetts

"A carefully researched, brilliantly analyzed and elegantly described study of a major American industry. His negotiated order and combined interactional-structural approach is a model for sociological industries and organizations."—Anselm Strauss, University of California, San Francisco

Users Review

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Carol Wells:

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Robert Williams:

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Ida Acord:

Precisely why? Because this Kitchens: The Culture of Restaurant Work is an unordinary book that the inside of the reserve waiting for you to snap the item but latter it will distress you with the secret it inside. Reading this book beside it was fantastic author who have write the book in such awesome way makes the content inside of easier to understand, entertaining method but still convey the meaning entirely. So , it is good for you because of not hesitating having this anymore or you going to regret it. This excellent book will give you a lot of benefits than the other book have such as help improving your talent and your critical thinking means. So , still want to hold up having that book? If I ended up you I will go to the publication store hurriedly.

Rose Engle:

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