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雲來軒董事兼行政總廚·中華廚藝學院大師級中廚師課程畢業生

By Vivian Mak

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I start my day by cooking dumplings that I wrapped the day before as breakfast for my children. I put a lot of vegetables into the stuffing to make sure that they consume enough healthy food each day.

我每天的第一件事，便是烹煮前一天包好的餃子作為孩子的早餐。餃子餡料多菜少肉，確保他們每天也進食足夠的健康食品。



I then drive them to school and go for a simple breakfast by myself at a local *cha chaan teng*, as I need a cup of Hong Kong-style milk tea to pick me up.

I usually arrive at the restaurant at around 11 o'clock. If there is a booking from an important guest, I will brief the chefs, managers, and waiters on what to cook, any preferences of the customer with regards to flavours, and how the dishes should be served. These days I seldom work in the kitchen but play more of a management

role. We have about 35 staff including three dim sum chefs and three barbecue chefs working in the kitchen – all have worked with me for years, and they know my requirements well.

After lunch, the restaurant is relatively quiet, and I can focus on paperwork and designing any menus for special guests. Usually, for returning customers, I will try to add a few new dishes to a menu for them. I will then need to write down the recipes and describe the dishes for my chefs. Sometimes, I will meet food

ingredients merchants – they come from all over the world. It is rare that I will join the staff for an early supper, but instead I will often go for a cup of coffee.

Before the dinner session starts, I conduct a general briefing to two departments separately: first to the floor manager and waiters, and then to the chefs – mainly on compliments and complaints from customers, so that we know what to improve on.

The restaurant closes at around 11 o'clock at night,

but I will stay behind for more paperwork. By the time I get home, it is already midnight; at which point I will drink some soup or have some dinner before going to bed.

As my wife once said to me, I have no holidays – but although the chef's life is a busy one, I do take time off in July and August, our low season, to go on some short trips with my family.

接著便會駕車送他們上學，然後到茶餐廳吃個簡單的早餐——我需要港式奶茶提提神。

約11時我便到達餐廳，如果當天有重要的客人訂座，我便向廚師、經理和侍應講解菜式、客人的口味喜好，以及菜式的賣相等。我近來已甚少親自下廚，改為負責管理。餐廳約有35名員工，包括三名點心師傅及三名燒臘師傅，他們都和我合作多年，深知我的要求。

餐廳在午市後客人較少，我可以專心處理文件，為特別客人設計菜單。如果是回頭客，我便會加上數款新菜式，並且會仔細寫下菜譜向廚師解釋。有些時候，我會趁這段時間與來自世界各地的食材供應商會面。我很少與員工在「落場」時間一起吃晚飯，反而經常到外面喝杯咖啡。

晚市開始前，我會分別與樓面經理、侍應和大廚進行簡報，主要是反映客人的讚賞和投訴。這樣才可以汲取教訓，努力改善，讓餐廳精益求精。

餐廳在晚上11時打烊，但我會完成所有文件工作才離開，回到家通常已是午夜，那時才喝碗湯或吃晚飯，然後就寢。

我太太曾經說過我年中無休，從來沒有假期。雖然廚師的生活是這樣，但我會盡量在7月和8月這些淡季的日子裡，抽空與家人參加一些短線旅遊。