

Video Comprehension

go to: **What it Takes to Make It in a Michelin-Starred Restaurant**

(<https://www.youtube.com/watch?list=PLDb9GfJwI0I24m-AdmW2W0SWiUMAXGbK5&v=kW140spadx8>)

1. Who is **Joseph Johnson**?
2. Where does he live?
3. Where is he from?
4. What is the key quality to be a cook in LA?
5. Why does Johnson like LA food scene?
6. Where does he work?
7. How many Michelin stars does the restaurant have?
8. Which style is the restaurant cuisine?
9. In which way(s) is working on the line similar to playing in an orchestra?
10. When did Johnson start working in the kitchen?
11. Was he already a professional cook?
12. Which dish preparation inspired him?
13. What does Johnson do first thing in the morning?
14. What does he do when he arrives at the restaurant?
15. What time is service?
16. Why is it so hard to work in a restaurant kitchen?
17. Who is the Head Chef at M elisse?
18. Who inspired Johnson when he was a kid?
19. What are pop-up dinners?
20. What is Johnson's piece of advice for those who want to become cooks?

See Joseph Johnson now:

<https://www.charcoalvenice.com/joseph-johnson/>