1)Trials and tribulations of an aspiring chef. Johnson does his best to be a famous and renowned chef. It is all the more difficult as the restaurant he works in is a Michelin star-restaurant. It means that the head expect the food and services to be as perfect as possible because the reputation of his restaurant is at stake.

2) The document is a report from the channel Foodie Originals and it is entitled Cook :What it takes to make it in a Michelin star-restaurant.

3.The main character is an african-american man who is probably in his twenties. He works as a cook (sous-chef) in a famous restaurant in San Monica in California (LA). He comes from Virginia.

4. First, Johson has to go to the market to buy food, deliver it the different sections of the kitchen and do the preparations.

Johnson explains that this job means self-sacrifice and it is mentally and physically hard because you work long hours on your feet. Also, you work under pressure. So you have to be healthy to bear all these pressures.

The pressure comes from the fact that he works under the guidance of a well-known french chef called Josiah Citrin. Reputed chefs are generally very strict, professional and particular (pointilleux).

Johnson is a passionate and romantic person and he describes cooking as a work of art in which every person has a specific role/function and it’s is the harmony of the whole which makes the result to be beautiful and successful.

When he was younger, Johnson didn’t realize that cooking was a har job and he enter the profession with no fear.

He relates how his mother taught him how to scramble eggs. And it is probably her grand-mother who contributed to making him turn into cooking.

Johnson has got an asian friend who is as passionate as him and they keep experimenting new ways of cooking at home before proposing it to the clients.

At the end, Johnson says that he feels satisfied when he realizes that what he cooked make the customesrs happy.