

[REDACTED]

There is no better word to describe [REDACTED] than *fusion*. He successfully fuses his family life with his work life. He fuses his artistic visions with his business visions. Most importantly, his main style of cuisine is known as fusion.

Inspire, [REDACTED] first restaurant, serves dishes that put an Asian twist on Western style meals. The food ranges from Vietnamese, Chinese, and Filipino with a lot of influence from South Asian flavours. One of the most popular entrees being Udon Carbonara, which combines a thick tender Japanese noodle drowned in a conventional cream based Italian sauce. His second restaurant, *Cafe Kkinn*, had its grand opening this past summer, in Markham Ontario. This establishment serves foods from Peru, Mexico, and India, with flavours like no other. One of the newest recipes is the Elote Cheese Dip, which contains cilantro mayo, sesame charred corn, and queso fresco served with yuca chips made in house.

"The encapsulation of cultures, tastes, and techniques which in turn creates a unique and eclectic dining experience," he describes.

Starting his life as a young boy in India, Chung always knew he wanted to be a chef. Many of his family members, such as his father and uncles, are cooks, and participate as vendors in the streets of Calcutta.

"The sights and smells of the streets in India inspired me to embrace my culture and share my taste with the world," Chung explains. Being surrounded by so many passionate chefs in his life, he knew it was the only profession he wanted to pursue. Cooking not only gave him a connection to his family but gave him a feeling of meaning.

At the age of ten, Chung and his older brothers moved from India to Canada in search of better opportunities. He stayed in school and was motivated to finish high school. Although the schooling system didn't give him the kind of support he needed for his career path, he wanted to explore post-secondary. He was accepted to one of the top culinary schools in Ontario, George Brown College. However, after a year of the program, Chung decided his time and skills could be better used elsewhere. After deciding that schooling was not the path for him, he continued with a side job, which he then turned into a full-time career. Throughout high school he had been working at a local Moxies. Starting out as a dishwasher at age 16, he was able to make his way to the top by age 22. Being one of the head chefs at Moxies was a great achievement to come of this experience, but it wasn't the best part. The best part was meeting his now wife, Vanessa. Vanessa was a part of the wait staff at Moxies. She and Chung instantly jived.

Commented [SC1]: To describe his personality? ... [1]

Commented [SC2]: Italicize

Commented [SC3]: After saying his full name above ... [2]

Formatted: Font: Italic

Formatted: Font: Italic

Deleted: ,

Deleted: s

Deleted: of

Formatted: Font: Italic

Commented [SC4]: Restaurant, spot ... etc. for clarity

Deleted: ON

Commented [SC5]: This is great, but what can you ... [3]

Deleted: being a

Deleted: ing

Deleted: ,

Commented [SC6]: I like this quote, but I think you ... [4]

Deleted: Carlton

Commented [SC7]: Chefs?

Deleted: participating

Deleted: as

Deleted: .

Deleted: ¶

... [5]

Deleted: that

Deleted: thing

Deleted: do

Commented [SC8]: I would combine these so that t ... [6]

Deleted: Carlton

Deleted: , all

Commented [SC9]: What kind of opportunities? Cul ... [7]

Commented [SC10]: Great!

Deleted: Carlton

Deleted: that

Deleted: full time

Formatted: Font: Italic

Commented [SC11]: For Chung, but it wasn't...

Formatted: Font: Italic

Deleted: aspect

Formatted: Font: Italic

Deleted: ,

Deleted: with Carlton

Page 1: [1] Commented [SC1] Sabrina Caramico 3/15/22 12:50:00 PM

To describe his personality? Cooking style? Culinary philosophy? Try and be specific if you can

Page 1: [2] Commented [SC3] Sabrina Caramico 3/15/22 12:59:00 PM

After saying his full name above, refer to him by his last name throughout. So, "Chung's first..."

Page 1: [3] Commented [SC5] Sabrina Caramico 3/15/22 12:54:00 PM

This is great, but what can you tell me about the flavours that make them so unique and unlike other comparable dishes? What kinds of flavours would someone encounter going to this restaurant? Spicy, tangy, etc.

Page 1: [4] Commented [SC6] Sabrina Caramico 3/15/22 12:57:00 PM

I like this quote, but I think you could give it some more context in your own words to help it flow better. Maybe introduce it with something like: "When asked to describe the restaurant's unique offerings to a potential guest, Chung says "..."

Page 1: [5] Deleted Sabrina Caramico 3/15/22 1:01:00 PM

Page 1: [6] Commented [SC8] Sabrina Caramico 3/15/22 1:01:00 PM

I would combine these so that the quote isn't alone.

Page 1: [7] Commented [SC9] Sabrina Caramico 3/15/22 1:02:00 PM

What kind of opportunities? Culinary ones? Professional ones?

Despite the issues Chung experiences as a chef, being the highest power position in his restaurant, gives him a lot of flexibility.

Commented [SC18]: Great line!

He describes his days to all look different. Some days he goes into the kitchen and works, while others he handles media. There are many aspects to owning a restaurant that he takes the time to tend to; for example, creating recipes, designing menus, and meeting with vendors. Some days are strictly spent in the kitchen looking for new flavours he can fuse together. This comes along with researching different cooking styles and cultures to ensure he is creating and serving the most authentic dishes possible. Other days he sits at his computer updating social media, crafting websites, and making posters.

Deleted: s

Deleted: more

Deleted: complete

Deleted: , such as

Deleted: the

Deleted: the

Deleted: thinks

Deleted: could

Commented [SC19]: And/or

Deleted: ,

Formatted: Font: Italic

"Lots of people think that being a cook is boring, and that it's the same routine every day. I don't think it has to be that way. I make sure I use my time to not only be in the kitchen but ensure the face of my company is visually appealing. When they search for Inspire or Cafe Kkinn, I want to make sure the first things they see are how I feel the restaurant should be represented."

Commented [SC20]: This quote is a bit long. Consider summarizing in your own words and then adding a shorter snippet of the quote.

Commented [SC21]: human

Formatted: Font: Italic

Deleted: Carlton's

Formatted: Font: Italic

Deleted: ,

Deleted: ,

Formatted: Font: Italic

Formatted: Font: Italic

Deleted: ¶

¶

Besides his real child, Inspire and Cafe Kkinn are Chung's babies. He has created everything from the artwork displayed throughout the restaurants to the websites and their graphic designs.

The idea of his restaurants is selfish. He puts out what he likes and hopes others will like it too. Inspire and Cafe Kkinn are reflections of what he feels is ideal dining. "A restaurant isn't just about food. It's about the smells and the music. It's about what you see, and who you talk to. People think restaurants are just about food, but it's the feeling tied to eating the food. Ambiance is very important," Chung says.

As a result, Inspire and Cafe Kkinn are flooded with Carlton's thoughts. His music plays in the background, he picks a perfume to spray into the air, the staff and, of course, the recipes he serves. These restaurants are his canvases, and he finds new ways to continue painting them every day.

Deleted: .

Formatted: Font: Italic

Formatted: Font: Italic

Deleted: playlist

Commented [SC22]: the room scents

Deleted: staffing is hand-picked

Deleted: ,

Deleted:

Deleted: all

Deleted:

Deleted: are his

Commented [SC23]: Painting them into ... more authentic, enjoyable, comfortable, luxurious ?

Deleted: ¶

This is a fun read. You did a great job being descriptive, but there are some areas I made note of to expand on specifics -- like descriptions of flavours, names of towns, etc. You make great use of quotes, and they are all very insightful. There are some places I think could benefit from integrating them better. I made notes in the doc, but if you feel a quote is on the longer side, I'd suggest trying to work out a way to summarize part of it and use that to introduce maybe the latter half of the quote. Breaking it up in this way, I think, will help with the overall flow. Only other advice would be to make sure to italicize restaurant names and refer to Carlton Chung by his last name after the very first time you mention his full name. Great work otherwise! You have some great information in here. When revising, think about how you can integrate these longer quotes into the flow of either what you said before or after them. ☺

Page 1: [1] Commented [SC1] Sabrina Caramico 3/15/22 12:50:00 PM

To describe his personality? Cooking style? Culinary philosophy? Try and be specific if you can

Page 1: [2] Commented [SC3] Sabrina Caramico 3/15/22 12:59:00 PM

After saying his full name above, refer to him by his last name throughout. So, "Chung's first..."

Page 1: [3] Commented [SC5] Sabrina Caramico 3/15/22 12:54:00 PM

This is great, but what can you tell me about the flavours that make them so unique and unlike other comparable dishes? What kinds of flavours would someone encounter going to this restaurant? Spicy, tangy, etc.

Page 1: [4] Commented [SC6] Sabrina Caramico 3/15/22 12:57:00 PM

I like this quote, but I think you could give it some more context in your own words to help it flow better. Maybe introduce it with something like: "When asked to describe the restaurant's unique offerings to a potential guest, Chung says "..."

Page 1: [5] Deleted Sabrina Caramico 3/15/22 1:01:00 PM

Page 1: [6] Commented [SC8] Sabrina Caramico 3/15/22 1:01:00 PM

I would combine these so that the quote isn't alone.

Page 1: [7] Commented [SC9] Sabrina Caramico 3/15/22 1:02:00 PM

What kind of opportunities? Culinary ones? Professional ones?