The Food in Your Establishment is Only as Safe as the Culture You Create

Chris Hill

Chef, Author, Keynote Speaker, Adjunct Professor

ABSTRACT

Statement of the Problem: Improper food handling exists on a massive scale all over the world - thousands of people die each year and employees become ill from such mishandling and improper attention to the food in our establishments. The problem will never entirely go away, but the best way to minimize the effects of foodborne illnesses on consumers and workers, alike, is inextricably linked to the environment and culture that is created by the manager - whether that's in a large distribution center, a head chef, kitchen manager or other supervisors.

In essence, when employees feel safe, they will go above and beyond, not just for the people around them, but for their employer - they wouldn't ever jeopardize the integrity of the establishment by improper handling of ingredients and would in all circumstances do their due diligence - but how do you create these types of employees? In my second book, Lead Like a Chef: The 7 Principles That Guide Powerful, Effective and Humane Leaders, I dive into the recipe for a strong company culture which starts at the top - with the person in charge. I explain what it means to lead and how you can get the staff to buy into the "mission" - whether that's service for the day, or it's ensuring that all temperatures are properly maintained, and that they hold each other accountable.



RECENT ARTICLES REGARDING FOOD/CULINARY CULTURE AND ENTREPRENEURSHIP:

1. Hill, C. The #1 Hiring Mistake You're Probably Making (2016)

https://medium.com/the-helm/the-1-hiring-mistake-youre-probably-making-ed4ac140d5ff#.5xbr2499w

2. Hill, C What Most Chefs Don't Understand About Leading Their Crews (2016)

https://medium.com/@chefchris/what-most-chefs-dont-understand-about-leading-their-crews-178d4aa0eb8c#.8u5dceafz

3. Hill, Chris. Getting Your Staff to Buy Into the Mission (2016)

https://medium.com/@chefchris/getting-your-staff-to-buy-into-the-mission-6-keys-ddb02ed91994#.3j3yhiqwm

4. Hill, C. 8 Skills That Make You a Chef (Or Any Other Business Leader) (2016)

https://medium.com/@chefchris/8-things-that-actually-make-you-a-chef-a9a68fd0c6f#.o2c2lzfe9

BIO:

Chris Hill grew up in Atlanta, where he attended the prestigious Westminster School. He matriculated to the University of Alabama, where he double majored in English Literature and Spanish, going on to earn a Master's degree in Marketing. Upon graduation, he accepted a position with a boutique marketing and management consulting firm with a roster of Fortune 500 clients. There, he gained experience in working with high-profile, high-demand clients including Newell Rubbermaid, Novartis, Sun Trust, and Orkin. He also worked closely with their advertising partners.

After a little more than a year, Chris had a change of heart and followed his passion into the world of cooking, a passion he had pursued since high school. He eventually opened his first restaurant at the age of 28, growing into the role of executive chef and restaurant leader.

Chris has built a large, dedicated following, 150K on Facebook alone, centered around his website, public speaking, and TV appearances all over the US. His mission now is to use his writing, speaking, and professional engagements to help individuals in all walks of life lead fulfilling, successful careers. Additionally he's an adjunct instructor of Food Safety and Marketing at the Culinary Institute of Virginia. His articles have been published in *The Huffington Post, The Observer* and most recently, *Upworthy*.

NOTES:
I understand my submission isn't as "scientific" as the average abstract, but I'd love to offer a unique, leadership perspective and how important it is to create a positive company culture if we are going to create safe environments for our customers and employees. I'm giving the Keynote address at the A

American Culinary Federation in Chicago, and another in New York and I'll be speaking at the National Restaurant Association Show in May of this year. Additionally, I've consulted with Fortune 500 companies, universities and have given 2 TEDx talks.