

Open kitchens: customers' influence on chefs' working practices

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Table 1: Chef's Profile

Participant Coding	Gender	Age	Nationality	Education	Current job role	Number of years' experience in open kitchens	Number of years' experience in closed kitchens
1m	M	19	British	Undergraduate degree	Commis Chef	less than 1 year	1-5
2m	M	20	British	Professional cookery qualification and undergraduate degree	Chef de Partie	1-5	1-5
3m	M	20	British	Professional cookery qualifications	Chef de Partie	1-5	1-5
4m	M	21	British	Professional cookery qualifications	Sous Chef	1-5	1-5
5m	M	22	British	Professional cookery qualifications.	Chef de Partie	less than 1 year	1-5
6f	F	22	British	Undergraduate degree	Grill Chef	1-5	less than 1 year
7m	M	23	British	Professional cookery qualifications	Demi-Sous Chef	1-5	1-5
8m	M	23	German	Professional cookery qualifications	Chef de Partie	1-5	1-5
9f	F	23	Northern Irish	Professional cookery qualifications and undergraduate degree	Senior Sous Chef	1-5	1-5
10m	M	24	British	Professional cookery qualifications	Larder Chef	1-5	1-5
11m	M	24	Australian	Professional cookery qualifications	Chef de Partie	1-5	1-5
12m	M	27	Australian	Professional cookery qualifications	Larder Chef	1-5	1-5
13m	M	28	British	Professional cookery qualifications	Head Chef/Manager	1-5	6-10
14m	M	31	British	Professional cookery qualifications	Head Chef	1-5	6-10

15m	M	32	Zimbabwe	No formal education	Chef de Partie	1-5	more than 10 years
16m	M	34	British	Professional cookery qualifications	Chef	1-5	more than 10 years
17m	M	38	British	Professional cookery qualifications	Head Chef	1-5	more than 10 years
18m	M	38	French	Professional cookery qualifications	Head Chef	1-5	more than 10 years
19m	M	46	British	Professional cookery qualifications	Head of Hospitality Programmes	1-5	more than 10 years
20m	M	46	British	Professional cookery qualification, undergraduate degree and master's degree	Chef Lecturer	1-5	more than 10 years
21m	M	48	British	Professional cookery qualification	Head Chef	1-5	more than 10 years
22f	F	52	Northern Irish	Professional cookery qualifications	Chef Lecturer	1-5	more than 10 years
23m	M	52	British	Professional cookery qualification, undergraduate degree and master's degree	Chef Lecturer	1-5	more than 10 years
24m	M	52	British	Professional cookery qualification and undergraduate degree	Chef proprietor and part time chef lecturer	1-5	more than 10 years
25m	M	54	British	Professional cookery qualification	Chef Lecturer	6-10	more than 10 years
26m	M	56	British	Professional cookery qualification	Chef Trainer	6-10	more than 10 years
27m	M	56	British	Professional cookery qualification, undergraduate degree and master's degree	Chef Lecturer	6-10	more than 10 years
28m	M	57	British	Professional cookery qualification, undergraduate degree and master's degree	Head of Hospitality Programmes	6-10	more than 10 years