

FIELD OF VIEW



Hometown: Bainbridge Island, WA

CHEF PAUL MANCEBO



Paul is the Culinary Director for Hitchcock Restaurant Group. Paul graduated from Bainbridge High School in 2004 - yay alumni! He has a degree from the Culinary Institute of America in New York, however he notes that most of his training has been on the job. Paul advises that young people who are considering a career in the culinary arts should start by getting work at a good restaurant and then immerse yourself in the culinary arts - travel, eat, and read as much as you can.

HOW DID YOU GET INVOLVED IN CULINARY ARTS?

In high school I excelled in math and was interested in pursuing architecture. When I was a student at Washington State University, I found myself wanting a career that was more active and was an outlet for creativity. When I first decided that I wanted to be a chef I was actually discouraged from working in this industry. Fifteen years later I'm glad I stuck with it! My hope is that the next generation of chefs will feel more supported than the previous one.



most challenging...

"FINDING THE RIGHT BALANCE BETWEEN WORK AND LIFE."

best part...

"MEETING A LOT OF PEOPLE WITH DIFFERENT BACKGROUNDS. I'VE BEEN ABLE TO FORGE FRIENDSHIPS WITH COWORKERS THAT NOW LIVE ALL OVER THE WORLD"

MAD SKILLS



"Successful chefs need a strong will, determination, and an eagerness to learn."

WHERE ARE THE FAVORITE PLACES THAT YOU'VE WORKED?

"Working in the kitchen has allowed me to live in the Napa Valley, New York City, and Germany. The opportunity to live in various places and work alongside great chefs has been rewarding."

