What is Passion? Passion is an inherent attribute that we all possess. How we incorporate that passion into our lives makes each of us unique. Passion creates an intense, emotional and compelling feeling of enthusiasm and desire. Whether for your lover, an artist, or an educator, passion drives an instinctual quality of dedication and commitment within each of us. It is passion for companionship and respect that leads the couple to celebrate their 50th wedding anniversary. It is passion for knowledge and perfection which enables the artist to create a beautiful piece of jewelry from semi precious stones. It is passion for service and growth of students that the teacher incorporates to create job satisfaction and a career. Being passionate about something creates a sense of resiliency. It creates within each of us an overwhelming desire to strive for excellence. Just like the lover, artist, and teacher Nestle Corporation creates products with that same passion which started with Lewis Minor’s bases. Every successful person has a passion for something which is the force or the purpose that drive our desires. “Choose a job you love, and you will never have to work a day in your life.” This famous quote by Confucius is the epitome of passion and best describes my love of being a chef. Growth in a profession is the greatest test of our competency allowing us to create perfection. We all strive to achieve the best in life. This can only be realized when you strengthen your core abilities and achieve a higher personal growth in life. Having passion in all aspects of life is imminent for personal and professional growth and necessary for development.

American chef, restaurateur, and cookbook writer Thomas Keller had a passion to create. After many years of traveling and working around the world, he opened his landmark Napa Valley restaurant, The French Laundry, which won multiple awards including being a perennial winner in the annual Restaurant Magazine list of the Top 50 Restaurants of the World. This is an incredible and yet attainable honor which was made possible by his passion.

I feel that same level of passion when I enter the kitchen. I am employed as the dedicated chef on an elite wing, Water’s Pavilion, at Piedmont Hospital. This wing features individualized medical care for the affluent with elegant suite décor that would rival a majestic grand hotel. On this particular day, I had five patients ranging from new moms exhausted yet thrilled with the arrival of their new bundles of joy to patients regaining their strength following major surgery. It was a normal Saturday afternoon and I just completed the final lunch order and was beginning the production of the afternoon high tea service. The spouse of one of the wing’s patients requested to speak to me. Waiting for me in the family room of the suite was a tall Indian gentleman. After introducing himself to me, he expressed grave concern for his wife who was recovering from surgery. She had spent the past day unable to eat. The doctor advised the gentleman that his wife could be released to recuperate at home as soon as she was able to keep some food down. This caring and passionate husband asked if I could make a vegetarian soup that she could eat which would settle her stomach and enable her to go home. One of the things that excite me the most in the culinary field is a challenge and creating a soup for this patient was going to be one of those challenges. At first I thought it was just a vegetable soup. But then I realized that in the kitchen, it is the products that I use and the way that I prepare them that makes it “my” vegetable soup. I foraged for soup ingredients in the hospital’s Dietary Kitchen while being observant of the guidelines of the patient’s Hindu religion. I knew that I was unable to use beef base products so I chose Minor’s Low Sodium Vegetable Base product which I fortified with a variety of vegetables, herbs and spices. Working as a chef in a hospital, it is crucial and the utmost importance that I use all Minor’s low sodium products, to benefit and expedite patient recovery. After steeping for over an hour, I strained the soup and served it to the patient who began taking small sips as I departed her suite to complete the remainder of my culinary duties. Later that evening, I heard a slight knock on the kitchen door. It was the patient’s husband greeting me with a large smile. He shook my hand and expressed his gratitude for the excellent soup. He was extremely relieved and happy because his wife ate what she called a “delicious vegetable soup” and was being released that evening. I was thrilled that I was able to assist this wonderful, loving, passionate couple with something as simple as making a low-sodium vegetable soup which was initiated with Minor’s base. I packaged the remainder of the cooled soup and gave it to the gentleman with heating and serving instructions. I expressed my happiness for him and his wife and wished her a quick and speedy recovery.

I love the simple things in life and the simple products in the kitchen that enables me to create my best dishes. Incorporating Minor’s low-sodium based products are vital to the meals I create for hospital patients due to their sodium-restricted diets. I also prepare daily special meals for patients and their guests using Minor’s products that are always consistent which is what I consider a “Chef’s best friend.” In the hurried, rushed and sometime hectic culinary field, time is of the essence. Using Minor’s products creates my dishes with authentic or genuine made from scratch flavor without sacrificing the taste. Because of Minor’s distinctive quality, it is the premier staple in the kitchen.