

## TOOLS OF THE TRADE

### Calculator

**Name** Carl Middleton.

**Job** Executive chef.

**Where** Hilton Sydney.

**Why is it important?** The busiest week we had last year, we did about 7000 covers – so there are lots of contracts and menus. I'm responsible for revenue of about \$15 million a year [and] we do a lot of themed events we don't have menus for. Our policy is to turn around quotes in about 24 hours; I get asked [by members of the events team] for menus and people might need it within half an hour ... you have to be quick, competitive and have the food costs right.

**What do your colleagues think?**

There are a lot of chefs who can't get their head around doing big events; if you make a mistake, it really costs you. Before I came here, I ran Darley's at Lillianfels in the Blue Mountains. I was just cooking every day and dealing with one menu. I'm still a chef at the end of the day and I love to cook, but when you come to a venue like this, you need to be very methodical.

**Unusual moment?** I keep it in my top pocket, and I do worry about dropping it into a dish of something, quite possibly something on a stove.

**How much does it cost?** Mine's a cheapie, which only cost a few dollars. Years ago, before I came to Australia, I worked at the Hilton on Park Lane [London]. I had the same calculator for eight years and I've kept it for the memories.

SUE WHITE



**Figured out ... chef Carl Middleton.**

Photo: Edwina Pickles