

# Hospitality Speaks!

*My job, how I got it, and where I'm heading*

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## Video Series Worksheet: Darius Yaw - Community Kitchen | **Answer Key**

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1. What state did Darius grow up in?

Wisconsin

2. What were some of the things Darius wanted to be when he was a kid?

Video game designer, firefighter, astronaut, military, mechanic

3. What branch of the military did he serve in?

Navy

4. How old was he when he started cooking?

Five years old, in a coffee shop

5. What does he think the most important job in the kitchen is?

Dishwasher

6. What is the first cookbook he received?

Fannie Farmer

7. Where was his favorite meal?

Naples, Italy

8. How many restaurants has he opened?

Four

9. What does "knowing 360° of a restaurant" mean to Darius?

Understanding every job, every system the restaurant runs on, where all the food comes from down to the cow

10. What is the name of Darius's non-profit?

Portland Central Kitchen

11. What are two important skills that he uses?

Time management, understanding the supply chain

12. What does he love about his job?

He gets to be in the heart of Portland serving his community

13. What is the difference between "food insecurity" and "food sovereignty?"

Food insecurity policies are created by corporate farms, companies and the USDA.

Food sovereignty is about creating policies that include all aspects of the community having access to nutritious, whole, culturally appropriate foods.

14. Darius's Dad told him to always be \_\_\_\_\_ and don't be a \_\_\_\_\_.

Respectful, jerk

15. What is Darius's end goal?

Community service

