



The Role of Sustainability Practices in The Success of World-Famous Chefs

* Gül Seçil TAHMAZ ^a 

^a Oklahoma City Community College, Department of Arts, English and Humanities, Oklahoma City/USA

Abstract

The critical roles of chefs in restaurants and their growing global influence place them in an increasingly important position regarding sustainability. Chefs are taking responsibility for sustainability issue and providing significant support for this purpose through their culinary practices. Thus, a significant relationship is established between chefs and sustainability from the chefs' perspective. This study aims to clarify the position of sustainability practices in the success of chefs by looking at the relationship between chefs and sustainability from the sustainability perspective as other side. For this purpose, the autobiographical documentary series *Chef's Table Legends*, broadcasted on Netflix platform, is analyzed using descriptive analysis. This study indicates that the interaction between professional success and sustainable practices can be mutual. It demonstrates that sustainability practices can have a significant standing in chefs' professional success, and the amount of successes can increase and deepen the commitment to sustainable practices. Analysis of the success processes achieved by chefs can be a guide for more functional use of sustainable practices in commercial kitchens.

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* Corresponding Author

E-mail: tahmazgulsecil@gmail.com (G. S. Tahmaz)

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