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129 Cardinal Sins Of Waiters: Celeb Chef Eric Ripert Explains

Jun 18th 2009 10:37AM
By Tami Yu

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Artisan Books

If you're a vigilant hawk on dining etiquette, then you know NYC's famed [Le Bernardin](#) earned its four stars for a very good reason.

Celebrity chef Eric Ripert (guest judge of "Top Chef") and his restaurant team maintain such high standards that they even have 129 rules for new staff members to live by. Check out the [full list](#).

Listed in great detail in his recent book [On the Line](#), we got the lowdown on how these "Monumentally Magnificent Trivialities" are enforced:

How long does it take to train a new staff member to avoid all 129 'Cardinal Sins'? Is there a special process?

Eric Ripert: Training in general is an ongoing thing at Le Bernardin. It's

constant, happening all the time. Even if you have been here five years, you may still be reminded of some of the rules or sins from time to time.

Typically new waiters spend one week training on the floor and are first introduced to the rules at that time. But there is no set point at which they must be memorized. It's continual.

What happens if any staff member neglects a rule by accident? Will patrons put up a fuss or they won't even notice (because they're too busy enjoying the food)?

ER: Most of the items on the list are details that the guest should not be aware of. It's a way for us to keep certain standards.

Have you thought up more new 'sins' that might be included in the original 'cardinal sins' list?

ER: So far the list is still at 129 but we are always thinking and will likely, say by the end of the year, be in the 130s.

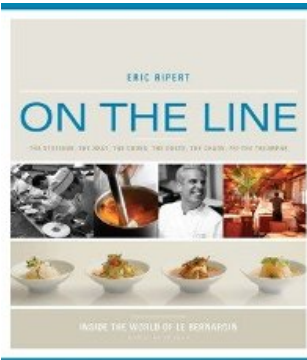
Are there any major sins a patron can commit? Or is the customer always right?

ER: The customer is always right.

Any plans for a new book, or any culinary projects coming up that you can divulge?

ER: No plans for another book yet. But I will be debuting my first television show on PBS in the fall. It's called "Avec Eric" and it's been shot in HD on location in Italy, Northern California and New York. It's a culinary journey of sorts!

To read more about the world of Le Bernardin, and all 129 Cardinal Rules, you'll have to read [On the Line](#).



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Posted on Jun 18th 2009 — By Age Appropriate Hair

Neutral

Seriously? These are just common sense. Just another example of silly NYC over-priced elitism. Nothing fine about this dining. And if you're going to be anal enough to keep a list, at least edit for consistency: 45 & 54 contradict each other: 45. Addressing the woman as "the lady." (Times are changing!)

54. Asking men for their orders before asking women.

Times must not be changing.

Now where's the list on cardinal sins for chefs and restaurateurs?

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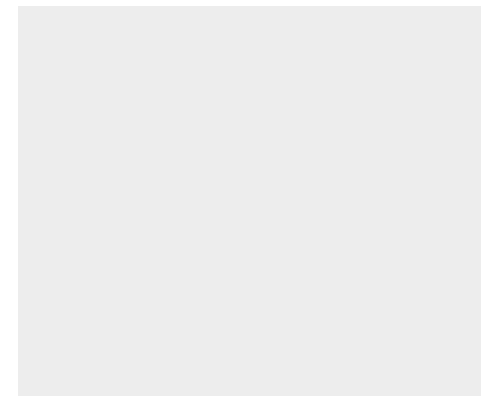
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