

CV of a would-be “chief cook” - Steven Chen

While I have never dreamed of being a good chef, looking back I realize I have been groomed to be one all my lifetime. Firstly, I was born in China, where a key element of culture is eating. Family events, friends' gatherings, business negotiations, and romantic dates all take place with some form of eating, formal or informal, in upscale restaurants or street corner greasy spoons. Furthermore, my mom loves cooking and over the years has instilled in me a good taste and imparted her culinary skills to me. When I was in elementary school, I was able to prepare my own lunch, with commonplace ingredients such as tofu and eggs, and of course, spicy peppers. In case you don't know, tofu to Chinese is what cheese is to many people in the West.

After arriving in the U.S., I developed my love for BBQ. A friend in Florida told me that to add flavor to ribs, one needed to put some barks of hickory in the grill. Trust me, it smells and tastes so good, even thinking of it would make my mouth water.

The frequent international travels associated with 3GPP meetings have provided me with worldwide tasting opportunities. Without eating first-class foods, how can one become a good chef? Having been exposed in different cuisines in so many countries, I just wish I could have more time to make all the delicious dishes myself.

I remember after enjoying a dinner I prepared, a friend of mine said that I was in the wrong business. Instead of cooking requirements for mobile communication systems, I should have cooked dishes for the general public. To me, that is the highest compliment a cook can ever receive 😊