

Finding Aid to The HistoryMakers® Video Oral History with Daryl Shular

Overview of the Collection

Repository:	The HistoryMakers®1900 S. Michigan Avenue Chicago, Illinois 60616 info@thehistorymakers.com www.thehistorymakers.com
Creator:	Shular, Daryl, 1973-
Title:	The HistoryMakers® Video Oral History Interview with Daryl Shular,
Dates:	October 9, 2006
Bulk Dates:	2006
Physical Description:	4 Betacame SP videocassettes (1:54:58).
Abstract:	Chef and culinary instructor Daryl Shular (1973 -) teaches culinary arts at The Art Institute of Atlanta, and was selected to join the United States 2008 Culinary Olympic Team. An American Culinary Foundation-certified chef de cuisine, Shular is also three time champion of the Sysco Culinary Competition. Shular was interviewed by The HistoryMakers® on October 9, 2006, in Roswell, Georgia. This collection is comprised of the original video footage of the interview.
Identification:	A2006_109
Language:	The interview and records are in English.

Biographical Note by The HistoryMakers®

Daryl Ladalle Shular, certified chef d’cuisine (CCC), was born on September 10, 1973, in Winter Haven, Florida, to Nevada Tungstall Robinson and Thomas Lee Shular. He attended Central Elementary School, Stambough Middle School where he played sports, and Auburndale High School where he graduated in 1992. His classmates included pro basketball player Tracy McGrady. Shular earned his A.A. degree in culinary arts from The Art Institute of Atlanta (AIA), where he learned the difference between being a chef and a cook.

Shular worked as a sous chef at Atlanta’s Anthony’s Restaurant from 1993 to 1994; executive sous chef at the Buckhead Club from 1994 to 1995; executive chef at the Doubletree Hotel from 1998 to 2000; and as chef d’cuisine at Spice Restaurant in 2001. He also served as banquet chef at Villa Christina. Since 2001, Shular has been a mainstay of the AIA faculty, where he teaches culinary arts. A member of the American Culinary Federation (ACF) and the National Association of Catering Executives, Shular is an ACF certified chef de cuisine. He is also a member of the World Culinary Association’s Atlanta chapter. The young chef has won more than a dozen culinary competitions including the gold medal at the 2004 Southeast Restaurant Hotel, Motel Show; the gold medal first place award Signature Meal at the Sysco Culinary Salon in 2004; the ACF Nutritional Hot Food Challenge at the Orlando World Marriot in 2004; and the NAEM Invitational Culinary Salon gold medal in 2003. Shular is a three time champion of the Sysco Culinary Competition.

One of the most respected young chefs in the country, Shular is on the board of directors of Pecan Restaurant and Onyx Restaurant, both in Atlanta. Shular was selected to join the United States 2008 Culinary Olympic Team. His goal is to become the first African American to attain the status of Master Chef from the ACI in 2009.

Shular lives with his wife and two children in Atlanta.

Scope and Content

This life oral history interview with Daryl Shular was conducted by Larry Crowe on October 9, 2006, in Roswell, Georgia, and was recorded on 4 Betacame SP videocassettes. Chef and culinary instructor Daryl Shular (1973 -) teaches culinary arts at The Art Institute of Atlanta, and was selected to join the United States 2008 Culinary Olympic Team. An American Culinary Foundation-certified chef de cuisine, Shular is also three time champion of the Sysco Culinary Competition.

Restrictions

Restrictions on Access

Restrictions may be applied on a case-by-case basis at the discretion of The HistoryMakers®.

Restrictions on Use

All use of materials and use credits must be pre-approved by The HistoryMakers®. Appropriate credit must be given. Copyright is held by The HistoryMakers®.

Related Material

Information about the administrative functions involved in scheduling, researching, and producing the interview, as well as correspondence with the interview subject is stored electronically both on The HistoryMakers® server and in two databases maintained by The HistoryMakers®, though this information is not included in this finding aid.

Controlled Access Terms

This interview collection is indexed under the following controlled access subject terms.

Persons:

Shular, Daryl, 1973-

Crowe, Larry (Interviewer)

Stearns, Scott (Videographer)

Subjects:

African Americans--Interviews
Shular, Daryl, 1973- --Interviews

African American cooks--Interviews

African American college teachers--Georgia--Atlanta--Interviews

Organizations:

HistoryMakers® (Video oral history collection)

The HistoryMakers® African American Video Oral History Collection

Occupations:

Chef

Culinary Instructor

HistoryMakers® Category:

BusinessMakers

Administrative Information

Custodial History

Interview footage was recorded by The HistoryMakers®. All rights to the interview have been transferred to The HistoryMakers® by the interview subject through a signed interview release form. Signed interview release forms have been deposited with Jenner & Block, LLP, Chicago.

Preferred Citation

The HistoryMakers® Video Oral History Interview with Daryl Shular, October 9, 2006. The HistoryMakers® African American Video Oral History Collection, 1900 S. Michigan Avenue, Chicago, Illinois.

Processing Information

This interview collection was processed and encoded on 5/30/2023 by The HistoryMakers® staff. The finding aid was created adhering to the following standards: DACS, AACR2, and the Oral History Cataloging Manual (Matters 1995).

Other Finding Aid

A Microsoft Access contact database and a FileMaker Pro tracking database, both maintained by The HistoryMakers®, keep track of the administrative functions involved in scheduling, researching, and producing the interview.

Detailed Description of the Collection

Series I: Original Interview Footage

Video Oral History Interview with Daryl Shular, Section A2006_109_001_001, TRT: 0:28:42 ?

Daryl Shular was born on September 10, 1973 in Winter Haven, Florida. His mother, Nevada Tunstall Robinson, was born on August 23, 1942 in Troy, Alabama. His maternal ancestors were slaves who picked cotton and lived in poverty. His maternal grandfather was very light skinned, a disciplinarian, and a hard worker. Shular's mother dropped out of school in tenth grade and worked at a citrus factory in Florida. His father, Thomas Lee Shular, was born on February 16, 1951 and worked at a box factory. His father only visited Shular twice a year despite living close. Shular remembers playing games with neighborhood children, his mother's cooking on a budget, attending church where his uncle Wesley Tunstall was the pastor, and watching televised wrestling on Saturday evenings. Shular also played the drums and listened to Michael Jackson, Prince, and gospel music. Shular attended Central Elementary School, Stambough Middle School, and Auburndale High School where he excelled in a cooking class and at basketball.

African American cooks--Interviews.

African American college teachers--Georgia--Atlanta--Interviews.

Video Oral History Interview with Daryl Shular, Section A2006_109_001_002, TRT: 0:28:00 ?

Daryl Shular received an offer to play college basketball after graduating from Auburndale High School in Winter Haven, Florida in 1992. After seeing his classmate, Terrence Barber, return home after being a college athlete, Shular decided to turn down the offer and live with his sister in Atlanta, Georgia. After seeing a commercial on TV, Shular enrolled at the Art Institute of Atlanta where he earned his A.A. degree in culinary arts and gained exposure to international cuisines and embraced the culinary techniques of French chef Auguste Escoffier. Shular views cooking as an art form. He talks about the difference between a chef and a cook and the importance of health practices and cooking safety. Shular worked as a sous chef at Anthony's Restaurant in Atlanta from 1993 to 1994 and executive sous chef at the Buckhead Club from 1994 to 1995. At age 21, he became the executive chef at the Doubletree Hotel in 1998.

Video Oral History Interview with Daryl Shular, Section A2006_109_001_003, TRT: 0:29:10 ?

Daryl Shular talks about how his relationships with his parents motivated him to achieve success and how he improved his people skills by observing others. He goes on to describe the intense schedule of being an executive chef and the negative impact it had on his first marriage. Shular helped to open a number of restaurants including Spice Restaurant in Atlanta, Georgia and Villa Christina in New Jersey and he worked as a restaurant consultant for The Pecan and Onyx restaurants. Shular won more than a dozen culinary competitions in the United States and internationally. He describes his goal of competing in the United States Culinary Olympic Team and becoming the first African American Certified Master Chef. In 2001, Shular began teaching at the Art Institute of Atlanta. He also comments on handling customers' food allergies, and why it is important that chefs maintain a varied competence instead of risk over-specializing.

Video Oral History Interview with Daryl Shular, Section A2006_109_001_004, TRT: 0:29:06 ?

Daryl Shular talks about people's tastes in foods and being able to handle criticism as a chef. Socioeconomic factors often influence people's tastes in food, and Shular tries to educate and educate his customers to try new foods. Shular names Asian and French as his favorite cuisines, and celebrity chefs Emeril Lagasse, Wolfgang Puck, and Masaharu Morimoto as those chefs he admires. As an African American chef, he encounters stereotypes and tries to elevate soul food's complexity and presentation. Shular describes the regional cuisine of Atlanta, Georgia. He also shares his hopes and concerns for the African

American community, provides career advice for aspiring chefs, reflects upon his legacy and describes how he would like to be remembered. Shular regrets not prioritizing education at a younger age. He concludes the interview by narrating his photographs.