

The Chef's Career path

The term “chef,” although it is frequently used to describe anyone who cooks, is a mark of respect.

(The position of chef is one that is earned through practice of the craft.)

A true chef is among other things a lifelong student, a teacher an artisan and a professional.

We are about to begin on a journey that can take us around the world. The love of food is universal the passion for creating developing and consuming good food is never ending

The styles of food cooking techniques and ingredients are limitless to our imagination; we consume ingredients on a daily basis from the four corners of the world.

Listed below are some keys to becoming a great chef.

Formal education and Training

Receiving a thorough grounding in the basics is a prerequisite for this journey

A sound and thorough culinary education is a logical first step in your foodservice career in order to gain a solid grounding in basic and advanced culinary techniques you will find formal training at an accredited culinary school a great beginning.(An apprenticeship and on -the -job training can be useful in place of formal education.)

Continuing education

Continuing your education once you're training is complete is very important as the foodservice industry is constantly changing. Professional development is an ever evolving process and is achieved in many ways through seminars, tradeshow, workshops specialized classes ,culinary competitions journals and trade magazines.

A chef wears many hats here is a partial list of the ingredients.

- (1) Financial responsibility, food purchasing chemicals kitchen supplies equipment labor costs and kitchen operational expenses.
- (2) Employee relations, selection, hiring, training, discipline and employee development.
- (3) Menu development, design, kitchen safety sanitation marketing and customer relations

Key ingredient for success

It is desire coupled with ambition and attitude which will lead to a successful career in the culinary arts.