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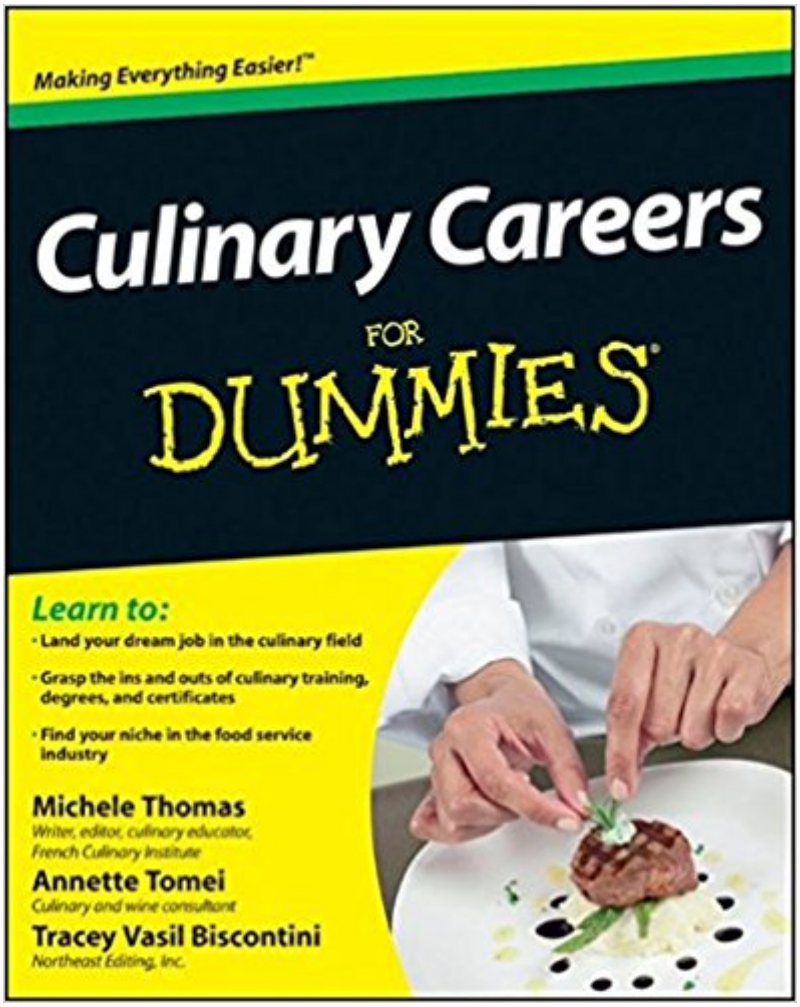
Culinary Careers For Dummies



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Synopsis

The fast and easy way to find your place in the culinary field Ever dream of exploring an exciting career in culinary arts or cooking but don’t know where to begin? Culinary Careers For Dummies is the perfect book for anyone who dreams of getting into the culinary profession. Whether you’re a student, an up-and-coming chef looking for direction, or are simply interested in reinventing yourself and trying your hand at a new career, Culinary Careers For Dummies provides the essential information every culinary novice needs to enter and excel in the food service industry. Packed with advice on selecting a culinary school and tips for using your degree to land your dream job, Culinary Careers For Dummies offers up-to-the-minute information on: culinary training, degrees, and certificates; the numerous career options available (chef, chef’s assistant, pastry chef, food stylist, caterer, line cook, restaurant publicist/general manager, Sommelier, menu creator, food writer, consultant/investor, etc.) and the paths to get there; basic culinary concepts and methods; advice on finding a niche in the culinary world; culinary core competencies; food safety and proper food handling; real-life descriptions of what to expect on the job; and how to land a great culinary job. Expert guidance on cooking up your career plan to enter the food service industry Tips and advice on what to study to get you where you’re headed Packed with information on the many career options in the culinary field Culinary Careers For Dummies is a one-stop reference for anyone who is interested in finding a career in this growing and lucrative field.

Book Information

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Customer Reviews

If you’re cooking up a new career, CULINARY CAREERS FOR DUMMIES is a good, if basic, place to start. If you already know quite a bit about the industry, maybe not. It’s a practical overview, focusing first on various jobs in the trade. First instance, you will learn that, between 2008 and 2018, jobs for cooks in full-service restaurants are expected to rise by 8%, in cafeterias and institutions by 10%, and in other areas by 16%. People have to eat, after all, and people with little time on their hands tend to eat out. This is not to mention those captive audiences who HAVE to eat "in," not "out" -- students, hospital staff, and prisoners (to name just a few).Most prospective employees of the trade think of restaurants, naturally, but this book spells out the many other avenues open to those entering the culinary industry. For instance, there are hotels and resorts; pastry shops and bakeries; catering companies; spas; private households; educational institutions; hospitals, nursing homes and retirement homes; cruise ships; airlines; correctional centers; military bases and schools; test kitchens, development kitchens, and commissary kitchens; wineries and breweries; grocery and specialty food stores; restaurant supply distributors; and public relations and marketing firms. So much for only sending your resumes to Chilis, Applebees, and Outback!While the book acknowledges the benefits (for some) of on-the-job training, it also surveys the culinary school scene. It considers, too, the fact that not all cooks care to make the same foods. Thus, the section on specialties looks at becoming a pastry chef or baker, a personal chef (no, you don’t get to choose your celebrity), even a mixologist (mixing drinks is apparently a branch of "cooking").

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