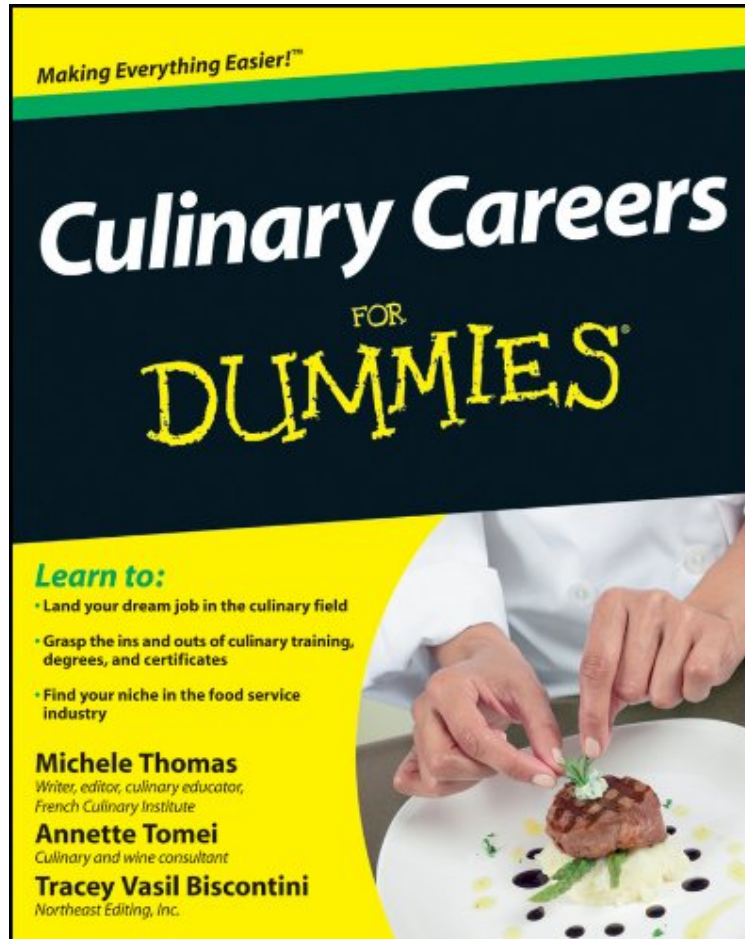


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Culinary Careers For Dummies

Michele Thomas, Annette Tomei, Tracey Biscontini

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The fast and easy way to find your place in the culinary fieldEver 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.

From the Back Cover What you need to know to find your path in this fast-growing industry. Ever dream of exploring a career in culinary arts or cooking but don't know where to begin? Culinary Careers For Dummies is the perfect book for you! Packed with advice on selecting a culinary school and gaining on-the-job experience, it offers up-to-the-minute information on everything culinary novices need to enter and excel in the food service industry. Culinary Arts 101 — get an introduction to the varieties of culinary professionals, the different types of places they work, and the pros and cons of culinary school. Pick a path — discover the many types of culinary jobs out there, from the traditional restaurant kitchen to resorts, spas, and catering companies. How sweet it is — find out about the specialty areas of the culinary field, from pastry chefs and food artisans to personal chefs and food scientists. Step out of the heat — check out non-cooking careers in the field, like food writing, photography, and styling. Land that job — create a top-notch resume; visit restaurants, network with industry professionals, and climb the ladder. Open the book and find: What culinary professionals do. Where the jobs are. How to choose the right culinary school. The lowdown on restaurant, wine, and many other culinary professions. Culinary opportunities in hotels, spas, and resorts. The difference between a chef and a cook. Advice to move up the culinary ladder. Learn to: Land your dream job in the culinary field. Grasp the ins and outs of culinary training, degrees, and certificates. Find your niche in the food service industry. About the Author Michele Thomas is a writing teacher and managing editor of the International Culinary Institute, home of the French Culinary Institute. Annette Tomei is a food and wine consultant. Tracey Vasil Biscontini is the founder, president and CEO of Northeast Editing, Inc.