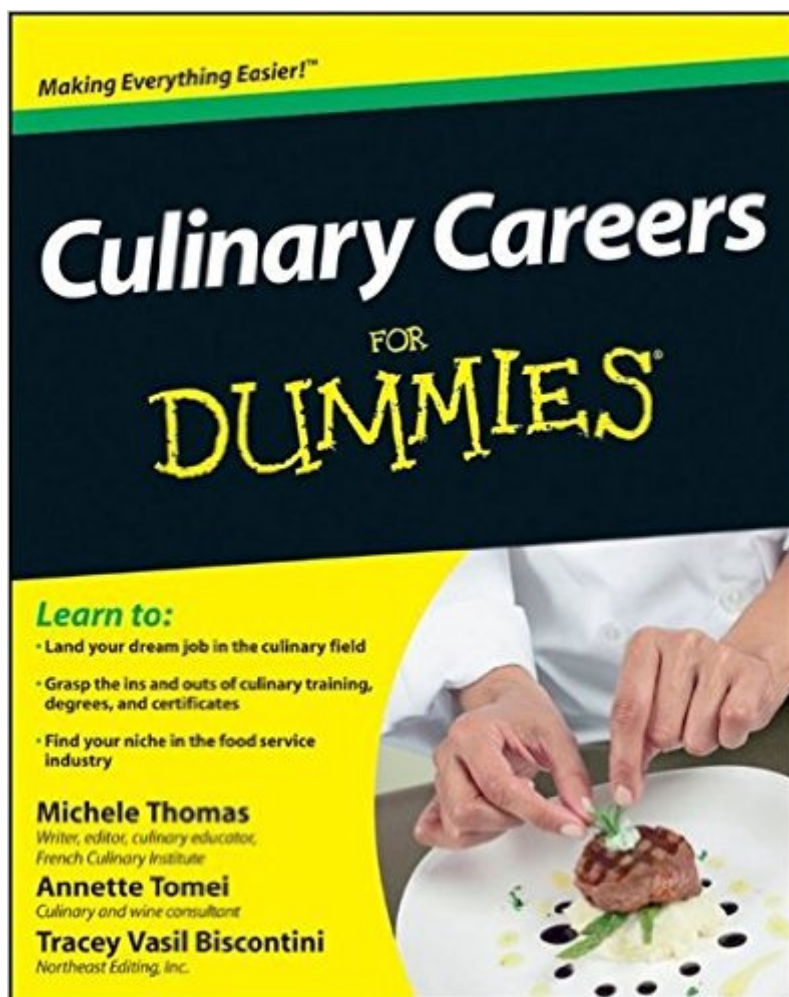


The book was found

# Culinary Careers For Dummies



## 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

Paperback: 384 pages

Publisher: For Dummies; 1 edition (October 11, 2011)

Language: English

ISBN-10: 1118077741

ISBN-13: 978-1118077740

Product Dimensions: 7.4 x 0.8 x 9.3 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars See all reviews (13 customer reviews)

Best Sellers Rank: #851,684 in Books (See Top 100 in Books) #74 in Books > Education & Teaching > Higher & Continuing Education > Vocational #332 in Books > Cookbooks, Food & Wine > Professional Cooking #353 in Books > Business & Money > Industries > Restaurant & Food

## 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").

[Download to continue reading...](#)

Culinary Careers For Dummies Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Cool Careers Without College for People Who Love to Cook & Eat (New Cool Careers Without College) Careers in Computer Gaming (Cutting-Edge Careers) Touring, Trekking, and Traveling Green: Careers in Ecotourism (Green-Collar Careers) Careers in Fitness and Personal Training (Careers in the New Economy) Careers for Puzzle Solvers & Other Methodical Thinkers (Careers For Series) Great Careers in 2 Years, 2nd Edition: The Associate Degree Option (Great Careers in 2 Years: The Associate Degree Option) Food: A Cultural Culinary History Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen Peanut Butter & Brains: A Zombie Culinary Tale The Supper of the Lamb: A Culinary Reflection (Modern Library Paperbacks) Religion, Food, and Eating in North America (Arts and Traditions of the Table: Perspectives on Culinary History) The Flavor Bible: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs Umami: Unlocking the Secrets of the Fifth Taste (Arts and Traditions of the Table: Perspectives on Culinary History) The Vegetarian

Flavor Bible: The Essential Guide to Culinary Creativity with Vegetables, Fruits, Grains, Legumes, Nuts, Seeds, and More, Based on the Wisdom of Leading American Chefs Culinary Birds: The Ultimate Poultry Cookbook Chocolates and Confections at Home with The Culinary Institute of America Hors d'Oeuvre at Home with The Culinary Institute of America Kosher USA: How Coke Became Kosher and Other Tales of Modern Food (Arts and Traditions of the Table: Perspectives on Culinary History)

[Dmca](#)