

**YOUR FINAL PROOF**

**Attention:** Bh Circ Nie/pie  
**Ad Number:** F81538  
**Description:** ETCT  
**Ad Size:** 6 x 10.5"  
**Ad Builder:** Julie Beacham-Hooie  
**Insertions:** 1

**Code:** 001300000  
**Revision No.:** 2  
**Sales Rep:** Blank #1  
**Rep Phone:**  
**Rep Fax:**  
**Date:** Wed, Apr 8, 2009 - 12:05 PM

**UPLOADED PDF**

DATE

TIME

This is your FINAL proof. Please indicate all revisions on this proof and return to the Bradenton Herald.  
 Please check with your Marketing Consultant for your deadline for proof return.  
 Please note: revisions received after deadline will be made for the next available run date.

**FOR PROOF PURPOSES ONLY - LOW RES**

Client Approval  OK As Is  OK After Corrections Signature \_\_\_\_\_

**Insertion Date** **Publication**  
 Thu, Apr 23, 2009 Bradenton Herald

# Education Today / Career Tomorrow

BROUGHT TO YOU BY MANATEE TECHNICAL INSTITUTE AND NEWSPAPERS IN EDUCATION



## Culinary Arts

Chefs, cooks, and food preparation workers prepare, season, and cook a wide range of foods—from soups, snacks, and salads to entrees, side dishes, and desserts—in a variety of restaurants and other food services establishments. Chefs and cooks create recipes and prepare meals, while food preparation workers peel and cut vegetables, trim meat, prepare poultry, and perform other duties such as keeping work areas clean and monitoring

temperatures of ovens and stovetops.

Larger restaurants and food services establishments tend to have varied menus and larger kitchen staffs. They often include several chefs and cooks, along with other lesser skilled kitchen workers. Each chef or cook works an assigned station that is equipped with the types of stoves, grills, pans, and ingredients needed for the foods prepared at that station.

The number and types of workers employed in kitchens depends on the type of establishment.

The specific responsibilities of most cooks are determined by the type of restaurant in which they work. There are many different types of cooks, including cafeteria cooks, restaurant cooks, short-order cooks, fast-food cooks, and household cooks.

Source:  
*The Occupational Outlook Handbook*

## Job Outlook Money Matters

Job openings for chefs, cooks, and food preparation workers are expected to be plentiful through 2014.

Job growth will create new positions, primarily due to the expansion of family-casual dining. Employment growth will rise with increases in population, household income, and leisure time that will allow people to dine out more often.

In addition, the large number of two-income households will lead more families to opt for the convenience of dining out.

### Career: Chef

**Job Description:** Receives orders, prepares and cooks all food. Oversees the operations of the kitchen, including menu development, inventory and purchasing of supplies, and cost control. Tests and develops recipes. Monitors customer satisfaction. Requires an understanding of federal, state, and local food sanitation regulations.

**Salary:** \$26,540 - \$94,435 annually  
 For more information on how to start your career in Culinary Arts, please contact:

Career Counselor Terri Parrish  
 (941) 751-7900 ext. 2018  
 parrishm@manateeschools.net

## Education Needed

Training for chefs, cooks, and food preparation workers generally starts with basic sanitation and workplace safety subjects and continues with instruction on food handling, preparation, and cooking procedures.

Executive chefs who work in fine-dining restaurants require many years of training and experience and an intense desire to cook. Some chefs and cooks may start their training in high school or post-secondary programs. Others may receive formal training through independent cooking schools, professional culinary institutes, or 2- or 4-year college degree programs in hospitality or culinary arts.

People who have had courses in commercial food preparation may start in a cook or chef job without spending a lot of time in lower-skilled kitchen jobs. Their education may give them an advantage when looking for jobs in better restaurants. Employers prefer training given by trade schools, postsecondary technical schools, colleges, professional associations, or trade unions.

Important characteristics for chefs, cooks, and food preparation workers include working well as part of a team, having a keen sense of taste and smell, and working efficiently.

Personal cleanliness is essential. Knowledge of a foreign language can be an asset, as well.



## It's a Matter of Perspective

### Teacher

"I graduated from MTI's Culinary Arts program and I am currently an instructor. My training prepared me to understand the student perspective. Now, it is a true joy to be able to pass my passion on to up-and-coming chefs. We teach the students French classical cuisine and we treat the kitchen as a work place; the students are trained as employees. This program is a great foundation for students to start their restaurant careers."

- Jamie Gregorich

### Student

"I got into MTI's Culinary Arts program because my career goal is to become a pastry chef at a resort. I love to bake! The bake shop here is my favorite - I work on cakes, cookies, and candies. I also enjoy the catering aspect of the program. I've gotten to bake for many events and I've had a lot of fun. The instructors here are great. The most important lesson I've learned is how to work as part of a team to get the job done."

- Gabrielle Campos

THIS EDUCATIONAL PARTNERSHIP CREATED BY HEATHER HUMPHREY AND SPONSORED BY