

T H E

J O B

C E N T E R

CULINARY ARTS



Matt Schole displays four of his signature desserts he has designed and created since working at the Ritz Carlton, Sarasota.

Culinary arts is a broad field, encompassing careers in food preparation and presentation.

Food preparation workers, cooks, chefs, and bakers create food dishes that help top restaurants and eating facilities establish reputations as outstanding places to enjoy a meal.

Cooks and chefs are generally in charge of preparing meals for an eating establishment. They often serve as managers, supervising the work of assistants and food preparation workers. Preparation specialists assist cooks and chefs by getting ingredients ready to go into a recipe: washing and peeling vegetables, measuring ingredients, and keeping the kitchen's work areas clean.

Large eateries may have an executive chef or head cook that oversees the entire process of food preparation, cooking, and serving. They also plan menus, order food and cooking supplies, and oversee the cooking process. These supervisors also coordinate the efforts of other specialized chefs and cooks, such as fry cooks, pastry chefs, or bakers. One usually obtains the title of chef after first gaining experience and training as a kitchen worker or cook.

There are many types of cooks, such as restaurant cooks, short-order cooks, and fast food cooks.

Restaurant cooks have the most flexibility and often have the opportunity to experiment with new recipes. Short-order cooks and fast-food cooks specialize in preparing foods quickly, often making sure that each batch of food matches with an establishment's pre-set criteria for taste and quality.

It often takes years of training and on-the-job experience to become a recognized chef. Some top chefs become famous after first establishing local and regional reputations for creating and preparing extraordinary dishes. The world's top chefs are always in high demand.

Many of the skills needed to work in culinary arts can be learned on the job, but advanced training beyond high school is highly recommended. Community and technical colleges offer a variety of training programs related to culinary arts. The American Culinary Federation also coordinates an apprenticeship program that combines in-class training with on-the-job experience.

Workers in the culinary arts often work long hours in warm, crowded kitchens. However, a love for good food and the rewards of creating tasty, inventive meals usually result in long-term careers for professionals in culinary arts.

Matt Schole, Bradenton



Matt Schole is a Pastry Cook I and Trainer for the Ritz Carlton in Sarasota. Schole has been working at the Ritz Carlton for almost 3 years. He attributes his success to Manatee Technical Institute and

SkillsUSA while at MTI. He was also a member of the Tampa chapter of the American Culinary Federation. Schole was still attending MTI when he got the position at the Ritz Carlton. "It was an intern/externship."

The opportunity to be creative is what Schole likes most about being a pastry cook. "I especially like the nice products I get to work with and the way I can create many different recipes from one product," explained Schole. Since working at the Ritz Carlton, Schole has designed and created four signature desserts.

Working at the Ritz Carlton is no easy task, as Schole knows; therefore he has some good advice for anyone who wants to succeed: "Work hard for yourself, and accept nothing less."

Chef Garry Colpitts. Schole graduated in 2004 from MTI's Culinary Arts program.

While growing up, Schole had a lot of interest in cooking. "I cooked a lot when I was a kid." Most of his interest was cooked up from magazines or the television, he said.

Schole won a lot of medals and awards through

SKILLS REQUIRED

Careers in culinary arts require creativity as cooks and chefs invent new recipes or improve existing ones. Attention to detail and good planning skills are also important.

WHERE/HOW TO GET TRAINING

Schooling

It often takes many years of education and experience to attain a management position as a cook, chef, or baker. Those working in culinary arts have several training options from which to choose.

Many community and technical colleges offer educational programs leading to diplomas, certificates, or degrees in culinary arts. These programs may take three months to two years to complete, depending on the level of specialization desired.

Vocational training programs usually include courses in culinary preparation or cooking, bakery, kitchen sanitation, menu planning, nutrition, cost control, and personnel management.

Some four-year colleges and universities offer degree programs in restaurant or food service management, which can help one prepare for a long-term culinary career that includes man-

agement responsibilities.

The American Culinary Federation also coordinates an apprenticeship program. These hands-on training programs usually take two to three years to complete and combine classroom learning with on-the-job training under the guidance of experienced culinary professionals. Learn more about these programs at <http://www.acfchefs.org>.

Financial Aid

Grants, scholarships, loans, and work/study programs are available for students. For most of this aid, prospective students must submit a Free Application for Federal Student Aid, available from high school guidance offices and post-secondary financial aid offices.

For more information on federal financial aid programs, visit the U.S. Department of Education's Web site at <http://www.ed.gov>.



For more information on federal financial aid programs, call (800) 4FE-DAID

FUTURE JOB OPPORTUNITIES

According to the U.S. Department of Labor, demand for qualified workers in the culinary arts is expected to increase at an average rate compared to other

occupations though 2008. Highly skilled cooks, chefs, and bakers with established reputations are always in high demand.

WORK ENVIRONMENT

Work environments in this field vary greatly. Most kitchens or food preparation areas are loud, noisy, and often crowded.

Workers face hazards from cuts, burns, and other cooking-related injuries. Most cooks, chefs and bakers wear uniforms to work.

RESOURCES - HOW TO FIND OUT MORE

PUBLICATION:

Opportunities in Culinary Careers
by Mary Deirdre Donovan

ONLINE:

www.acfchefs.org
(American Culinary Federation)

GENERAL:

International Association of Culinary Professionals
Ste. 201
304 West Liberty St.
Louisville, KY 40202
<http://www.iacp.com>

LOCAL:

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

YOU HAVE THE POWER

The Job Center page is published every Thursday in The Herald. Provided by Newspaper in Education-Brandy Braver. Newspaper in Education Coordinator. (941) 748-0411 ext.5031 Creative Design, KRP Inc. And Julie Beacham Hooie, Ad Designer

THIS EDUCATIONAL PARTNERSHIP SPONSORED BY



www.manateetechnicalinstitute.org

Main Campus
5603 34th Street West
(941)751-7900

East Campus
5520 Lakewood Ranch Blvd.
(941)752-8100

JOBS IN THIS FIELD

Job titles	Place of work	Kind of work	Average salary*
Food preparation worker	Restaurant or large institutional kitchen	Assists cooks and chefs by preparing ingredients and maintaining clean work areas.	\$7-\$10 (hourly)
Head cook or executive chef	Restaurant or large institutional kitchen	Supervises overall food preparation of cooking operation. Also creates new recipes and menus.	\$24,000-\$40,000+ (annual)

*Salaries vary depending on region and experience. Sources: Chronicle Guidance Publications and Occupational Outlook Handbook.