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**Chef Training: Your Ticket To Endless Possibilities**

**By Linda Emerson**

Let's face it: cooking is not an easy thing. But then, it is not that complicated either. With the right stuff and the right training, you can head off boasting like a chef that knows its craft.

Hence, whenever somebody has taken good cooking knowledge and skills, we would normally call them as chefs. They are, in reality, what the king is to his throne. This means that the chefs are considered to be the highest class of cook with utmost ability and proficiency.

All of these things are not easily achieved. Before they can be acclaimed as chefs, they have to undergo first a rigid and thorough chef training. There are lots of skills to be learned and lots of things to be known in a chef training. Probably, this is the reason why people have high regard on them because of all the trouble they went through.

**The Qualifications**

In most instances, you don't need to be a high school graduate just to get hold of the opportunity in attending chef training programs. Though, you might want to be a high school graduate, at the least, because what you know as a high school graduate can be very handy when attending the chef training already, especially if it involves something about mathematics and the skill on managing a business.

Basically, chef training are sponsored by hotels and restaurants. This is because in most case, restaurants and hotels would rather obtain chefs that had personally undergone with their chef training.

**The Concept**

When you start out as a short order cook or a fast food cook, do not think that you will never have the chance of advancing to the next level. All you have to do is to take vigorous and rigid chef training so as to acquire the needed skills on the advance level.

With chef training, students are trained in "apprenticeship program" being offered by most professional schools, hotels, and other food and beverage businesses. One of which is the 3-year apprenticeship

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program managed by the local divisions of the American Culinary Federation.

Likewise, there are hotels and restaurants that offer chef training also. The best thing about it is that you are most likely hired by the same company after you have finished your chef training. Most restaurants and hotel management find these arrangements very feasible since they will no longer have to go to a tedious manner of posting for job applications, screenings, and hiring applicants.

Besides, you would also require your hired chefs to still undergo additional chef training so that they will fit to your standards. That would be a double cost of expenses for you.

### The Skills

Generally, chef training are not just any ordinary cooking lessons that one may learn. This refers to the most advanced level of what every cook may achieve.

In chef training, you not only learn more techniques in cooking but you are already trained in the supervisory and managerial level. This is because you are expected to handle a group of cooks once you get hold of the edge in chef training. In fact, you are not only expected to acquire new skills after finishing chef training but you are also expected to manage your own restaurant or hotel as well.

### The Endless Possibilities

Indeed, after finishing chef training, the endless possibility of earning a good living is at hand.

In reality, chefs are very in demand these days. With a growing trend in fast food businesses and restaurants, it is no doubt that you can have a proliferating career once you have finished attending chef training. You have the chance and the opportunity to get hired locally or internationally.

Employment growth in chefs are imminent, especially now that the whole populace is constantly growing, therefore, more people will need the chef's service.

So, for those who want to be a chef or simply those who knows how to cook and wants to know more ways on how to get a good job, it is best that you attend chef training. It doesn't just gives you the proper knowledge on cooking and advanced cooking but also maximizes your potential in handling your very own cooking business.

Certainly, chef training is your ticket to endless possibilities of living a good life.

For more great chef training info and advice check out:

<http://www.culinaryschooladvisor.com>

### **Is Being a Chef a Career or a Job?**

**By Keith Londrie**

When most people think of chef, what comes to mind is usually basic information that's not particularly interesting or beneficial. But there's a lot more to chef than just the basics.

Just like any other profession, whether or not being a chef is a career or a job depends largely on you. Of course, if your chef-dom is merely a job for you, don't be surprised if it doesn't take long to burn out. Fifty to 70-hour work weeks, high stress, and the creative brain drain all take their toll fairly early on those not entirely dedicated to their paycheck-maker.

Successful chefs are like other creative types - they will be found "playing with their food" even if no money was involved. Like writers who write because they love to express themselves this way, and singers who belt out tunes anywhere they can get away with it, chefs are "chefs to the bone." A true chef considers the money involved merely a "bonus" to what he or she loves to be doing anyway.

While a job is just a means to an end (as in paying the bills) with 40 hours dutifully put in every week and the occasional overtime blessing (or curse, depending on your situation), a career is like a marriage: You have an unspoken commitment to yourself that you will love, cherish, and even obey this vocational calling 'til death do you part. If you ever get to know a successful professional chef, you'll immediately realize this "marriage" is a forever thing - part of his or her personality that's so ingrained there is essentially no difference between that person and what they do for a living.

It's really a good idea to probe a little deeper into the subject of chef. What you learn may give you the confidence you need to venture into new areas.

Chefs live, breathe, eat, and dream about - guess what? Food. Although there are many other duties associated with "cheffing," such as management, personnel, accounting, and other responsibilities, the core of a chef's livelihood is the preparation and presentation of food.

When someone earning their living comes home from work complaining of the tiredness of their feet and back, the heat of the kitchen, or the endless stream of meals that had to be prepared, it's apparent this is just a job to him or her. The career-minded chef is not even aware of being career-minded; their mind is on what went wrong, what was successful, and how could they improve on anything that happened in "their" kitchen that shift. The chef in the former state of mind wonders how to get out of his current situation; the chef in the latter mindset wants more and relishes the next opportunity to express him- or herself with food.

So when you ask if being a chef is a career or a job, no one can answer that except you. If coming home smelling like barbecue or fish or Limburger cheese appalls you, consider the fact this is often the case with chefs. You may want to save your cooking skills to the occasional at-home masterpiece that wows your friends and family. But for those of you reading this that are saying to themselves, "Yep, that's me, all right," then don't wait any longer - the world's taste buds impatiently await you!

When word gets around about your command of chef facts, others who need to know about chefs will start to actively seek you out.

In the meantime you can find out more by visiting the web site listed below.

Keith Londrie II has worked and researched the subject of chefs. To learn more information, please visit the new site for culinary information at <http://define-culinary-arts-program-schools-restaurant-management.info/>

To learn more, please visit [define-culinary-arts-program-schools-restaurant-management.info/](http://define-culinary-arts-program-schools-restaurant-management.info/) Keith Londrie II klondrie @ yahoo.com [define-culinary-arts-program-schools-restaurant-management.info/](http://define-culinary-arts-program-schools-restaurant-management.info/)



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