

Culinary Studies

What does it mean to study culinary arts?

For those interested in following a career in the culinary arts, there are two paths they can choose between. One method is to go through on the job training. There is plenty of unskilled work available in kitchens, restaurants, fast-food outlets cafeterias, and school kitchens. Entry-level positions such as kitchen porter or dishwasher will be unskilled and usually low paid.

Students of culinary school or culinary institute will be taught a range of skills and gain lots of practical experience. In most cases, this allows the successful student to bypass the unskilled entry-level positions available to their less well-educated colleagues learning on the job. Positions available might include Sauce Chef, Short-order Cook, Fast-food Cook, Food Preparation Assistant, or Vegetable Cook. These jobs involve a large amount of preparation work such as vegetable peeling. Further training and practice is necessary if the individual is interested in becoming a Head Chef, opening his or her own restaurant, has a view to teach or a desire to specialize in a certain area e.g. Patisserie.

Employment opportunities for a culinary career, in general, are good and look set to increase in certain areas. With the aging population, demand for table service restaurants and other eateries is increasing; and it follows that jobs available for these types of more highly trained chef will do likewise. For the same reason, it is expected that there will be a decline in fast-food outlets and the requirement for short order cooks.

Other career information which is of interest is hours and pay. Most workers work on shift systems; frequently including weekends, evenings, and early mornings. To cover mornings and evenings these shifts are often 'split' i.e. the cook or chef will be expected to work for several hours at the beginning of the day, take several hours off and then return in the evening. Pay depends on the amount of skill and experience being offered, and on the exclusivity of the establishment. Fast food outlets pay approximately \$7 per hour, restaurants about \$9 per hour

The following are useful links to schools and their programs in the United States:

- **All Culinary Schools**

Your Guide to Education and Careers in the Culinary Arts
<http://www.allculinaryschools.com/culinary-degree/associates>

Associate Degree Programs in Culinary Arts

Most associate's degree programs in culinary arts offer both culinary training and liberal arts education. Associate's programs prepare you to enter the work force or continue your education with a bachelor's degree, if you choose. Our directory makes it easy to compare culinary schools and request information from admissions officers.





- **Culinary Schools.org**

Few sources provide a thorough run-down of culinary and cooking schools from major university to vocational school on a state-by-state basis. Fewer still are the sources that make a stab at corraling the details of the local and regional culinary scene. Here it is in one convenient place, a compendium of state chef training programs.

Use this guide to conveniently search for culinary arts institutes by state, ordered A to Z and simple to use:
<http://www.culinaryschools.org/us/>

- **Culinary Schools USA**

If you love culinary art and want to make it a career, we have what you need! We regularly feature culinary schools along with culinary career information so that you can find the right culinary school for you.

Several of the culinary arts schools listed provide the prestigious Le Cordon Bleu program, blending a traditional American culinary education with classical French culinary techniques.
<http://www.culinary-schools.us/>

- **Culinary Ed**

Making a living doing something you love
Prepare for your culinary career at the prestigious Le Cordon Bleu Schools. Programs to choose from include Culinary Arts, Patisserie & Baking, or Hospitality & Restaurant Management.
<http://www.culinaryed.com/>

- **Culinary School**

An exciting and rewarding career in Culinary Arts starts here! Why wait? Choose a culinary school near you today!
<http://culinary-schools.ws/>

- **Culinary Schools Guide**

Directory of Culinary Schools and Culinary Degrees
<http://www.culinaryschoolguys.com/>

- **Chef2Chef**

Culinary Portal
A Chef's Practical Guide to Practically Everything
<http://www.chef2chef.net/culinary-institute/>