

Life 101
Culinary—Guide

During this program, student interviewers talk with teacher at Orlando Culinary Academy, John and Jeff, chefs for fine dining and casual dining at Antonio’s restaurant, Mercedes Strasphsky, a cake designer and decorator at Bake Me a Cake and Greg Vincilli, an owner of several restaurants, including Antonio’s restaurant. This program can be viewed in its entirety or broken up into segments based on curriculum needing to be covered. For each job, students will learn why the person chose that job, what kind of education they needed to acquire, why they like their job and what makes the job difficult. Following each segment, there is a summary and suggestions for students interested in that particular culinary career.

Activity—Culinary Occupations Chart. Give this chart to students to fill out during the program. After the program is viewed, have students break up into groups of 2 or 3. Have the groups compare notes, and if needed have students add to their individual charts. Once the class is finished, bring the class together to create one chart based on the notes they took. After the class chart is completed, then have those groups decide which career they would be interested in researching. Using resources (including the web sites listed below), have students get more information about the culinary career they chose. An extension would be to revise the class chart adding in other content that the students found during their research.

| Type of Job | Education or training needed for the job | Skills needed for the job | What is good and bad about the job |
|-------------------------------------|--|---------------------------|------------------------------------|
| Chef Teacher at Culinary School | | | |
| Fine Dining and Casual Dining Chefs | | | |
| Cake Designer and Decorator | | | |
| Restaurant Owner | | | |

Culinary Arts and Food Science Career Guide

From the Vocational Information Center. One stop for all things related to the culinary arts. Provides information on careers in the culinary field, skills needed, schools and the market for those jobs.

<http://www.khake.com/page30.html>

Occupational Outlook Handbook

Provided by the Bureau of Labor Statistics. For each job provides information on: the training and education needed; earnings; expected job prospects; what workers do on the job; working conditions. In addition, gives jobs search tips, information about the job market in each state and more.

<http://www.bls.gov/oco/>

Culinary, Restaurant, and Hotel Career Opportunities

Covers job titles, training & outlook for cooking, hotel, motel & resort management, restaurant and food service management.

<http://www.culinary-careers.org/culinary-careers.html>