

GLADEOGRAPHIX PRESENTS:
HOW TO BECOME A

CHEF

Chefs oversee the daily food preparation at restaurants or other places where food is served. They direct kitchen staff and handle any food-related concerns.

THE BUILDER THE PERSUADER THE CREATOR

STARTING MEDIAN SALARY: \$24,800 MID-CAREER MEDIAN SALARY: \$42,300

BENEFITS

- ▶ Open up your own restaurant one day and become your own boss!
- ▶ Getting to design creative and delicious dishes
- ▶ Respect

HOW TO LAND YOUR FIRST JOB

- ▶ During culinary school, find an externship or stage (unpaid internship) at a restaurant.
- ▶ When staging, nothing is "beneath you". Get your tasks done without complaint, fast and efficiently.

CHEF LEVELS

- ▶ **Executive Chef:** Oversees the operation of the whole kitchen, design menu, review purchases, and often train employees.
- ▶ **Chefs de Cuisine:** Supervise the cooks.
- ▶ **Sous Chefs:** Direct assistant to chefs de cuisine.
- ▶ **Chef de Parties:** In charge of a particular area of production.

TYPES OF EMPLOYMENT

- ▶ Restaurants/Hotel Restaurants
- ▶ Corporate/Franchises
 - ▶ Product Development: Develop recipes for companies like Olive Garden, Red Lobster...etc.
- ▶ Airlines
- ▶ Catering Company
- ▶ Private households
- ▶ Personal chefs

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