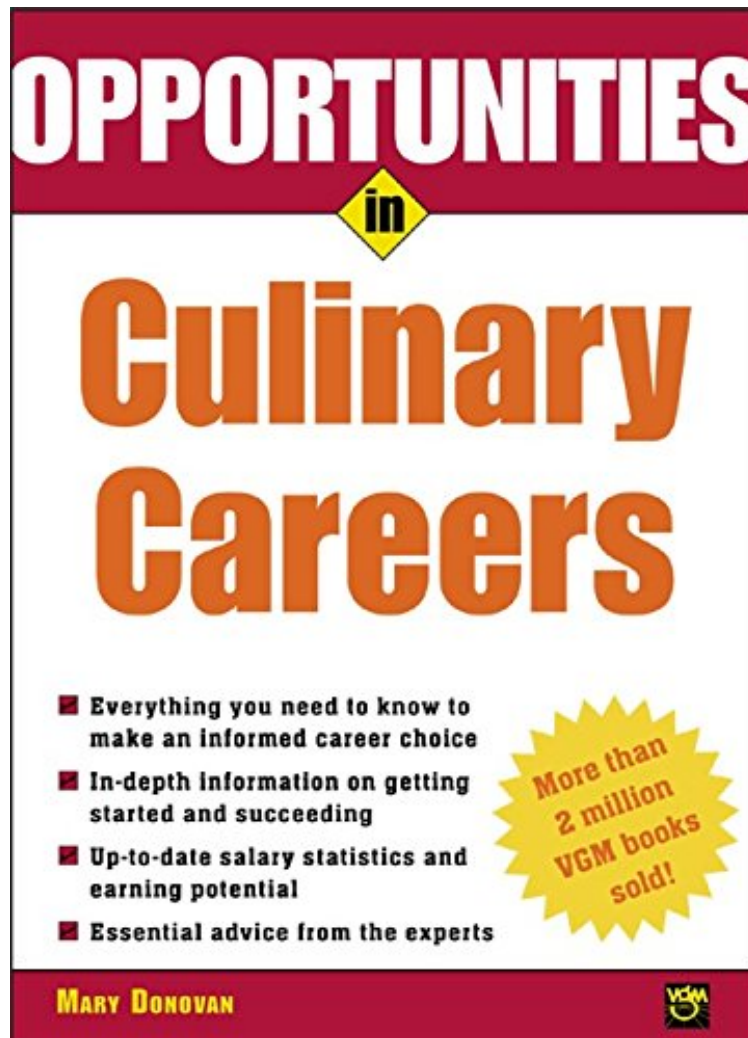


(Download) Opportunities in Culinary Careers (Opportunities inhellip;Series)

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Mary Donovan

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Mary Donovan : Opportunities in Culinary Careers (Opportunities inhellip;Series) before purchasing it in order to gage whether or not it would be worth my time, and all praised Opportunities in Culinary Careers (Opportunities inhellip;Series):

0 of 0 people found the following review helpful. Five StarsBy Doc EllisOrdered for a friend.9 of 9 people found the following review helpful. Lightweight and disappointingBy coastcatThis guide to culinary careers is terribly overpriced for the information it contains. The quick descriptions of different culinary careers have some value, as do the appendices listing culinary publications and organizations. However, the career descriptions are quite short and the advice is unremarkable. On the topic of finding a culinary mentor, for example, the author advises you to find one. That's pretty much it - no discussion on how to choose a suitable mentor, or how to convince an experienced professional to take you on as a protege. The book mentions the apprenticeship system but doesn't explain how to find

an apprenticeship. The section on choosing a culinary school/vocational program is much better, though. Something trumpeted in both the book description here and on both covers of the actual book is the inclusion of up-to-date information on salary statistics and earning potential for the spectrum of culinary professionals. It must have been printed in invisible ink, because I don't see it *anywhere* (and yes, I have this exact edition). This promise was my primary motivation for getting the book, so I was very disappointed (disgruntled, even) that this information is NOT in the book after all. Don't spend money on this book unless you're just looking for a quick overview of the career possibilities. That's the one thing the author does well - it describes (in brief) a wide range of culinary careers beyond the obvious white-linen restaurant ones. This book could have been greatly improved if it had expanded on the career descriptions, perhaps including short interviews with actual culinary professionals, especially those in roles like institutional cooking or food research. Of course it also would have been much better if it had actually included the promised salary information, too. It's a good book to have in a library or career center, but it's not much use for your home reference bookshelf.

OPPORTUNITIES IN . . . SERIES PROVIDES VALUABLE CAREER INSIGHT TO STUDENTS AND JOB SEEKERS! The most comprehensive career book series available, Opportunities in . . . explores a vast range of professions. Each book offers: The latest information on a field of interest Training and education requirements for each career Salary statistics for different positions within each field Up-to-date professional and Internet resources And much more

From the Back Cover Your passport to a successful and rewarding career Are you looking for the latest information to open the door to the career of your dreams? The nation's largest career books series, VGM's Opportunities in . . . series gives you the inside scoop on more than 100 professions, as well as on all the essential aspects of your potential career, no matter how specialized the field. From the latest training requirements to current salary statistics to the lowdown on life on the job, each book is packed with comprehensive, up-to-date information to help you confidently pursue the profession that's right for you! In this revised edition of Opportunities in Culinary Careers, you'll find: Tips on determining if you have the skills, qualifications, and temperament to make it in culinary arts Reliable resources for professional apprenticeships, cooking schools, and certification programs Detailed descriptions of job duties and responsibilities for a wide variety of positions, from pantry cook to dining room manager to executive chef An expansive overview of possible job settings, including food testing labs, restaurants, hotels, spas, nursing homes, even private yachts! The latest information on the earning potential for freelance and salaried workers Strategies for launching a career and keeping it alive, including running your own restaurant, lunch stand, or private catering service Take the stress out of the career selection process with this indispensable guide that functions as your own personal vocational counselor. You'll find enough expert advice to make an informed, intelligent choice about your career--and your future. About the Author Mary Donovan is an editor and author and has been active in the field of culinary arts for the past twenty-two years.