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Culinary Arts. Culinary Arts/Baking & Pastry Arts. Culinary Arts/Hotel & Restaurant Management. Culinary Arts/Professional Catering. Hotel & Restaurant Management. Professional Catering. Event Management & Tourism. Beverage Management. NCHS offers the following diploma programs: Professional Baker. Travel & Tourism. Personal/Private Chef. New England Culinary Institute

The Top Culinary Schools in the United States - dummies

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Culinary Careers For Dummies by Michele Thomas, 9781118077740, available at Book Depository with free delivery worldwide.

Provides guidance and outlines important steps in pursuing a career in the culinary arts.

Advises readers interested in culinary careers with descriptions of typical days for positions including food stylist, chef's assistant, and caterer.

Contains profiles of seventy-five jobs in the culinary and food service industries, each with information on job duties, hours, working conditions, qualifications, and promotion opportunities, and includes interviews with industry professionals and culinary school graduates and advice on setting goals, preparing a resume, and finding a job.

How to thrive in one of today's top ten "dream professions." Despite the long hours, arduous training, and grueling physical work, the allure of being a professional chef has made it one of the fastest growing career markets in America today. In this must-have guide, a master chef and baker gives practical, up-to-date advice on everything aspiring chefs (and expert chefs looking for the next career move) need to know, including

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how to apprentice at a 5-star restaurant, connect with renowned chefs and bakers, open their own restaurant, and much, much more. --Expert author with decades of restaurant experience --One of today's top ten "dream professions" in America --Culinary institutes have seen an explosion in their enrollment of between 50% to 100% percent annually --Covers gourmet restaurants, upscale hotels, catering, specialty food shops, gourmet takeout, bakeries, and much more

From identifying your needs to exploring your options -- make the right career move Changing careers by choice or due to circumstances beyond your control? Have no fear -- this hands-on guide focuses on helping you find a new job, start a business, or return to school in a detailed, step-by-step manner. With concise, eye-opening self-assessments, you'll understand how to assess your current situation, explore various career ideas, and identify ways to utilize your talents and skills in jobs that suit your lifestyle. You'll see how to build a career that lets you express who you are, fulfill your needs and desires, and live the life you want! Discover * Detailed, to-the-point explanations on outlining your action plan * The inside scoop on transforming your passions into career options * A wealth of tips, tricks, and warnings * How to blend your ideal career with the realities of your life

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Do you want to turn your passion for food into a career? Take a bite out of the food world with help from the experts in this first-of-its-kind *What Color Is Your Parachute?* for food related careers. Maybe you're considering culinary school, maybe you're about to graduate, or maybe you're looking for an exciting career change. How can you translate your zest for flavor into a satisfying profession? Should you become a chef or open a specialty foods shop, write cookbooks or try your hand at food styling? Culinary careers are as varied as they are fascinating—the only challenge is deciding which one is right for you. Filled with advice from food-world pros including luminaries such as Alice Waters, Chris Kimball, Betty Fussell and Darra Goldstein *Food Jobs* will set you behind the stove of your dream career. Chalmers provides essential information for getting started including testimonials from the best in the field (Bobby Flay, Todd English, Gordon Hamersly, Francois Payard, Danny Meyer, Anthony Bourdain and more).

For those who have a passion for food, there's nothing quite like stepping up to the stove and preparing a meal. It can be intimidating, however, to make the leap from home kitchen cooking to professional culinary arts. This informative guidebook offers your culinary fanatics a host of ideas and tips

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for breaking into the restaurant industry, without having to go to college. From line cooking to food photography, anyone who enjoys cooking will find themselves inspired by these suggestions.

Drive your food truck business to success While food trucks may not be the new kid on the block anymore, it's a segment that continues to swell—and there's still plenty of room for growth. If you have your sights set on taking your culinary prowess on the road, *Running a Food Truck For Dummies, 2nd Edition* helps you find your food niche, follow important rules of conducting business, outfit your moving kitchen, meet safety and sanitation requirements, and so much more. Gone are the days of food trucks offering unappealing prepackaged meals, snacks, and coffee. In today's flourishing food service industry, they're more like restaurants on wheels, offering eager curbside patrons everything from gourmet tacos and Korean BBQ to gluten-free pastries and healthy vegan fare. Whether you're the owner or operator of an existing food truck business looking to up the ante or a chef, foodie, or gourmand interested in starting your own mobile restaurant endeavor, *Running a Food Truck For Dummies* has you covered. Create a food truck business plan to set yourself up for success Stay profitable by avoiding the most common operating mistakes Harness public relations and social media to

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build your following Grow from one truck to multiple trucks, restaurants, or a food truck franchise Packed with the latest information on legislation and ordinances, securing loans, and marketing to the all-important Millennials, this one-stop guide helps you cook up a well-done food truck venture in no time!

Bloggers and foodies everywhere will want this full-color book The only thing better than cooking and eating is talking about it! Combine your two loves—food and blogging—with this ultimate guide for food bloggers everywhere. Food Blogging For Dummies shows you how to join the blogosphere with your own food blog. This unique guide covers everything: how to identify your niche, design your site, find your voice, and create mouthwatering visuals of your best recipes and menus using dazzling lighting and effects. You'll learn how to optimize your blog for search, connect with social media, take your blog mobile, add widgets, and much more. Walks you through the technicalities of starting your own food blog Explores what you need to consider before your first post ever goes public Shows you how to create lip-smacking food visuals using special lighting and clever effects Explains SEO and how to make sure your site and recipes are searchable Goes into social media and how to use it effectively with your blog Here's everything you need to know about food

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blogging.

Chefs prepare some of the most memorable meals of our lives at restaurants and in other settings. They help us to celebrate birthdays, weddings, and many other life events, as well as simply enjoy a night out with family and friends. A career in the culinary arts is the perfect choice for those who are creative, enjoy experimenting with food, and like making people happy. In this book, you'll learn about job duties for chefs, how to prepare for culinary arts careers, key skills for success, methods of exploring culinary careers while in school, the employment outlook, and much more. Chef is just one of nine exciting titles in the Careers with Earning Potential series. Readers will discover seven fascinating careers that typically do not require a bachelor's degree, but provide a good middle-class income. In the other two titles, they will learn how to present themselves professionally in their job application materials and during the employment interview, as well as how to become invaluable in the workplace.

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