

# CULINARY ARTS



## SUMMARY



If having a kitchen, instead of cubicle as your work place as well as not being slaved to a computer excites you and you'd rather create your masterpiece using food, then culinary arts is your field. There are different responsibilities one may have to take up depending on the job role, starting from Preparing food, baking, presentation of food, supervision of kitchen etc. This job may require working across different locations and time-zones, which could be extremely exciting!



## CAREER OPPORTUNITIES IN CULINARY ARTS

- Chef
- Culinary Chef
- Baker
- Pastry chef
- Sommelier



## HOW TO PURSUE A CAREER IN CULINARY ARTS

	Stream	Graduation	After Graduation	After Post Graduation
<b>Path 1</b>	Clear Class XII in any stream	Pursue BA. Culinary Arts/ Hotel Management Catering & Technology (HMCT) for 4 years	Pursue Diploma/Post Grad Diploma for 6 months to 1 year	-

	Stream	Graduation	After Graduation	After Post Graduation
<b>Path 2</b>	Clear Class XII in any stream	Pursue BBA in Hospitality and Culinary Education B. Sc. in Catering and Culinary Arts for 3 years	Pursue Diploma/Post Grad Diploma for 6 months to 1 year	-
<b>Path 3</b>	Clear Class XII in Any stream	Pursue Diploma in Chef's Management/ Diploma or Degree in Hotel Management for 3 years	Pursue Diploma/Post Grad Diploma in chef's management for 1 year	-



### IMPORTANT FACTS

Most colleges require 10+2 for a career in Culinary Art. Preference is given to scores of respective entrance exams. Some colleges have the provision of direct admission based on 12th marks.

### TOP CULINARY ARTS INSTITUTES IN THE WORLD

Institution	Location
Institute of Culinary Education	New York, US
Culinary Institute of America	New York, US
Le Cordon Bleu	Australia
The International Centre for Culinary Arts (ICCA)	Dubai, UAE
Culinary Arts Academy	Vitznau, Switzerland
New England Culinary Institute Montpelier	Vermont, US



### WORK DESCRIPTION

- Expertise in cooking different types of cuisines.
- Innovate with ingredients to come up with unique dishes.

- Supervise the whole process of cooking, along with its arrangement and creative presentation.
- Use different tools and machines for food processing.
- Be aware of the advantages and disadvantages of diverse food items.
- Keep a check on the quality and hygiene of the food that is being presented.
- Work in accordance with the policies of the organisation.
- Oversee the stock levels, supplies and other managerial duties in the kitchen.
- Use proficient organisation skills to manage different tasks at once.
- Regulate one's own personality, health and hygiene to look more promising.



## PROS & CONS OF A CAREER IN CULINARY ARTS

### PROS

- Creativity is encouraged.
- With a degree in culinary arts, you can work in Restaurants, Hospitals, Cruises, airlines, etc.
- You can become culinary teacher or a private chef to influence people in the society.

### CONS

- There is no fixed time of working hours.
- Starting salary can be low.