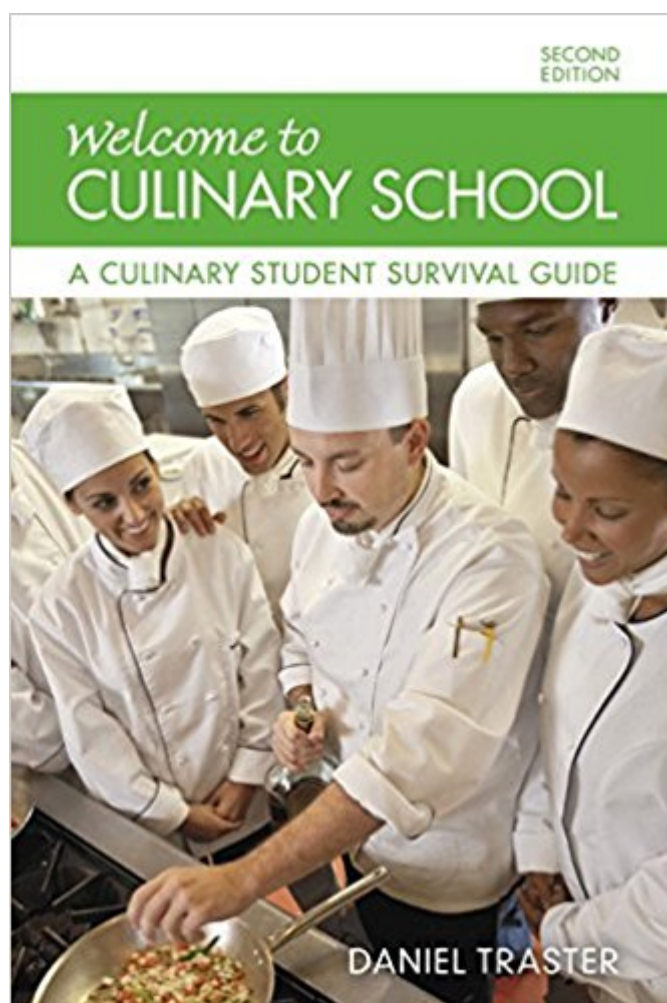


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Welcome To Culinary School: A Culinary Student Survival Guide (2nd Edition)



Synopsis

Welcome to Culinary School: A Culinary Student Survival Guide is a must-read for every student in a professional culinary school or college-level culinary program. Welcome to Culinary School: A Culinary Student Survival Guide, 2/e delivers exactly what students need to know to thrive in culinary school and succeed in the culinary industry. More than a book on culinary jobs and certification requirements, it outlines a realistic blueprint of how to get more out of school, enhance one's credentials, and find a rewarding position within the field. A motivational tone and all new interviews help readers relate to the material and get the most up-to-date industry insight. Enhanced Suggested Tasks encourage readers to develop study skills, credentials, and strategies that will yield the ultimate goal—success in the culinary field. New content in the Second Edition includes: culinary environmental stewardship, using the internet for research, self-promotion through social media, portfolio creation and usage, updated culinary certification requirements, the impact of changing technology, and additional career paths. New PowerPoints help instructors lead their classes more easily. A must-read for every student in culinary school or a college-level culinary program, Welcome to Culinary School helps students succeed in and out of the classroom.

Book Information

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Customer Reviews

Prepares culinary arts students from the first day in class to their first day on the job. Welcome to Culinary School: A Culinary Student Survival Guide, 2/e delivers exactly what students need to

know to thrive in culinary school and succeed in the culinary industry. More than a book on culinary jobs and certification requirements, it outlines a realistic blueprint of how to get more out of school, enhance one's credentials, and find a rewarding position within the field. A motivational tone and all new interviews help readers relate to the material and get the most up-to-date industry insight. Enhanced Suggested Tasks encourage readers to develop study skills, credentials, and strategies that will yield the ultimate goal—success in the culinary field. New content in the Second Edition includes: culinary environmental stewardship, using the internet for research, self-promotion through social media, portfolio creation and usage, updated culinary certification requirements, the impact of changing technology, and additional career paths. New PowerPoints help instructors lead their classes more easily. A must-read for every student in culinary school or a college-level culinary program, *Welcome to Culinary School* helps students succeed in and out of the classroom. New to this Edition: Updated certification requirements outline what it takes to get certified so students can work toward a professional certification even while in school (Chapter 21). A discussion of the impact of changing technology on the industry motivates readers to continue a pattern of lifelong learning to remain current in their skills and knowledge (Chapter 22).

End-of-chapter suggested tasks encourage readers to go out in the field to conduct research, engage in self-reflection, and set goals. Updated and enhanced Suggested Tasks provide greater ability for instructors to incorporate the tasks into their class activities and for students to more easily gain personally relevant knowledge and skills they can use right away. Interviews with chefs, students, teachers, industry professionals, and recent culinary school graduates are included in every chapter. Over 100 current interviews give students the most up-to-date industry perspectives on how to succeed in the field.

Daniel Traster, CCC, CCE, CCP, worked as the Dean of Culinary Arts and Hospitality Management at Stratford University and as the Academic Director of Culinary Arts at the Art Institute of Washington. Prior to his 8 years in culinary education, Traster worked for over a decade in various culinary operations, including the Four Seasons Hotel in Philadelphia, and Occasions Caterers, Provence Restaurant, and as a personal chef - all in Washington, DC. Daniel Traster has earned a B.A in English and Theater from Yale University, an A.O.S. in Culinary Arts from the Culinary Institute of America, and a M.S. in Adult Learning and Human Resource Development from Virginia Tech. He continues to consult while working as the culinary director for the Metropolitan Cooking and Entertaining Show. In addition to *Welcome to Culinary School: A Culinary Student Survival Guide*, Daniel Traster has authored *Foundations of Cost Control* and *Foundations of Menu*

Planning.

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