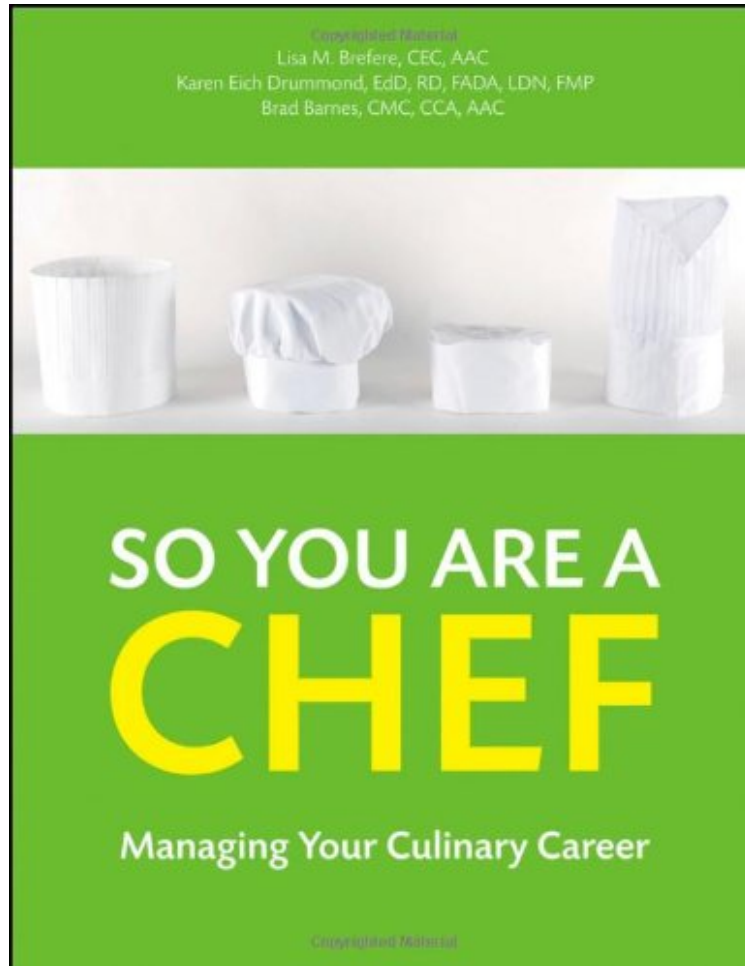


[Library ebook] So You Are a Chef: Managing Your Culinary Career

So You Are a Chef: Managing Your Culinary Career

Lisa M. Brefere, Karen E. Drummond, Brad Barnes
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Lisa M. Brefere, Karen E. Drummond, Brad Barnes : So You Are a Chef: Managing Your Culinary Career
before purchasing it in order to gage whether or not it would be worth my time, and all praised So You Are a Chef:
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resume ...By Mary E BowdenQuite a disappointment. The book was mostly about writing a resume and interviewing
for a job. I was hoping it would be a resource about growing in the culinary career field and give guidance about
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Actually haven't used yet. Haven't taken this class. Trying to enroll ghis semester

So You Are a Chef: Managing Your Culinary Career, with CD-ROM is the ultimate career guide for student and professional chefs. Whether you're seeking a job fresh from culinary school or completely changing your career path, this book will make it easy for you to brave today's intimidating culinary job market. Find expert advice on the culinary job search from beginning to end. Written in a clear, accessible style, this guide illuminates important ideas with numerous examples, documents, forms, and other helpful features drawn directly from today's culinary industry.

From the Back CoverThe ultimate career guide for student and professional chefs Whether you're starting fresh from school or changing jobs in mid-career, braving today's culinary job market can be bewildering. Where do you look? How do you target your search? How do you best present your education and experience? Where exactly do you even begin? Luckily, now there's a guide that addresses these questions and many more. **So You Are a Chef: Managing Your Culinary Career** offers expert advice that covers the culinary job search from beginning to end. In a clear, accessible style, it illuminates important ideas with numerous examples, documents, forms, and other helpful features drawn directly from today's culinary industry. The only book of its kind, **So You Are a Chef** will enable you to:

- Choose the right career path for your needs
- Create a clear, well-organized resume
- Prepare a portfolio that shows off your experience
- Find and contact potential employers
- Give a standout interview

So You Are a Chef also includes a free CD-ROM containing documents and worksheets to assist you in brainstorming and organizing your job-search approach. Regardless of whether you just graduated or have been in the business for years, **So You Are a Chef** is your essential guide to finding, pursuing, and landing the culinary job of your dreams.

About the AuthorLisa M. Brefere, CEC, AAC, is a Certified Executive Chef with over thirty years of experience. A graduate of the Culinary Institute of America, she is a member of the American Culinary Federation and the American Academy of Chefs and has been awarded the ACF Presidential Medallion for outstanding dedication to the profession. She has coauthored several books including *Nutrition for Foodservice and Culinary Professionals*. With her business partner, Brad Barnes, she cofounded GigaChef.com, an online tool for culinary professionals. Karen Eich Drummond, EdD, RD, FADA, LDN, FMP, is author and coauthor of numerous books, including *Nutrition for Foodservice and Culinary Professionals* and *The Restaurant Training Program*, both published by Wiley. Brad Barnes, CMC, CCA, AAC, is one of fifty-nine Certified Master Chefs in the United States. A graduate of the Culinary Institute of America, he is a member of the National Certification Commission for the American Culinary Federation and plays a pivotal role in revising culinary certification standards. A cofounder of GigaChef.com with Lisa M. Brefere, he has also coauthored the American Culinary Federation's *Guide to Culinary Certification*, published by Wiley.