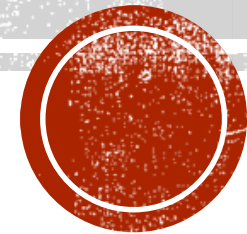


Veer Mistry  
Ms. Tarum  
Inventions & Innovations 6  
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# BEING A CHEF



By: Veer Mistry



# FIRST OF ALL, WHAT IS A CHEF?

A chef is a job where you are a specialist in the kitchen. You should have common skills in the kitchen. You work at a restaurant in the kitchen, and cook for the customers that come to the restaurant. In most cases, you will have a sous chef.



# WHAT EDUCATION DO YOU NEED?

There are no requirements to be a chef, but lots of executive chefs get training from places that are known all over the world. like the French Culinary Institute in NYC.

From [grubstreet.com](http://grubstreet.com)



# COLLEGES/INSTITUTES YOU CAN GO TO

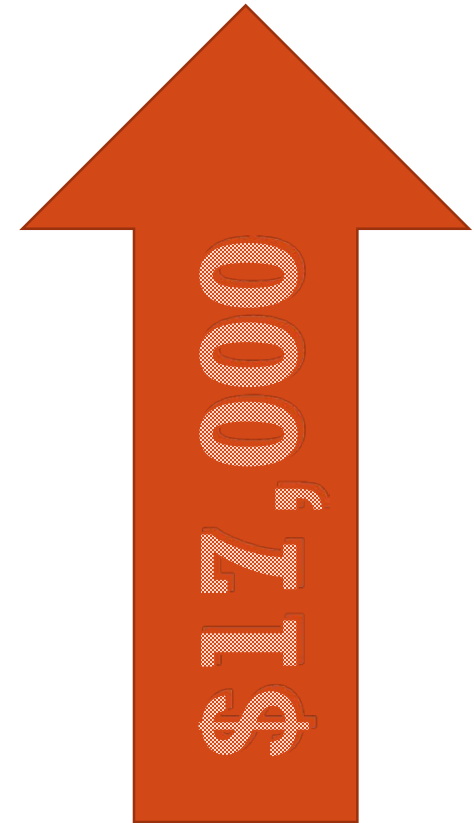
1. French Culinary Institute of NYC
2. The Art Institute of California – Orange County in Santa Ana, CA
3. Le Cordon Bleu Culinary Arts College in Dallas, Texas



# THE AVERAGE SALARY

The average salary is at a low of \$57,000 in the US.  
In Texas, the average salary is at \$74,000.  
That is in fact a 17K difference in dollars.

TEXAS AVERAGE  
**\$74,000**



USA AVERAGE  
**\$57,000**



# WHICH COMPANIES OFFER THIS CAREER?

1. Juni in NYC
2. Bbbop Seoul Kitchen in Dallas
3. Fielding's Woodgrill in Houston, Texas



# WHAT DO YOU DO WHILE BEING A CHEF?

Be able to prepare enjoyable meals.

Know how to use kitchen utensils.

Know multiple types of food.

You should be experienced in the kitchen.





# TYPICAL DUTIES

Typical duties include having common and unique culinary skills. At a restaurant, you serve many people quality dishes. You also have to clean, cook & be responsible in the kitchen.





# SKILLS NEEDED

You should be able to:

- Use the oven, knives & stove.
- Use Mixers, spatulas, rolling pins etc.



# **THE OUTLOOK OF BEING A CHEF**

The outlook is normal and will stay the same. That means that it does nothing good for the environment and it is not necessarily a bright job either.



# PROS AND CONS OF BEING A CHEF

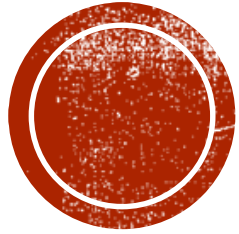
## Pros

- Being able to enjoy your job
- Making other people satisfied
- Doing what you enjoy
- Creating and inventing new dishes
- Being known for your skills

## Cons

- High chance of cutting yourself
- High chance of burning yourself
- Chance of making people sick, or disappointed





[HTTP://WWW.ONETONLINE.ORG/LINK/SUMMARY/35-2014.00](http://www.onetonline.org/link/summary/35-2014.00)

[WWW.INDEED.COM/SALARY/EXECUTIVE-CHEF.HTML](http://www.indeed.com/salary/executive-chef.html)

[HTTP://WWW.TRIPADVISOR.COM/RESTAURANTS-G60763-NEW\\_YORK\\_CITY\\_NEW\\_YORK.HTML](http://www.tripadvisor.com/restaurants-g60763-New_York_City_New_York.html)

## Resources

**THANK YOU FOR  
WATCHING!**

This was a project in Ms. Tarum's Inventions and Innovations class 6<sup>th</sup> period.

