

**CAREER
DEVELOPMENT
MONTH**

Webinar Series

AMERICAN SCHOOL COUNSELOR ASSOCIATION

AUGUSTE
Escoffier
SCHOOL OF CULINARY ARTS™

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Introduction

Chef Albert Schmid
30+ years in culinary industry
Started as a candy maker in high school and baker to help pay for college.
Author of 10 books – including the award-winning *Kentucky Bourbon Cookbook*
Master of Arts in Gastronomy – The University of Adelaide
Certified Executive Chef, Certified Culinary Educator and Certified Culinary Administrator and chef and educator certifications

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WHAT WE WILL COVER TODAY

- About Auguste Escoffier School of Culinary Arts
- What are the culinary arts
- Segments of the culinary arts
- How to become a chef
- How to help students identify if they are a fit for the industry
- Q & A

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Escoffier offers online culinary education providing excellent student outcomes

Industry Leading Brand

Globally Renowned	Only Accredited Online Culinary Institution	Premier Brand Relationships	Connected, Professional Advisory Board
			
<ul style="list-style-type: none"> • The Escoffier name is globally synonymous with high-quality and innovation in the culinary world • Influence of Auguste Escoffier infused into curriculum, teaching methods, culture, and standards of excellence • Own "farm to table" trademark 	<ul style="list-style-type: none"> • Escoffier is the first and only culinary school to offer fully online degrees • Nationally recognized by the American Culinary Foundation and the Accrediting Council for Continuing Education and Training (ACCET) • Online programs Title IV funding eligible 	<ul style="list-style-type: none"> • Strong externship and placement partnerships with known, high-quality industry brand names • Qualified pipeline of Escoffier graduates entering the industry • Partnerships with corporations expand student and graduate opportunities 	<ul style="list-style-type: none"> • Best-in-class advisory board with strong ties to the industry and culinary community • Industry leaders lend their as experience to Escoffier • Advisory relationship with Michel Escoffier, great-grandson of Auguste Escoffier

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100% Online Programs with Real-World Industry Externships

Campuses in Boulder, CO and Austin, TX

Associate Degrees and / or Diploma Programs in the Following



CULINARY ARTS



BAKING AND PASTRY



PLANT-BASED CULINARY ARTS



HOSPITALITY AND RESTAURANT OPERATIONS MANAGEMENT

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WHAT ARE THE CULINARY ARTS?

Culinary arts are the cuisine arts of food preparation, cooking, and presentation of food. People working in this field – especially in establishments such as restaurants – are commonly called chefs or cooks, but also culinary artists and culinarians.

Wikipedia

Additional information available on [Escoffier.edu/blog](https://escoffier.edu/blog)



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7 Segments of the Culinary Industry

- Hospitality
- Catering
- Restaurants
- Retail food
- Institutional & Commercial Dining
- Leisure & Recreation
- Food Manuf/Wholesaler

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How to become a chef

It's possible to become a chef without formal education. However, a credential and training is desired by most employers and can accelerate advancement in the field.

- Pursue and degree or diploma
- Train and practice
- Find a job and get work experience
- Get ongoing industry certifications
- Climb the kitchen hierarchy

HOW TO BECOME A CHEF

While it is technically possible to earn the title of "chef" without formal education, it is not the route taken by the restaurant and food service industry's most successful chefs. Getting credit for your work is the best way to advance in the field.

Culinary professionals need to have:



STEPS TO BECOMING A CHEF

Four successful ways to become a chef:

1. Earn a degree or diploma from an accredited school

2. Find a job and get work experience

3. Get ongoing industry certifications

4. Climb the kitchen hierarchy

5. Climb the kitchen hierarchy

6. Climb the kitchen hierarchy

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18. Climb the kitchen hierarchy

19. Climb the kitchen hierarchy

20. Climb the kitchen hierarchy

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Commonalities for culinary student candidates

- *Creativity*
- *Passion for the craft of cooking*
- *Commitment and patience*
- *Ability to accept constructive feedback*
- *Ability to be a member of a team*

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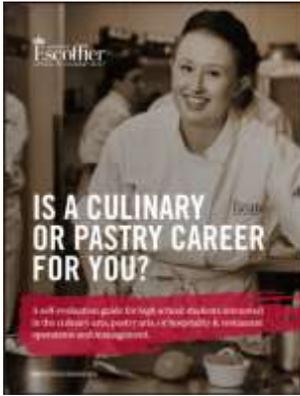



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Career Assessment

- A student survey designed to help students identify culinary paths that align with their preferred activities
- Culinary Arts, Pastry Arts, or Hospitality and Restaurant Operations Management
- Traditional, Alternative, or Entrepreneurial
- Available at escoffier.edu/educators




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Traditional

- Professional
- Move up
- Predictible schedule



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Alternative

- Food photographer
- Food blogger
- Freelance chef
- Consultant
- Test kitchen
- Culinary arts instructor



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Entrepreneur

- Private Chef
- Food truck
- Café
- Restaurant
- Packaged foods
- More ownership, more risk



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How to use the culinary interests toolkit with your students

- 1. SURVEY:**
Ask your students to take the Culinary Interests Survey.
- 2. READ:**
After seeing where their potential interests lie, students should read more about the various areas of study and career paths to get a feel for what each is like.
- 3. REFLECT:**
Finally, ask students to write down a few thoughts about what a career in the Culinary Arts might look like for them by answering the Culinary Interests Reflection section.



Culinary Arts Career Preparation Toolkit

Self-guided tools to help students understand career options in the culinary and hospitality industries.

Download

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Questions?

Access tools at escoffier.edu/highschool

If your teachers are interested in virtual information sessions, visit escoffier.edu/high-school-demos to review available topics