
My Career And Education Plans To Become A Chef

The career that I picked is Chef. The college that I choose to study for becoming a Chef is George Brown College. The duties of being chef is to be in charge of the whole kitchen. The program that I want to take in George Brown College is culinary. The course that I will take in George Brown College is Culinary Management (H110). The admission requirements that is needed to get into the culinary program is Grade 12 English (college or university). Also Grade 11 Math (college or university) or Grade 12 (college or university) and an Ontario Secondary School Diploma. Program length is 2 years with 4 semesters. The cost of the program is \$6, 121. 00 Canadian Dollar. There will be additional costs with the uniform, the price is \$290, knives and smallwares is \$500-\$700, books are \$400 and black safety boots costs between \$100-\$140. Financial aid, Ontario Student Assistance Program (OSAP), scholarships and bursaries are the financial support to pay off the tuition fee.

The program does have a specific hours of class per week. But some class may begin at 7 am and other class may end until 10 pm to Monday through Friday. These type of classes will be taught in this program is Culinary foundations, Cafe production, Nutrition fundamentals from a culinary perspective and Fundamentals of butchery. It doesn't cover all of the classes that the program offer but those are some of the classes. In additional information is health policy. Health policy is to make sure that students are aware with various allergies, for example, nuts, dairy and shellfish because these are used in the labs.

Another information is an student success. A former student named Sasekea Shakespeare graduate from culinary management in 2016. Sasekea states her success at George Brown College when she says "Extremely grateful to George Brown College that as an international student from Jamaica, I was exposed to contemporary North American and South Asian cuisines.

I am very grateful for all the assistance and support provided to me by the chefs and the staff. I couldn't have done it without the great mentors at George Brown College. " The job requirements and application process of becoming a chef is to get a high school diploma before going to culinary school. Culinary school can take as long as one to four years, depending the program. The result is the diploma, associate or bachelor's degree. Chef's hours per week are 50-70 hours.

Their day can last 12 hours of work. The average salary for a head chef in Toronto is \$46, 829 in a year. Sous Chef average salary is \$40, 926. An executive chef average salary \$61, 551.

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In conclusion, I think I'm a good fit for this job because I like to be active, I enjoy cooking food at my own time. There may be some challenges in this career such as its a physically active job, working in the kitchen is stressful and pay isn't that great. Even with those challenges I won't change my mind because I know that I have a passion for cooking. Having those challenges is up to the person to make it into a positive way. By working in this industry, I can learn with time management and have a good communication with a team.

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