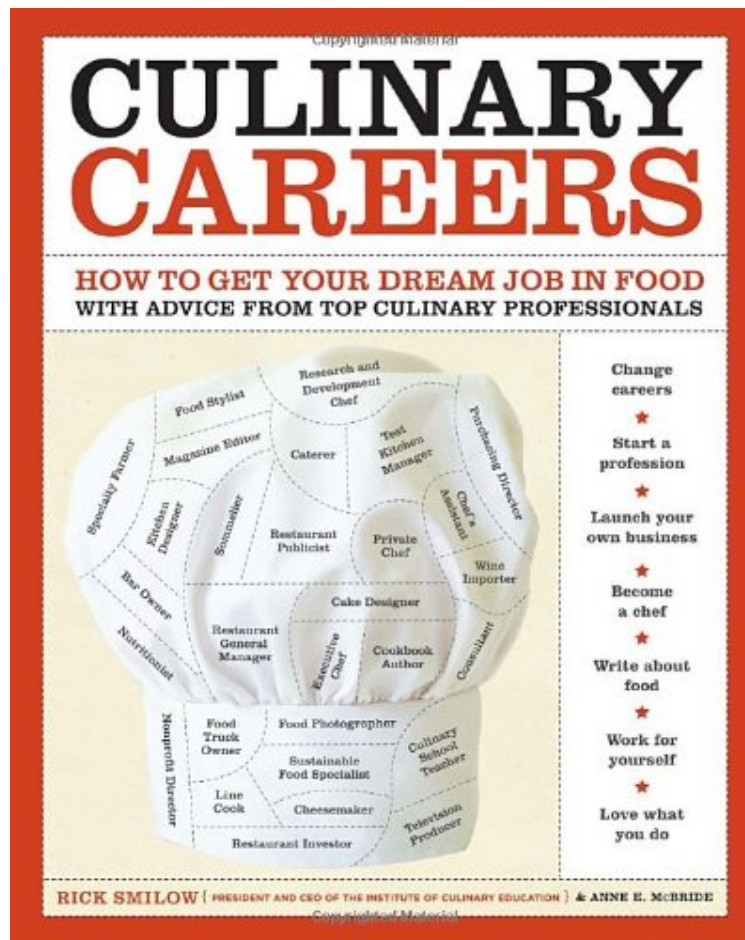


Culinary Careers: How to Get Your Dream Job in Food with Advice from Top Culinary Professionals

Rick Smilow, Anne E. McBride
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Rick Smilow, Anne E. McBride : Culinary Careers: How to Get Your Dream Job in Food with Advice from Top Culinary Professionals before purchasing it in order to gage whether or not it would be worth my time, and all praised Culinary Careers: How to Get Your Dream Job in Food with Advice from Top Culinary Professionals:

0 of 0 people found the following review helpful. Abundant Culinary Career PossibilitiesBy Stella CarrierThis book Culinary Careers; How To Get Your Dream Job In Food(With Advice From Top Culinary Professionals) by Rick Smilow (President CEO of the Institute of Culinary Education) Annie McBride give an eclectic range of career opportunities within the Culinary industry umbrella. Examples of the diverse careers found in this book; Caterer, Restuarant Publicist, Restaurant Investor, Research and Development Chef, Chefs Assistant, Private Chef, Wine Importer, Consultant, Culinary School Teacher, Cookbook Author, Food Photographer and so much more riveting

information. Additionally, the writer of this book also interviews some of the following information/people for this book; details on changing careers (starts on page 37), Michael Ruhlman (starts on page 98)-author of books such as *The Soul of A Chef*, *The Reach of A Chef*, Ari Weinzweig (starts on page 100) founding partner of Zingerman's Community of Businesses and recipient of Who's Who of Food Beverage in American award, James Beard foundation award, Lifetime Achievement Award, Bon Appetit award-Joseph Wrede (starts on page 122) Chef and Co-owner of Five restaurants in New Mexico and Colorado, Chris Hanmer (start on page 155) pastry chef at Ritz-Carlton hotel in Lake, Las Vegas, Vaughan Lazar (starts on page 196) President-Co-Founder, and executive vice president of marketing Pizza Fusion in Fort Lauderdale, Florida, Jon Smith (starts on page 253) Cork Bottle Fine Wines (wine store owner), and much more. 0 of 0 people found the following review helpful. Not a favorite! By MgNot the best culinary book I've ever used in career consulting. Just ok. There are much better ones out there. Prefer to use *Becoming a Chef*, by Andrew Dornenburg and Karen Page (a James Beard Award of Excellence winner). Andrew MacLauchlon's "The Making of a Pastry Chef" is excellent! Use it often with career counseling! Great practical advice and tips and an enjoyable book to read through. "A Woman's Place is in the Kitchen" by Ann Cooper is also an excellent book for aspiring chefs both male and female, as well as students of culinary history. 0 of 0 people found the following review helpful. Gave it as a gift and got rave reviews. By Joel L. Gandelman I gave this to my former foster son's 22 year old son who wants to go to culinary school. I looked on and "looked inside" books where that feature was allowed. I figured this would be the best way to start and he absolutely loves it. He liked the way it was divided into many segments, gave real info and advice, and was the kind of book he could start and stop. Also: since he's pondering going into this as a career he found it very encouraging and gave some good pointers when and how he can begin. I do gift a lot of books to relatives, friends, and often the hype doesn't match up to the book. This one exceeded the hype.

Recommended for readers seeking a thorough introductory exposure to today's professional possibilities in the culinary world. Eric Petersen, Kansas City P.L., MO, Library Journal Turn a passion for food into the job of a lifetime with the insider advice in *Culinary Careers*. Working in food can mean cooking on the line in a restaurant, of course, but there are so many more career paths available. No one knows this better than Rick Smilow, president of the Institute of Culinary Education (ICE), the award-winning culinary school in New York City who has seen ICE graduates go on to prime jobs both in and out of professional kitchens. Tapping into that vast alumni network and beyond, *Culinary Careers* is the only career book to offer candid portraits of dozens and dozens of coveted jobs at all levels to help you find your dream job. Instead of giving glossed-over, general descriptions of various jobs, *Culinary Careers* features exclusive interviews with both food-world luminaries and those on their way up, to help you discover what a day in the life is really like in your desired field. Get the ultimate in advice from those at the very pinnacle of the industry, including Lidia Bastianich, Thomas Keller, and Ruth Reichl. Figure out whether you need to go to cooking school or not in order to land the job you want. Read about the inspiring and sometimes unconventional paths individuals took to reach their current positions. Find out what employers look for, and how you can put your best foot forward in interviews. Learn what a food stylist's day on the set of a major motion picture is like, how a top New York City restaurant publicity firm got off the ground, what to look for in a yacht crew before jumping on board as the chef, and so much more. With information on educational programs and a birds-eye view of the industry, *Culinary Careers* is a must-have resource for anyone looking to break into the food world, whether you're a first-time job seeker or a career changer looking for your next step.

"If you suspect you might have the itch to make a mark anywhere in the hospitality industry, this is your book. It's chockfull of genuine insights, accurate information, and thoughtful advice from real people who have already walked in your shoes or the ones you've been contemplating trying on." -Danny Meyer, restaurateur and author of *Setting the Table* Smilow's book is recommended for readers seeking a thorough introductory exposure to today's professional possibilities in the culinary world. Eric Peterson, *The Library Journal* Thank Goodness Rick Smilow Anne E. McBride have written *Culinary Careers* Gail Ciampa, *Providence Journal* Smilow leaves no refrigerator unopened in this guide that is excellent for everyone from new grads to those contemplating a major career shift Lisa Messenger, *Cooks Books* *Culinary Careers* does a great job laying out road maps for a career in the food world. And through its eighty-nine interviews, the book also conveys the passion and dedication that I see amongst my fellow chefs and restaurant professionals, around the nation. --Marcus Samuelsson For anyone in the food service business, or even thinking about it, this is a must have guide. Tim Zagat, *Zagat Survey* *Culinary Careers* is a refreshingly unbiased introduction to the range of educational opportunities and careers available to those who see the world through the lens of food and cooking. Bob delGrosso, *A Hunger Artist* "A heaping plate of solid, first-hand advice from real people in the business." --- *The Sacramento Bee* About the Author Rick Smilow is the president and CEO of the Institute of Culinary Education (ICE). He acquired ICE from the estate of Peter Kump in 1995 and has expanded the school substantially since that time. Previously Smilow was an entrepreneur in the consumer products industry and held positions at Nabisco Brands USA. Anne E. McBride is a writer who has collaborated on two cookbooks with celebrated pastry chef

Francois Payard: Chocolate Epiphany and Payard Cookies. In addition, she is coauthor, with Rick Smilow, of Culinary Careers: How to Get Your Dream Job in Food with Advice from Top Culinary Professionals.