

What Can I Do With My Culinary Degree - Part 1

Are you the person who has known what they wanted to be since you were a child? Or are you like most of us who still wonder what they want to be when they grow up? Over the next few weeks, we will explore just what types of careers within the hospitality industry actually exist. Of course, Chef Kamen will be more than happy to work with you and answer any questions you may have about the variety and availability of positions within our industry. We will also introduce you to past FCI graduates and where they are working today. As the population increases and the economy strengthens, the employment growth in the hospitality industry will increase. As one of the largest private-sector employers, the restaurant industry employs 13 million people in both front-of-the-house and kitchen positions. The US Bureau of Labor Statistics and the NRA predict that this number will continue to grow over the next decade. The number of jobs for chefs, cooks, and food preparation workers is projected to increase 11% between 2006 and 2016. Your ultimate goal may be restaurant ownership or an Executive Chef position where you will manage the kitchen staff, plan menus, order supplies and ingredients and oversee all food preparation. There are also Garde Manager positions where you will produce cold items, salads, dressings, cold appetizers, sandwiches and garnishes. Line cooks are assistant cooks with a specialty (grill, fry, sauce, sauté). Pastry chef positions are available where you coordinate events, create dishes and prepare specialty desserts, pastries and baked goods. There are prep cook positions where you assemble, decorate and garnish all prepared foods. Sous chef positions where as the head chef's assistant you are responsible for planning and supervising the operations of the kitchen. These positions can be found in restaurants, casinos, hotels, assisted living and hospital facilities to name a few. Next week, we will look at some of the non-restaurant jobs that you may not have even thought about for your culinary future. **Written by Candy Fendel-Koester**

Upcoming Events:

Mon / Tues Nov 23rd / 24th
Share-A-Supper Thanksgiving
Dinner Pleasant City Recreation
Center

Mon Nov 30th
Winter Wonderland
Competition

ROCK THE VOTE!!!

Here is your chance to let your Chef Instructor's know who has made the greatest impact on you this past year. Cast your vote for **CHEF INSTRUCTOR OF THE YEAR at the Front Desk.** **One ballot per student only.**

Tip of the Week

There is no such thing as a wrong question except the one you did not ask.
Chef Erben

Where are they now?



You know the saying, "What happens in Vegas Stays in Vegas". Well, not so with two of our Culinary School graduates. Wayne Alexander graduated with a Bachelor's degree from FCI in 2005. He worked during school at Miner Country Club as grill chef, sauté chef, chef de cuisine and did front-of-the-house training. When he graduated and saw a management training program advertised, he applied and was hired at MGM & the Monte Carlo in Las Vegas. He spent six months in their Management Training Program, learning all aspects of the culinary and hospitality management business. He went on to work in management in the casino, pool, and dining room service areas. He is now the Assistant Manager of the 24 hour café. He supervises 60 employees, does scheduling, administration, ordering, customer service, and training. His words of wisdom are 'Listen to everything, and learn. Work experience is important and don't be afraid to move to a new job to learn more.' Next week we will spotlight his friend and graduate from FCI, Eric Naiman. Eric was living and working in North Carolina when Wayne called him and said, 'Guess what? I'm moving to Las Vegas' and Eric said, 'So am I.' **Written by Candy Fendel-Koester**



Competitions

Mama Mary's Official Pizza Creations Contest

Create a recipe using
Mama Mary's Gourmet
Pizza Crusts.

Grand Prize: \$5,000 —
half will be donated to a
charity of your choice.

Deadline Dec 31, 2009

Mixing Bowl Best Bars & Brownies Contest

Create your original bar or
brownie.

Grand Prize: \$250

Deadline Nov 13, 2009

Folgers Home for the Holidays Contest

Write an essay describing
"What's the best part of
wakin' up at home during
the holidays?"

Grand Prize: Five will be
given: Seven day, six night
trip for you and three
guests to travel home for
the holidays.

Scholarship Opportunities

Culinary Arts Scholarship -
\$1,000

A GPA Isn't Everything
Scholarship - \$1,000

I Don't Want to Pay For
College Scholarship -
\$1,000

**These scholarships can be
entered at Cappex.com**



And the winners are...

Congratulations!! go out to **Benjamin
Freedman** and **Simon Tempro** for
taking the top two spots in the San
Pellegrino, Almost Famous Chef
Competition

There were 13 competitors that had
the opportunity to showcase their
talent and become one of two
finalists to compete in the
Southeast Regional Almost Famous
Chef Competition.

Over the next two months, Ben and
Simon will be working closely with
Chef Goulet, preparing for the
regional event that FCI is hosting on
Tuesday, January 26th. **Good Luck!!**

Professionalism

"PROFESSIONALISM means:
Take a leadership role whenever
possible. Show that you are willing
to accept responsibility and
produce results.

"PROFESSIONALISM means:
Demonstrate the core values of
professionalism- appropriate
attire, punctuality, organization
and dedication to your career
choice. These are important
attributes no matter what position
you hold in a company or
organization, and are signs of your
professionalism.

*Submit your ideas in the What's Cooking?
toque in the lobby.*

School Clubs

Pastry Club! Chef Gray would
like students to sign up at the
front desk for each meeting.
The club will resume Wednesday,
Nov. 18th every other week. If
you enjoy baking & pastry, come
join the fun. Don't forget your
toque, apron, and tools!

Wine Fnthusiasts Club! On
Thursday, Oct 22nd Chef
Goldman hosted our 1st
gathering, tasting wine from
South Africa. We had a great
"kick off" and the beginning of
tasting wines from around the
globe. Out next tasting will be
Nov 5th from 4pm-5:15pm. All
are welcome.

4th Week of the Quarter Trivia

Which is America's largest
Bakery? A) Sarah Lee
B) Entenmann's or C) Pepperidge
Farm?

*Drop your answer in the What's
Cooking? toque that's located in
the lobby.*

Previous question: Former foot-
ball wide receiver, Wilbur Har-
dee started the Hardees's
Restaurant food chain. Which
team did he play for before
starting his business?

A) Baltimore Colts B) Pittsburgh
Steelers or C) Texas Long
Horns. **Answer:** A) Baltimore
Colts **Congratulations: Shane
Walker—Chef Schmidtke's class**

