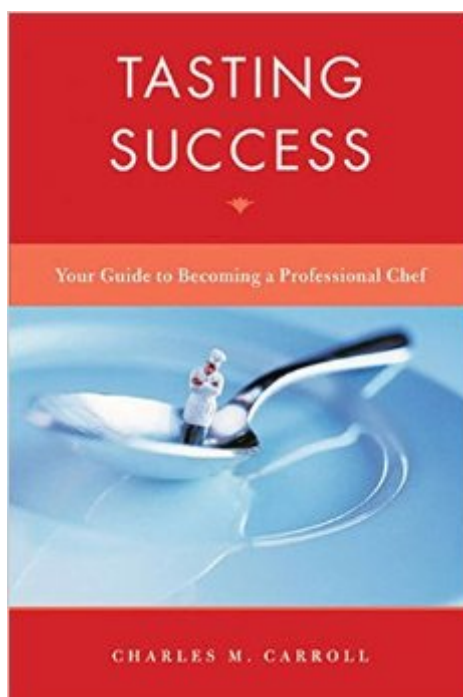


The book was found

Tasting Success: Your Guide To Becoming A Professional Chef



Synopsis

Tasting Success: Your Guide to Becoming a Professional Chef is for every student in the beginning months of their education, or every new employee just starting out in a new hospitality job. It will be an asset to any introductory course in culinary, foodservice, or the hospitality industry, as well as a benefit for career planning or career development courses, intern or externships, leadership, and organizational development classes, or self study. In this book, Chef Charles Carroll expertly coaches students on how to attack their time and plan their future, while giving them encouragement and words of wisdom along the way to ensure success. With its no nonsense, upbeat, and inspiring style, Tasting Success: Your Guide to Becoming a Professional Chef outlines the most important, tangible decisions a young culinary professional can make now to achieve lifelong success, and provides the essential career map every young professional needs to travel the road to culinary career success!

Book Information

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Customer Reviews

I'm a culinary student and it was required reading for my class to buy this book for HW reading assignments, however, it's a book not worth keeping. It resembles a motivational speaker, trying to "educate" you the means of becoming successful culinary professional, however, it's completely unrealistic, long-winded, and patronizing. I can actually sum up the book in a few words: work hard, be patient, don't lose your cool under pressure, positive attitude, make connections and network contacts for future employment opportunities, maintain a good work ethic to show reliability, and one must believe the value of hard work to rise up in the ranks. If you actually bought the book, then you

know I'm not kidding that's all there really was, but the author really stretched it to try to make it a point. The author also makes no effort to offer solutions when things do go bad; he also tries to convince the reader to consider working away from corporate owned restaurants as it has limited growth potential. However, in this terrible job market, who would turn down a job even if it did had limited growth? I may not love corporations, but they offer safety nets and certain benefits that privately owned business may not offer; it doesn't offer a complete overview of the pros and cons about working with certain business models involved in culinary. The book constantly talks about the importance of being reliable and hard work to earn one's stripes, but that's not realistic as poor management and favoritism also prevails even in the best restaurants. I had friends that quit well known restaurants because they weren't appreciated for their hard work and moved elsewhere.

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