

So You Want To Go To Culinary Art School?

by: Colin McArthur

I'm guessing if you're reading this you might already have an interest in or be attending a culinary art school. Perhaps you're interested in starting a catering business, working in food research and development, or as a food critic, a culinary instructor or food inspector. Or even working toward opening your own restaurant?

If so then you'll need to become familiar with a broad array of culinary theory and practical experiences necessary for success in the food industry. The following is a sampling of the training you can expect at Culinary Art School:

- Ice Sculpting
- Mis en Place
- Crudités
- Wine knowledge & tasting
- International Cuisine
- Cheese making
- Sushi making
- Basic knife skills
- Mother sauces and small sauces
- Soups and stocks
- Meat fabrication (butchering)
- Nutrition
- Fruit and vegetable carving
- Tallow carving
- Pate
- Desert menu development
- Menu design
- Facility (restaurant) design
- Basic cooking methods
- History of Culinary Arts

Culinary students come to from different levels of experience but they all generally share the same thing — a passion for cooking. And they know something else: there are no shortcuts to a great culinary education.

At culinary art school students learn traditional, fundamental cooking skills. And they learn the realities of working in restaurants and the food industry.

Watch the professionals at work the next time you pass by the kitchen of your favorite restaurant. I think you'll agree that it looks like orchestrated chaos and hard work. But it's also opportunity for you in a thriving industry that supplies the demand for something that we all need and love to do. Eat!

And with the proper education and experience, you can succeed at it very well.

Here's a quick overview of the process that you go through at culinary art school. You begin with the basics, from knife skills and kitchen procedures to nutrition, speed and timing, and presentation. From here, you progress to more advanced areas such as baking and pastry, garde-manger (cold kitchen), international and American cuisine, à la carte, and dining room operations.

You are thoroughly prepared for entry-level positions such as line cook, pantry cook, assistant dining room manager, or sommelier. You may gain experience in settings ranging from cruise ships and resorts to hotels, restaurants, and corporate dining rooms.

And when you graduate, a rewarding career as a chef, caterer, baker, or pastry chef can be yours. You'll be prepared to apply

the skills and managerial talents you've developed in as little as 15 months at culinary art school.

About The Author

Executive Chef Colin McArthur has been crafting his culinary delights since 1977. He brings a vast expertise and colorful flair to all of his culinary creations: <http://www.culinary-art-school.info/>

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