



Culinary Program Investigation Report

I wanted to learn everything I could about what it takes to be a great chef. It was a turning point for me.

Thomas Keller



SAIT's vision is sharply focused - to be recognized as Canada's premier polytechnic, one of the world's finest, setting the standard in education, training and innovation.

Guidelines

It is essential that anyone applying to The Professional Cooking Program have a clear understanding of the educational program as well as the responsibilities of culinary professionals. The Career Investigation Report allows you to detail your decision-making process for becoming a member of this profession.

To learn about the food industry and the role of a chef, it is recommended that you talk to someone who has professional and educational experience. Contact employers, professional associations, career counselors, teachers to gather more information. A good reference book is:

Michael Ruhlman. (1997) The Making of a Chef

- 1) Describe two potential employment opportunities after your graduation from The Professional Cooking Program. How will your personal background enable you to be successful?

(75 words)

- 2) What is the typical workday like in the cooking field? What does a cook do?

(125 words)

3) What skills/abilities are required to be successful as chef?

(75 words)

4) What kind of education and training are required?

(125 words)

5) What are the starting, average and maximum salaries as a cook and chef? What are the opportunities for promotion?

6) Where are these jobs most likely to be located and what are the working conditions?

7) What are the normal hours?