

Trades and Technologies

Culinary Arts Industry Questionnaire

The purpose of this questionnaire is to help you make an informed decision as to whether or not the Culinary Arts program is the program for you. Please complete your student information below, read the information carefully and respond to the questions provided. Please return this form to the Admissions person at your nearest campus prior to the start of classes.

Personal Information

Please notify the College if there is a change in any of the information provided herein.

Full Name: _____

Former Surname: _____ Birthdate: (yy/mm/dd) _____

Telephone: _____ Email: _____

Address: _____

Suitability and Characteristics of a Cook

Cooking is a demanding career. You should be prepared to work long hours that may include holidays and weekends, mornings, afternoons and evenings. You will be on your feet for much of the day so you will need to be in good physical condition. Good eye-hand coordination, good dexterity, interpersonal communication skills and teamwork are all very important assets to the student of this program as well as in the industry.

Recommended Characteristics

1. Physical and mental abilities required to perform the daily tasks associated with working in a professional kitchen including:
 - standing for prolonged periods of time

- regular lifting and transportation of heavy objects
- efficiently functioning in extreme heat
- performing in a busy, fast-paced and stressful environment
- strong and efficient organizational skills and the ability to multi-task

2. Motor skills and physical capability needed to:

- efficiently and safely use knives and other trade related tools and implements
- efficiently and safely operate industrial machinery
- present tasteful, flavourful and attractive meals on a consistent basis
- some creativity and artistic talent is an asset

Please answer these questions to the best of your ability at this time

1. Describe why you have chosen this career.

2. What area(s) of the industry are you planning or thinking of pursuing at this time?

- Camp, institutional
- Restaurant general
- Bistro, fine dining
- Hotel kitchen
- Catering
- Owning your own business (café / catering / other)
- Other _____

3. Describe the pathway or steps you feel you will need to take to reach your career goal in the Culinary Arts.
4. What adjustments and/or commitments do you feel are necessary to make you a good candidate for a career in the Culinary Arts?

Arrange an information interview with a Chef or Employer with whom you can discuss and ask the following 10 questions. This could be done in person, by phone or email contact. Dress appropriately and be sure to thank the individuals that you have interviewed. You may want to pursue more than one interview.

Interviewee: _____

Establishment: _____

Date: _____

1. What personal qualities, attributes and abilities are important for being successful in this career?
2. What are the physical and mental demands of this type of work?
3. What advice would you give a person entering this field?

4. What are some of the challenges they may face?
5. In your area of work, what does a typical day look like?
6. What part of the job do you find is most satisfying?
7. What is the salary range for various levels in this trade?
 - a. Entry?
 - b. Journeyperson?
 - c. Head Chef?
8. How does this type of career affect ones lifestyle?
 - a. Does it involve working day or night shifts?
 - b. Weekends or holidays?
9. What are the challenges of finding a good career/lifestyle balance?
10. What education or training would I need to pursue for this field of work?