



Feature  
Global News  
Healthy Perspective

## A Chef's Education

I frequently receive questions from students, asking what types of subjects they should take if they want to become a chef.

Here is some information I have given others who have asked what kind of education a chef will need, in addition to their culinary schooling

Subjects that you should take: History, cultural studies, philosophy, math, accounting, biological sciences, economics, art, geography, politics, human relations - get a complete & well rounded education if you want to have a successful and rewarding career as a Chef!

Here are some examples of how these subjects relate to becoming a successful chef.

History, cultural studies, geography, science, economics and politics.

A chef needs to know history and have some knowledge of other cultures and their philosophy to be able to understand why particular foods are used the way they are in different cultures. Such as why some cultures have developed meatless diets - some based on corn, others based on rice and legumes - and still others on cassava...

Cont'd Chef James

## This Month -Feature-

### EXPERIENCE BREEDS WISDOM

Article contributed by Hrayr Berberoglu

The hospitality industry is notorious for their staffs turn over which costs untold millions of dollars. Experienced employees are difficult to find, and even if hired, still require additional training to understand the inner workings of the procedures of each department in the property.

Managers often fail to understand that they must know each facet in every operation and then manage detail. After all, the success of each hospitality business depends on detail. In order to achieve any level of perfection, each manager must first learn, and then get subordinates to perform the task. There is always something new to learn if you want to implement a procedure. The business environment changes constantly as do the expectations of guests. What have been acceptable a year ago may not be so today. The challenge to learn new things daily and implement them in the operation is the responsibility of each manager. Technology changed needs and expectations. While only a few years ago running an operation was a relatively simple task, today's managers must, in addition to all other tasks, be able to understand and manipulate electronic systems. The flow of information and intelligence accelerated due to such devices, and response time decreased accordingly. A guest expects a certain level of comfort and service based on the category of establishment. In many instances, managers and all employees must anticipate needs and deliver them before the guests ask. This requires not only experience but also an innate sense of service and study of human behaviour...  
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Editor's Note: