Article published on January 9th 2012 | Career

To quite a few people, the joy of being able to rustle up a great recipe comes naturally. These people have a passion for acquiring culinary skills and a fine ability for observing minute details. They are also very innovative and are never scared to try out something new. Patience, cleanliness and the ability to follow different methods accurately are the traits that some people have while working in a kitchen. One must also have a reasonable knowledge of math. This will be necessary for calculating the measures and timing. One also needs to be a good communicator as a chef. For such people, chef jobs are the right choice, since they have the makings of a good cook. However, there are different levels of chef in a kitchen. These levels depend on the size of the kitchen. While the bigger kitchen may have several chefs in the individual category or level, the smaller establishments can make do with only a few chefs.

The boss of the kitchen is the head or executive chef. He is in charge of managing the staff as well as ordering of food besides the creation of menu. The sous-chef is the second-in-command and also the head chefâ€™s assistant. Some restaurants need an expediter. The role of the expediter is to relay the orders from the diners to the correct station inside the kitchen. Then there is the station chef or the line cook who is in charge of a section within the kitchen. So you can have the sautÃ© chef and the vegetable chef. Finally, the commis is the apprentice chef who has just stepped out of the culinary school. Chef training demands the completion of formal training in a catering college followed by many years as an apprentice. One can undergo this training in a catering college by attending full-time or part-time. A full-time vocation in a catering college will take two years and one will have to be an apprentice for another couple of years after that. There are no entry level requirements for joining chef training courses. After one has completed the four years in training, one will be considered for the role of a station chef or chef de partie.

Article Source:
http://www.articleside.com/career-articles/live-your-dreams-and-become-a-professional-chef.htm - Article Side

Andre Keith - About Author:
Myself webmaster of Be-a.co.uk - Bringing the most lucrative Training and Jobs to You in different sectors like- Driving Instructor Training, Personal Trainer Training, IT Training, Beauty Therapist Courses, Electrician Training, Stockbroker Training, a Chef Training Courses, Driving Instructor Jobs, Electrician Jobs, Stockbroker jobs etc.

Article Keywords:
Chef jobs, chef training

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!