Chefs oversee the daily food preparation at restaurants or other places where food is served. They direct kitchen staff and handle any food-related concerns.

**The Builder**

Starting Median Salary: $24,800

**The Persuader**

Mid-Career Median Salary: $42,300

**The Creator**

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**Benefits**

- Open up your own restaurant one day and become your own boss!
- Getting to design creative and delicious dishes
- Respect

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**Chef Levels**

- **Executive Chef:** Oversees the operation of the whole kitchen, design menu, review purchases, and often train employees.
- **Chefs de Cuisine:** Supervise the cooks.
- **Sous Chefs:** Direct assistant to chefs de cuisine.
- **Chef de Parties:** In charge of a particular area of production.

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**How to Land Your First Job**

- During culinary school, find an externship or stage (unpaid internship) at a restaurant.
- When staging, nothing is "beneath you". Get your tasks done without complaint, fast and efficiently.

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**Types of Employment**

- Restaurants/Hotel Restaurants
- Corporate/Franchises
  - Product Development: Develop recipes for companies like Olive Garden, Red Lobster...etc.
- Airlines
- Catering Company
- Private households
- Personal chefs

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Learn more about this career at

www.gladeo.org

Designed by Joseph Fortuno