Careers in Culinary Arts

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Careers in Culinary Arts

James Murphy, Assistant Head, School of Culinary Arts & Food Technology,

Dublin Institute of Technology
What is Culinary Arts?

Culinary Arts

- covers the multidisciplinary field and areas of practice and study which includes culinary performing arts (cooking), gastronomy (food studies), bakery and pastry arts, food and beverage studies (bar, restaurant, barista), wine studies, food product development and health, hygiene and nutrition.
- it’s the art of the preparation, cooking, baking and presentation of food and beverages, usually in the form of meals, breads, pastries, cakes and drinks.
- people working in this field – especially in establishments such as restaurants, bakeries, bars – are commonly called chefs, cooks, bakers, bartenders, mixologists, sommeliers, waiters.
- at its most general, the terms ‘culinary artist’, ‘culinarian’ are also used.

The primary places of work includes restaurants, bars, delicatessens, food and beverage establishments and companies plus large institutions such as hotels and hospitals.

Culinary Arts - Related career areas include:

- Consulting and Design Specialists: work with restaurant owners in developing menus, the layout and design of dining rooms, and service protocols.
- Restaurant management: Manage a restaurant, cafeteria, hotel dining area, etc.
- Food and Beverage Controller: Purchase and source ingredients in large hotels as well as manage the stores and stock control.
- Entrepreneurship: Deepen and invest in businesses, such as bakeries, restaurants, or specialty foods.
- Food and Beverage Managers: Manage all food and beverage outlets in hotels and other large establishments.
- Food Stylists and Photographers – Work with magazines, books, catalogues, and other media to make food visually appealing.
- Food Writers and Food Critics – Communicating food trends through newspapers, magazines, blogs, and books.
- Research and Development Kitchens – Develop new products for commercial manufacturers, working in test kitchens for publications, restaurant chains, grocery chains, or major food service companies.
- Sales – Introduce chefs and business owners to new products and equipment relevant to food production and service.
- Instructors – Teach aspects of culinary arts in private or public colleges and schools, recreational programs, training schemes.
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Culinary Artists

The School of Culinary Arts & Food Technology
D.I.T. Cathal Brugha Street

Culinary Education
Recognition of Quality
World Association of Chefs Societies
Factors should you consider towards your career choice

What factors go into choosing a career?

Your Skills
- Problem-solving
- Teamwork
- Computing
- Organising
- Creative
- Social
- Outdoor & Active
- Security
- Money
- Work-life balance
- Helping Others

Your Interests
- Scientific
- Determined
- Cautious
- Outgoing
- Calm

Values & Motivations
- Financial Freedom
- Autonomy
- Positive feedback
- Purpose/Goals

Your Location
- Living near work
- Access to green spaces or working outdoors.

Your Qualifications
- Not open plan
- Not too many tight deadlines or very long hours

Your Contacts
- Working for small organisations or self employment

Your Personality
- Mindfulness
- Becoming so immersed in an activity that we cease to notice the passage of time.
- Learning new skills

What makes you happy at work?
- Flow
- Having control over your work
- Positive social contacts
- Helping others
- Challenges

Step 1
Understanding your goals and aspirations

Step 2
Developing a career action plan

Step 3
Studying for employment

Step 4
Transition to your future success

Step 5
Investing in your future success

Decision Making
- Understanding
- Influences
- Implementation
- Goal Setting
- Review
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What does a career in Culinary Arts offer you?

1. **You make people’s day:** *(people oriented industry)* every time you go to work you’re making someone’s day that little bit better, culinary arts and hospitality is *all about people* and making them feel good.

2. **It’s creative and innovative:** you are creating a product be that *food, drink, or an experience* — and there’s always scope to dream up *new ways* of making it more enjoyable for your customers.

3. **It opens a door to the world:** the skills you learn and experience gained are readily *transferable worldwide*, meaning that a career in culinary arts and hospitality can very easily be the key to discovering *new countries, new cultures and new people*.

4. **Flexible career options:** the culinary arts and hospitality industry encompasses many sectors and disciplines, you don’t need to *get stuck in one area*, you can move to various positions within  *if you prefer the same business*, *variety is key* in your career.

5. **You can take on early responsibility:** you can *progress really quickly* if you work hard, *acquire* your qualifications, *get on* with customers and colleagues, and *show initiative*, very soon, you’ll find yourself in a senior position managing people and projects.

6. **Workplace variety:** it involves a great deal of variety, not only in terms of the *hours you work*, but also the *work you do* during those hours.

7. **Clear route and Access:** there are clear sets of *qualifications* that are accepted across the you can *train to achieve those qualifications*. [You can find out more about getting qualified in the training section later].

8. **Employee perks:** in culinary arts and hospitality things are different, mixing with industry leaders, celebrities, enjoying gourmet meals and special tastings plus invitations to special events from the broad food and beverage, culinary arts and hospitality businesses are just some of the perks you can expect and enjoy.

9. **Great atmosphere:** the culinary arts and hospitality industry contains some of the most inspiring, vibrant, and fun people you’ll ever meet.

10. **Guaranteed work:** people always require food, drink and somewhere to seek accommodation and leisure services, so, even in unstable economic climates there’s always secure regular work for you.

11. **Pay rates:** rates can vary, you can however expect *[Head Chef €40-60]/ Commis Chef €21-22/ Bartender €28/ Bar Mgr €35-40/Front Office Reception €22-24/ Accommodation Supervisor €24-28 Manager €32-45 / F & B Mgr €32-40 / Restaurant Mgr €30-35]*

Third-level educational institutions — mostly funded by Irish State, plus independent private colleges

University sector
- 7 across Ireland, which includes UCD, UG, UCC, Maynooth, TCD, UL, DCU. Award their own degrees and other awards. University students qualify with Ordinary Bachelors degrees (NFQ Level 7) or Honours Bachelors degrees (NFQ Level 8). Universities also offer Masters (NFQ Level 9) and Doctoral (NFQ Level 10) postgraduate degrees.

Technological sector (IOTs)
- 14 IOTs across Ireland, which includes DIT, ITT, ITB, Dun Laoghaire, CIT, WIT, Tralee IT, DKIT, AIT, GMIT, Sligo IT, LIT, Letterkenny, Carlow IT, course range from part-time (12 weeks) to full-time (1 – 4 Years). Students generally qualify with Higher Certificates (NFQ Level 6) or Ordinary Bachelors degrees (NFQ Level 7), Honours Bachelors degrees (NFQ Level 8), Postgraduate Diplomas (NFQ Level 9) and Higher Doctorate (NFQ Level 10).

Other colleges (State funded / Private Colleges)
- In addition to State-funded colleges, a number of fee-paying third-level educational institutions offer courses, mainly in professional vocational training and business. Some of these colleges are linked to universities or professional associations. State-supported ones grant awards that are validated by QQI. The private colleges make awards, some of which are validated by foreign universities and some of which are validated by QQI. Some of their awards are not validated by any outside body.

**Careers in Culinary Arts**

**Where can I get Training - Education Pathways**

<table>
<thead>
<tr>
<th>Higher Certificate programs</th>
<th>BSc (Ordinary) Degree Year Three</th>
<th>BSc / BA (Honours) Degree</th>
<th>External Higher Certificate programs</th>
<th>External (Ordinary) Degree Programs</th>
<th>Post Graduate Programs</th>
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<tr>
<td>120 ECTS</td>
<td>180 ECTS</td>
<td>240 ECTS</td>
<td>120 ECTS</td>
<td>180 ECTS</td>
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</tbody>
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KEY
- FETAC - Further Education and Training Awards Council
- SEC - State Examinations Commission (Department of Education & Science)
- HETAC - Higher Education and Training Awards Council
- DIT - Dublin Institute of Technology
- Universities

AWARDS IN THE FRAMEWORK
There are four types of award in the National Framework of Qualifications:
- **Major Awards**: are the principal class of awards made at a level
- **Minor Awards**: are for partial completion of the outcomes for a Major Award
- **Supplemental Awards**: are for learning that is additional to a Major Award
- **Special Purpose Awards**: are for relatively narrow or purpose-specific achievement
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Where can I get Culinary Arts Experience - Industry Pathways

**Understand the possibilities:** start by Researching the different areas of work, culinary arts contains multiple routes and multiple strands of access. [Pathways]. *Paid and un-paid* opportunities exist across the following areas.

**Recruitment & internship sites**
- Work Experience & Internship positions: [http://www.jobs.ie/work_experience_internship_jobs.aspx](http://www.jobs.ie/work_experience_internship_jobs.aspx)
- Grad Ireland - Graduate Jobs: [https://gradireland.com](https://gradireland.com)

**Companies**

**Referrals**
- Friends, relatives, college or school colleagues, team and sports or social friends.

**Trade Associations / Industry Bodies**
- Irish Hotels Federation: [http://www.ihf.ie/jobs](http://www.ihf.ie/jobs)

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**Employability skills necessary for success in tourism and hospitality profession**

- a. Communication skills.
- b. Team work
- c. Problem solving
- d. Good initiative and enterprising attitude
- e. Planning and organizing skills
- f. Good self-management
- g. Lifelong learning attitude
- h. Good technology know-how
Engagement & Involvement

A multi-level approach (active involvement)
Careers in Culinary Arts and Hospitality

Thank you - Questions