



Issue #5 - August 2007

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Putting Your Career Into Focus: Becoming a Food Stylist

While most folks interested in the Culinary Arts choose to work in the kitchen as chefs, there are a few others that are interested in more unusual culinary careers. One of those is being a Food Stylist. Food stylists combine culinary art and science to prepare food for cookbook and advertising photographs, television commercials, and scenes in movies. Stylists are responsible for finding unusual ingredients and preparing food so it looks freshly made and appetizing. A culinary school degree is a must for a food stylist, as the job requires extensive knowledge of how food acts, both aesthetically and scientifically. [Read More](#) or review other [culinary specialties](#).

The Role of Education in a Cooking Career

Deciding on a culinary career might not take much thought, but how do you choose the right school from more than 1,000 postsecondary culinary, restaurant, and hospitality programs? First, ask yourself some fundamental questions. Why do you want to go to culinary school? Is it to become a chef, hotel manager, pastry artist? Do you want to specialize in a particular style of cooking or region? Where do you want to work? [Read More](#) or search for [Culinary Arts Programs](#).

Out Of The Office And Into The Fire: Chef Meredith Dornin

Meredith always wanted to be a chef, but she bent to pressures after high school and pursued a traditional four-year degree instead. "I got my bachelor's degree and then worked at a few less-than-inspiring office jobs before I got my act together and realized that if I didn't challenge myself and find out about culinary school, I was going to continue working in an office which I emphatically did not want to do." She made the leap and decided to stop wondering, "What if?" and started attending the Culinary Arts Program at Santa Barbara City College. [Read More](#).

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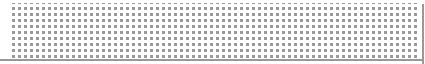
- [How Do You Start Your Culinary Career?](#)
- [Scholarship Information](#)
- [More Chef Profiles](#)

Further Resources

- [The Institute of Culinary Education \(ICE\)](#)
- [Culinary Guidebook](#)
- [The Art Institutes](#)

Did you Know?

The Waldorf salad wasn't created by a chef but by a maître d'hotel at - you guessed it - the Waldorf-Astoria Hotel in Manhattan.



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