

Iulian Gabriel Butcaru

Hello, my name is Iulian Gabriel Butcaru. I am a student of the 2nd Vocational School of Galatsi, in Athens Greece.

My dream career is to become a chef, and this seems like a fairly achievable dream. A college degree is not necessary to become a Chef. A high school diploma is required but only having this will not help one to find a job. Going to school improves one's prospects, as does having worked higher up on the food chain in the culinary business.

Working as a Chef gives one more freedom and allows one to be more creative than just about any other career. Cooking also encourages one to make adjustments and create new and interesting flavours. Even recipes are just guidelines, and one can change the ratios and add new ingredients to make a dish one's own.

Chefs work with other kitchen staff to ensure that their kitchen runs effectively, and they have to be experts at ensuring food quality and maintaining kitchen equipment. Other duties and responsibilities that every good Chef has include the following:

1. Ensure that all dishes are cooked well and presented in an aesthetically pleasing way
2. Oversee food preparation, checking that all kitchen staff are performing their duties
3. Monitor equipment quality and order new equipment as needed
4. Help the restaurant determine how much food and supplies need to be ordered
5. Train new kitchen staff

What makes a good Chef?

Good Chefs are passionate about food and serving others. They should also tend to be creative, so they can come up with unique dishes for customers to enjoy. They should also have the ability to oversee a team and uphold kitchen standards through their leadership. Further, good Chefs should have a warm personality with customers during and after their meal. This quality also helps them communicate with displeased customers to ensure they have a good experience with the business.

About Me

I'm 17 years old and I am from Romania. I like partying in my free time, I'm a chill person.



How to get in

Many Chefs complete formal education before entering the workforce, such as culinary degrees and management programs. Chefs typically do not receive on-the-job training, since it is expected that they are experienced cooks before moving into a role taking on broader responsibilities. The type of experience, such as the types of restaurants where a Chef candidate worked also, play an important role.

