

Culinary arts offers a perfect recipe for future chefs to explore new ideas

A young person in the culinary arts can work his or her way up to becoming a chef de cuisine (executive chef) working the traditional way or a master chef showcasing talent in speciality cuisine, or skills as a baker or pastry chef or create new menu items for restaurants and food processing companies as a research chef.

Trained culinarians have the option to start a venture or explore new-age culinary professions like food styling, food photography, food blogging or food journalism.

During the last decade, culinary has emerged as a preferred career option in the food service industry. Today, it has greater acceptability among parents who realize that skills gained at a professional culinary school provide a sense of independence as a skilled chef. More and more yo-



“Trained culinarians have the option to start a venture or explore new-age culinary professions like food styling, food photography, food blogging or food journalism”

Atul A Gokhale | DIRECTOR
OF SYMBIOSIS SCHOOL OF
CULINARY ARTS

ung girls are aspiring to become chefs.

The programmes at Symbiosis School of Culinary Arts focus on shaping professionals for the food industry. No matter the diploma, certificate or degree that results from attending a cul-

nary school, aspirants should feel secure that the curriculum will be focused on what it takes to become a chef. Culinary schools can be one of the best ways to begin a chef's career with the quality of faculty, training and updated facilities.

**NEW AGE
CAREERS**



To become an accomplished culinarian and turn your passion for making ordinary ingredients into delicious and unique dishes, you have to go through professional learning under the masters at a good culinary school where your culinary talents can grow into a qualification with a culinary arts degree.

A bachelor's degree programme in culinary arts prepares you for a career as a chef, with hands-on training through internships. You will learn to prepare a variety of local and international foods, plan menus, manage and motivate employees.

From food safety and sanitation to inventory control, you'll learn a bit of everything in culinary art degree programmes. You could also choose to do a diploma and specialize in bakery, patisserie, confectionery or other culinary specialities.