

Search the menus (Alt+V) 100% Normal text Calibri 6 B I U A

### Occupation Research

	<b>and sharp knives.</b> Depending on the size of the restaurant, restaurant cooks may do all the food preparation themselves or, in larger restaurants, they may have help.	<b>club stores, and restaurants.</b> Work shifts often include early mornings, late evenings, weekends, and holidays	<b>establishments.</b> During busy hours, they are under pressure to serve customers quickly and efficiently.
<b>Work Schedule</b> When do they work – days of the week, holidays? How many hours do they work per week?	Most chefs and head cooks work <b>full time</b> , including early mornings, late evenings, weekends, and holidays. Many chefs and head cooks work more than 40 hours a week.	Early Mornings, late evenings, weekends and holidays	Bartenders may work <b>more than forty hours per week</b> . They often work until very late at night and on weekends and some holidays. Some bartenders work split shifts; that is, they work for a few hours, take a long break, and return to work a few hours later. Part-time positions are often available.
<b>Education</b> Is a specific college degree needed? Is there additional education or training that is helpful?	Most cooks learn their skills through on-the-job training and work-related experience. Although <b>no formal education is</b>	No formal educational credential	No formal educational credential

Files

Turned in on Sep 23, 8:01 AM  
[See history](#)

- bccareerdeve1-2016 student...
- bccareerdeve1-2016 lesson ...
- bccareerdeve1-2016 lesson ...
- bccareerdeve1-2016 ...

Grade

100/100

Private comments

I love your in depth review and research of being a Chef/Head Cook. Your acknowledge of the challenges that each occupation has was astonishing.

Post