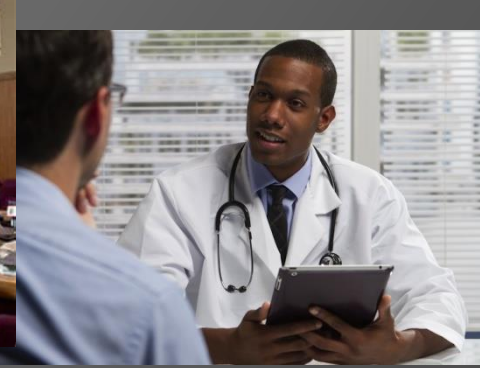




MY CAREER PLAN



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course: Academic and employability skills
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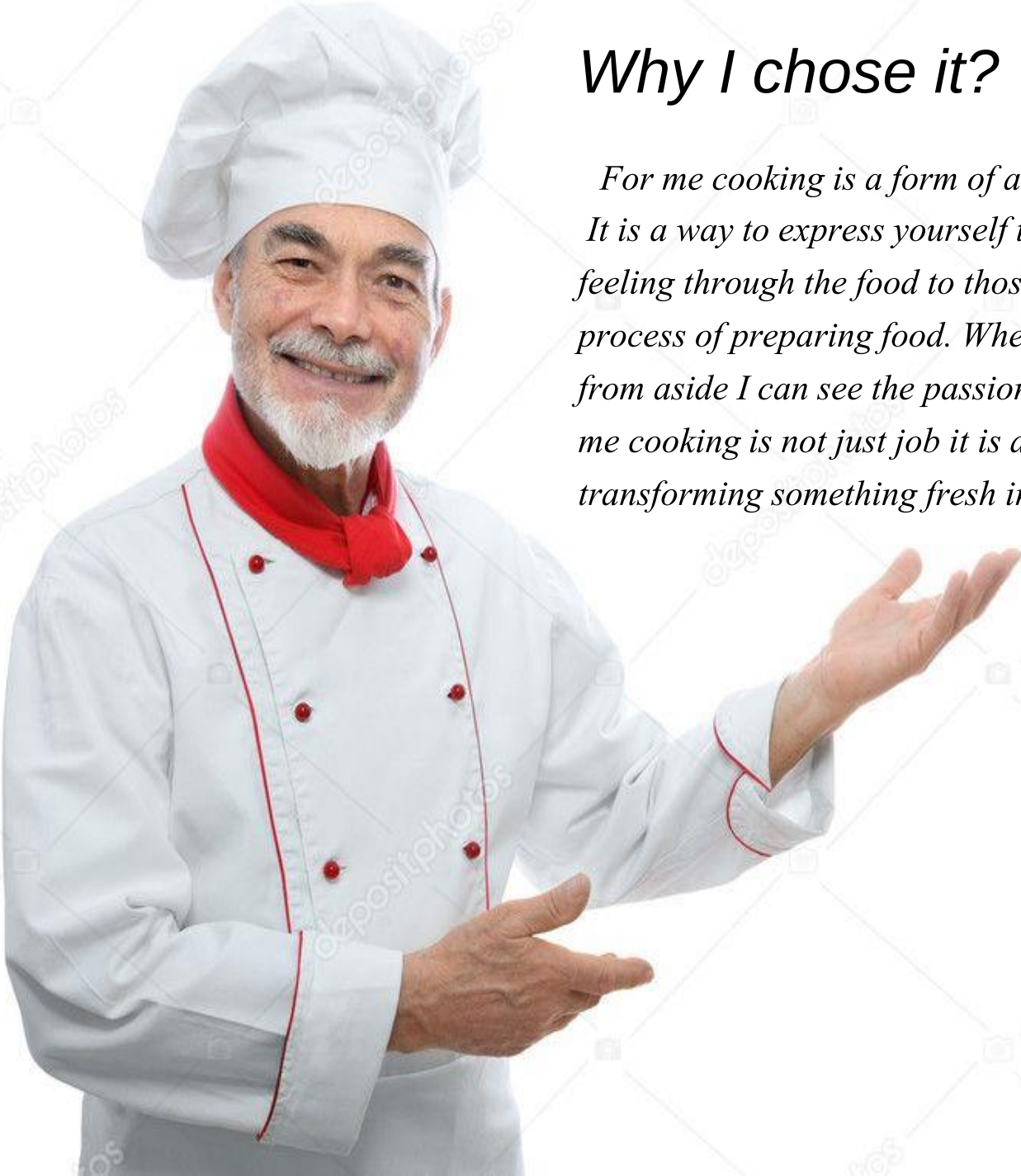
Content:

- ❖ *What is my chosen career?*
- ❖ *Why did I chose it?*
- ❖ *What are the requirements for the profession?*
- ❖ *What are my professional skills and knowledge?*
- ❖ *What can I improve and how?*
- ❖ *How am I planning to grow professionally?*
- ❖ *What is my final goal?*





*My choice for career is
Professional chef.*

A photograph of an elderly male chef with a white beard and mustache, wearing a white chef's hat and a white double-breasted chef's jacket with red piping and buttons. He is smiling and gesturing with both hands, palms up, as if explaining something. The background is plain white.

Why I chose it?

For me cooking is a form of art.

It is a way to express yourself through food. I like to convey a feeling through the food to those who eat it. I love the whole process of preparing food. When observing the process of work from aside I can see the passion that this type of work holds. For me cooking is not just job it is a pleasant process of transforming something fresh into something delicious.

What are the requirements for this profession?

What is needed to become a good chef is extreme passion and very good focus. To be able to work under stress and pressure. Being quick and able to work in a team is also very important and valuable. So as being attentive and creative. Having respect and love for the profession is one of the main qualities that a good a candidate should have.



What are my skills and knowledge?

I have good knowledge for recipes and cooking techniques. I am very good in working under pressure and I work very well in a team. I am attentive and very passionate.



© Can Stock Photo

What I can improve
and how?

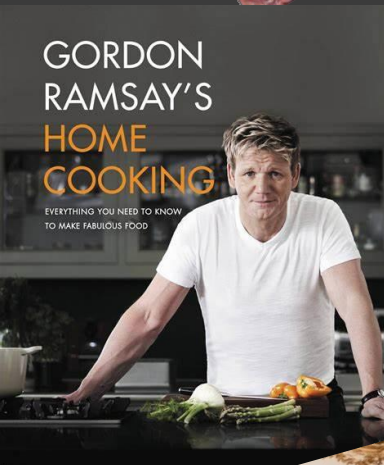
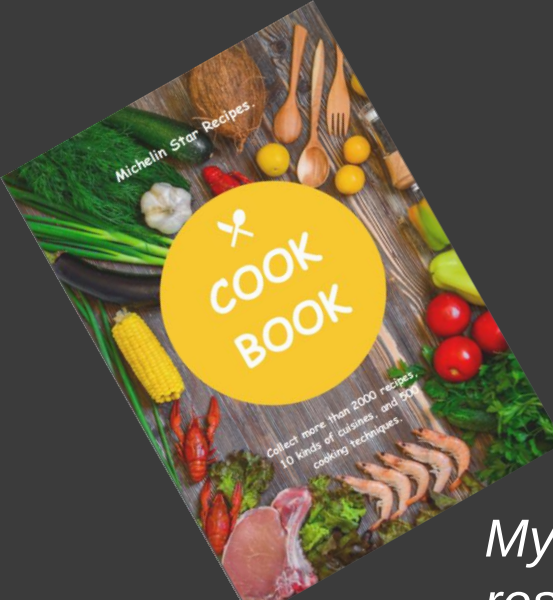
*I need to improve my
professional skills. I
want my skills to
reach a professional
level. I have to
become quicker and
more creative, to
expand my culinary
knowledge and
methods. The way
to achieve that is
through practice.*



How am I planning to grow professionally?

As a beginning I am planning to graduate and receive my qualification. In the mean time am planning to train my leadership qualities. After that I will develop my cooking techniques and expand my knowledge. I am planning to start new job in a good well known restaurant in addition to receive the practice that I need and to improve myself as a professional.





My final goal is to open my own restaurant. I want to become a mentor for those who are going to come after me. My dream is to write and publish a book with my own recipes . I want too become well known with my unique cooking and recipes.

