

ACE Presentation

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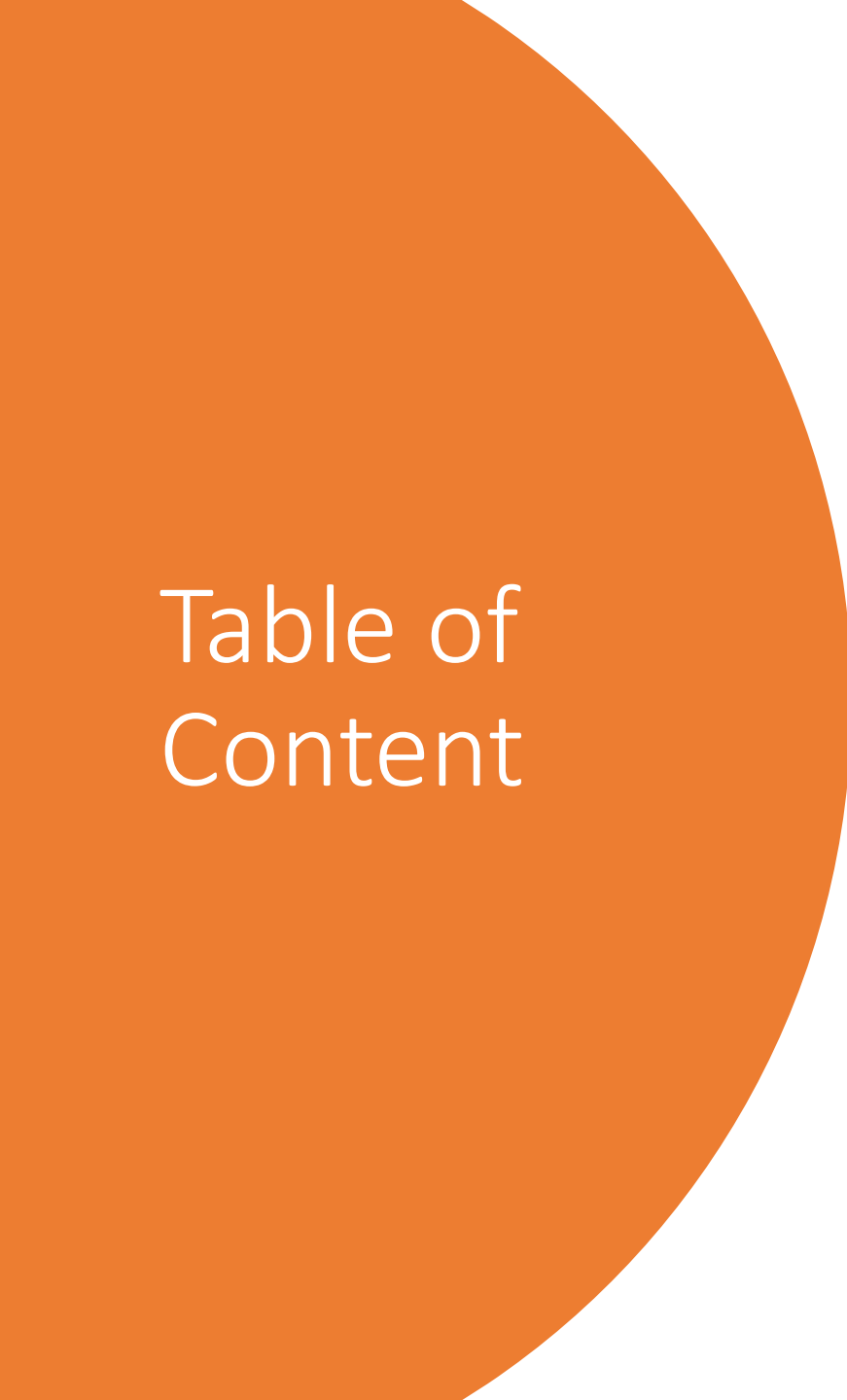
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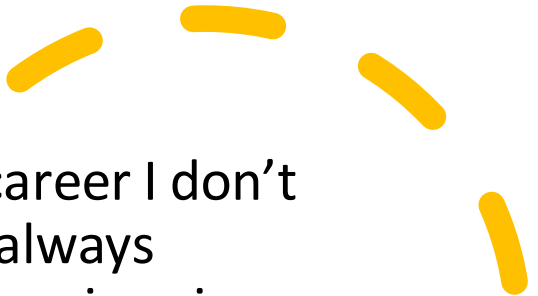
Table of Content

- 3. My Intended Career
- 4. SWOT Analysis
- 5-7. Skills
- 8. Personal development Plan
- 9. Conclusion
- 10. Reference





My Intended Career



When thinking about my future career I don't dwell on this for too long, I have always desired to be a chef ever since I was in primary school having culinary classes. Being a chef is more than putting food on a table, we also have the responsibility to be:

- Safe at all time's with all cutlary and equipment
- Satisfy every customers expectations
- Maintain our hygiene when preparing a dish

SWOT Ananysis

Strength:

- Genuine passion
- Ability to sucessfully multitask
- Creativity

Weakness:

- Working in a kitchen is stressfull
- Physically demanding job

Opportunity:

- Possability of getting hired to cook for events, hotels, venues,etc.
- Unlimited exposure

Threats:

- Safety is at risk at all times
- Mental stress
- Competition

Skills

Being a chef isn't all about putting food on the table, you need to master certain skills in order to set yourself apart from your competition. Skills which include :

Willingness to adapt - Being a chef you need to be open to constant learning.

Organization – Key factor in this job because it keeps your mind clear and focused on the task at hand.

Skills

- Creativity – Customers often come through the door because of the creativity of a chef.
- Time Management – Having the ability to accurately plan your work successfully while planning for any emergency.

Skills

Resilience – You must be mentally strong enough to be able to handle all type of feedback from customers.

Multitasking - There can be many elements when putting together a plate and being a chef you need the ability to focus on multiple things at once.

Personal Development Plan

I have assessed my current situation and came to the conclusion that my biggest strength is my creativity, it's my trademark and this is what will set me apart from other chefs, but one thing I do lack is experience, and only as years go by and I grow as a chef will I gain the experience I desire. I am currently a Junior chef but I aspire and have the hunger to one day become a Head chef, and that's where I believe I'm going to be in the next few years. Now I plan on becoming a Head chef by focusing more on what makes me unique and that would be my creativity, I intend on continuing practicing new techniques and trying new combinations of ingredients on my spare time and so far it's paid off, I have been able to learn new skills by sticking to the plan and I'm pretty sure I will continue to discover new things if I keep this up.



Conclusion

So far I stated what I intend on doing with my career and I've also weighed the pros and cons of becoming a chef and still, I know I have what it takes and the skills required to become a Head chef, I know what I'm going to have to commit to in order to become a Head chef and that's why I've created a plan to help me achieve my goal and if I stick to my plan that's exactly what will happen.

References

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