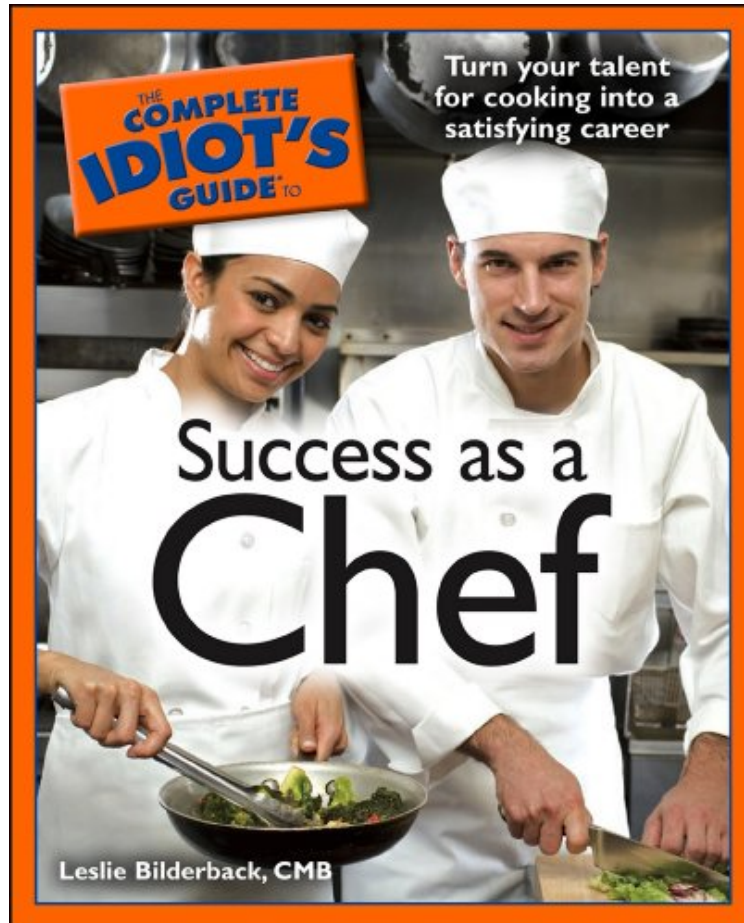


## The Complete Idiot's Guide to Success as a Chef

Leslie Bilderback CMB

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**Leslie Bilderback CMB : The Complete Idiot's Guide to Success as a Chef** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Idiot's Guide to Success as a Chef:

1 of 1 people found the following review helpful. Bought this a while ago. By Jessica S. Carter The ins and outs of the business. No frills no bells-- just straight and to the point rules and happenings in the culinary business. Fast read. Nice price. 0 of 0 people found the following review helpful. Perfect selection... By Pat Merrill my grandson wants to be a chef and it gives him wonderful insight on all the pluses and minuses of the profession. it's definitely a lot of work not a walk in the park and that's what he needs to hear from professionals. 0 of 0 people found the following review helpful. Excellent informative By khryнна Very helpful

How to thrive in one of today's top ten "dream professions." Despite the long hours, arduous training, and grueling physical work, the allure of being a professional chef has made it one of the fastest growing career markets in America today. In this must-have guide, a master chef and baker gives practical, up-to-date advice on everything aspiring chefs (and expert chefs looking for the next career move) need to know, including how to apprentice at a 5-star restaurant,

connect with renowned chefs and bakers, open their own restaurant, and much, much more.--Expert author with decades of restaurant experience--One of today's top ten "dream professions" in America--Culinary institutes have seen an explosion in their enrollment of between 50% to 100% percent annually--Covers gourmet restaurants, upscale hotels, catering, specialty food shops, gourmet takeout, bakeries, and much more

About the AuthorLeslie Bilderback has been a certified master chef and baker for nearly 20 years. Shersquo;s worked at such prestigious restaurants as Georgia, Angeli, Postrio, Zolarsquo;s, and Sedona. As a master instructor and member of Le Club des Amis du Cordon Bleu (Paris), shersquo;s trained hundreds of new chefs in the rigorous Le Cordon Bleu Academy Program at the California School of Culinary Arts.