



**May 23, 2014**

### **College Programs**

The Culinary Business Institute makes the Personal Chef 1-2-3 program available for use at the college level. When used, this program is often an elective lasting one semester. Each college or school has the option of designing its' own examination series, or opting for the students involved to use the CBI examination series. At culinary schools, teaching a Personal chef course is typically not part of the schedule. A culinary arts school is interested in training and preparing an individual for a professional culinary career in a commercial establishment. The training involved with Personal Chef 1-2-3 is not duplication of a culinary arts program. They are teaching how to cook, and how to cook on a larger scale. The school assumes the graduates will work for someone (a business) and not be concerned with the accounting, the marketing or client/customer interaction. By offering the Personal Chef 1-2-3 program to these same individuals, the student is better rounded and has a better understanding of "the big picture". Cooking talents are wonderful – but not every graduate will go on to secure a great position. Knowing how to start and operate their own independent culinary themed business can be a true alternative and career path option if or when that situation arises. Command of culinary skills is essential in both situations – but unfortunately, most culinary arts schools fail to include this key ingredient to fully prepare each student who passes through their doors looking for a culinary education. The good news is that more and more schools are electing to include this valuable training, which brings us back full circle – the Culinary Business Institute is proud to step in and assist when a school decides its time to expand their offerings.

