Cooking School Checklist

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# Tasks:

☐ **Choosing a Cooking School**

☐ **Decide on the type of culinary arts education you want.**

☐ **Look for schools that offer such a program.**

☐ **Consider the quality of education a school provides.**

☐ **Evaluate several schools, and then compare them with each other.**

☐ **Find out if the schools you're interested in are reputable.**

☐ **Consider cooking school accreditation when choosing which school to attend.**

☐ **Learn all that you can about culinary school costs before you enroll.**

☐ **Get information about the jobs and careers that graduates of each school get hired for.**

☐ **Talk to graduates about their experiences at each school.**

☐ **Visit the school to see classes in action.**

☐ **Compare the curriculum and course descriptions.**

☐ **Compare the student to faculty ratio.**

☐ **Make sure the cuisine focus matches your interests.**

☐ **Check for flexibility in class schedules.**

☐ **Check for externship opportunities.**

☐ **Ask how many graduates find jobs after graduation.**

☐ **Find out if the graduates are working where you'd like to work.**

☐ **Your Cooking School**

☐ **Has a high number of teaching kitchens and in-kitchen instruction hours.**

☐ **Provides classes that allow you to individually learn food preparation and cooking skills.**

☐ **Provides classes that finish your professional training in actual restaurant settings.**

☐ **Provides externships at leading restaurants, hotels, and resorts.**

☐ **Offers diverse faculty representing a variety of cultures and culinary experiences.**

☐ **Has faculty members who are Master Chefs or Master Bakers.**