

**LOVE WHAT YOU DO: BUILDING A CAREER IN THE  
CULINARY INDUSTRY**

**Ellen Eagen**

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### **Pursuing a culinary career - SheKnows**

Love what you do for a living. It seems so simple yet many people don't believe it's possible. As adults, many of us find what we choose to do professionally isn't.

### **7 Emerging Careers in Food for Passionate Foodies**

Love What You Do book. Read reviews from world's largest community for readers.

## **Love What You Do: Building A Career In The Culinary Industry by Dorothy Cann Hamilton**

In , Hamilton authored a book in which she sums up her own career, titled Do What You Love: Building a Career in the Culinary Industry.

**How to Pick a Career (That Actually Fits You) – Wait But Why** change or beginning a new career in the culinary world. Her book Love What You Do: Building a Career in the Culinary Industry (IUniverse).

## **7 Must Have Skills for a Chef Career | Simply Hired Blog**

In , Hamilton authored a book in which she sums up her own career, titled Do What You Love: Building a Career in the Culinary Industry.

Related books: [Brave, Grave New World](#), [Lo que Europa debe al Cristianismo \(Monografías\) \(Spanish Edition\)](#), [PASSION PHOTOGRAFY VOL.1 \(V EDITION\)](#), [THE ADVENTURES OF HOWIE AND ROY \(THE VIOLIN Book 4\)](#), [Hawai'i Place Names: Shores, Beaches, and Surf Sites](#), [Style and the Nineteenth-Century British Critic: Sincere Mannerisms \(The Nineteenth Century Series\)](#).

You take core facts and observations and use them to puzzle together a conclusion, kind of like a chef playing around with raw ingredients to try to make them into something good. Your Real Strengths and Weaknesses.

When you think of your career as a tunnel, the stakes to make the right choices are high. From plating to ingredients to preparation and execution, finding inspiration to put something on the plate never before experiences is a handy skill and certainly one that is a must for those looking to make it in the upper echelons of chef-dom. It is physically, mentally and emotionally demanding. El Celler De Can Roca.

Advice: Push boundaries! Chances are, a good majority of your friends and family will be on your side. Post. Reframing your next major career decision as a far lower-stakes choice makes the number of options exciting, not stressful.