Chapter 17

**Data File 17-1 Deciding What’s Next**

**Directions:** Complete the following activity to learn how establishing goals and assessing resources can determine whether additional schooling beyond high school or a career is best for you.

Jerry will graduate from high school at the end of the year and wants a career in foodservice. He became interested in foodservice when he began his work-based learning experience as a cook’s helper in a local restaurant. After four months of work, he now helps the chef develop new recipes.

1. Problem—Jerry must decide what type of career he wants in foodservice. He thinks he wants to be a chef, but that requires further training and Jerry wants a break from school. He does not want to spend the rest of his life as a cook’s helper. Jerry wishes he could start being a chef right away.

2. Goals—He made the following list:

• to become a successful chef in a large city restaurant

• to work with friendly, creative coworkers and supervisors

• to earn a good salary and have job security

• to eventually own and manage a fine restaurant

3. Resources—Jerry has these resources:

• knowledge of foodservice (from classroom work)

• experience as a cook’s helper at a local restaurant

• strong desire to succeed in the foodservice industry and willingness to work hard

• high school diploma with good grades (nearly completed)

4. Alternatives—Jerry researched information on foodservice careers. He talked with a manager of a fast-food restaurant, two restaurant owners, and a noted chef in a large restaurant. From these conversations, he realized he had three options for pursuing a career as a chef:

• Option 1—to earn a two-year culinary arts degree at a college or culinary institute

• Option 2—to continue working as a cook’s helper while taking foodservice courses at a community college

• Option 3—to enter a three-year chef apprenticeship program

5. Decision—Jerry chose Option 3 because it would provide chef’s training and on-the-job pay. Most of his training would take place in the commercial kitchen with highly qualified foodservice professionals. Only a few hours each week would involve classroom instruction.

6. Implementation—Jerry immediately sent for an application and applied for an apprenticeship. He knew it was important to apply early since entry into the program is very competitive.

7. Evaluation—Due to Jerry’s good grades, foodservice experience, and enthusiasm, he was accepted into an apprenticeship program. From day one of the apprenticeship, he knew it was the right decision. Now Jerry looks forward to completing the apprenticeship and working as a professional chef.

**Activity Questions**

1. How did Jerry’s list of career goals help him make a decision?

<<Place Answer Here>>

2. How did Jerry’s list of resources help him move closer to his career goals?

<<Place Answer Here>>

3. How did research play an important role in Jerry’s decision making?

<<Place Answer Here>>

4. If Jerry had not taken the time to plan his career carefully, what might have been the consequence?

<<Place Answer Here>>

5. Ask your instructor where to save your documents. This could be on the school’s network or a flash drive of your own. Name your Word document *FirstnameLastname*\_Activity17-1.docx (i.e., JohnSmith\_Activity17-1.docx).