



# MY DREAM JOB PROJECT

*By Manuel*





**JOSÉ MANUEL VELASCO RODRÍGUEZ**

**1ST GRADE OF BACCALAUREATE.**

**OCTUBER 7.**

**TEACHER : DEICY FABIOLA LÓPEZ AGUILAR.**





**"I've always had a passion for cooking and creating delicious dishes. The idea of combining fresh ingredients and unique flavors to create unforgettable culinary experiences excites and motivates me. I want to be a chef because I want to share my love of food with others, experiment with new recipes and techniques, and make people happy and satisfied with my creations. Cooking is an art form for me, a way to express my creativity and make the world a tastier and more exciting place."**

**places where there is more demand**

- Canada - High demand and chef migration programs.**
- Australia - Chef shortage; good salaries in hotels and restaurants.**
- United Kingdom - London and other cities with strong tourism.**
- France, Italy, and Spain - High tourism and culinary traditions.**
- United Arab Emirates (Dubai, Abu Dhabi) - Luxury hotels and restaurants.**

**"Things that a chef uses"**

1. A knife
2. A cutting board
3. A pan
4. A pot
5. A whisk
6. A spoon or spatula
7. An apron
8. A chef's hat
9. A thermometer
10. A scale