
COOKING NEEDS TO BE LEARNED

Hard working conditions and low earnings have accompanied the training to become a chef through time.

As slaves and personal chefs, the cooks of antiquity and the Middle Ages roasted, cooked and simmered for the upper classes. As servants at the French courts, they developed the French art of cooking. The famous chef Auguste Escoffier campaigned for their rights and a regulated vocational training. In March 1891, the first vocational school for cooking and nutritional science was opened in Paris.

For centuries, the art of cooking was considered a purely male domain. Female cooking was service to the family, male cooking was profession and art. This was also reflected in how people were trained: men learned in cooking schools, women in their mothers' households. Women entered the professional kitchens through home economics training in the 19th century. It was not until 1969 that equal rights in all occupations were established by law in Germany with the Vocational Training Act. Still today, significantly more men than women choose cooking as a profession.

Thick skin and a thin wallet? A lack of young people and the high number of drop-outs from training are problems in the culinary industry. Many young chefs today want better pay, more flexible working time models and a positive social working atmosphere. So there is still a lot to be done next to the cooker.