

Jul 27 2015

A great way to scrub up on career ideas...

Job Info

Emerging Occupations

"An emerging occupation can be defined as being new enough that it has not yet developed clear career paths or clear job titles. There are new and emerging jobs and industries in Australia, which didn't exist in the current form a few years ago."

The above paragraph is from the myfuture website. Trends show that Digital Marketing, Cyber Healthcare, Security, Retail, Manufacturing and Information Technology are sectors experiencing massive changes.

Short videos showcasing some of the emerging occupations (social media manager, community engagement officer, online business entrepreneur, data miner and futurist) are ready for your viewing and consideration at myfuture.

ICT ahead....

It is safe to say that most emerging occupations involve technology. (Here is an excellent article about the future of ICT: Who Will Own the Robots? The article is lengthy, so it is worth brewing yourself a beverage first.)

Expanding your repertoire of ICT skills is a no-brainer for your future prospects. Be not afraid of tackling new programs. Don't baulk at coding. Have a crack at creating things (e.g., apps). Put time aside to truly master software - even Word or Excel you will be surprised at how much they can do! Time spent PLAYING COMPUTER GAMES can be better utilised by up-sizing your IT skills.

Tertiary Trinkets

VCE vs Work

Everyone understands that VCAL students are gearing-up for the competitive world of work so it makes sense for them to do as many work placements as possible while at school. Their resumes grow, as do their skills.

Why is the same philosophy not applied to VCE students? I believe it should, and here is

Many schools focus on procuring high VCE results and gear their curriculum towards c. Or, both have similar rethis, leaving work experience programs languishing. Parents too can be guilty of placing VCE results above the need to 'get out there and experience the real world'. Are they doing the child a disservice by ignoring the importance and value of work experience/s? Let's consider the following scenarios.

If an employer interviewed two VCE secondary school students for a position, who do you think they would choose? Grab a pen and circle the answer you think is more likelv.

- a. The student with an excelwork experience/s?
- b. The student with a lower ATAR, but various work experience/s?
- c. Or, both have a similar ATAR, but only one has work experience/s?

If an employer interviews two University graduates for a position, who do you think would be more attractive? (As a high ATAR is not an accurate indicator of success at University—VCE results no longer equate in the following scenario's).

- a. A graduate with high university results but no work experience/s.
- b. A graduate with less impressive results but with proven workplace skills.
- sults, but only one has work experience/s.

FACT: You cannot learn work related skills, which employers value highly, in a classroom. You have to do this in the real world.

Some employers MIGHT prefer high academic results over practical experiences, and YOU can gamble on this by not participating in work experiences now, or into the future. However employers don't like to gamble on their business by employing people with little or no real-work experiences.

lent VCE result, but no Work experience is a 'tots' investment in your future, so do as much as humanly possible (or allowed to).

> Take charge today and go forth and nag the relevant person at your school... you can do placements during the shorter school breaks.

Career Focus

Cook vs Chef

What's the difference between a COOK and a CHEF? Well, a Cook focuses purely on preparation and cooking, the Chef PLANS and ORGANISES the meals, and will often supervise others (depending on where they work).

A chef earns more than a cook, but there are also various kinds of chefs and wages reflect the amount of responsibility each Chef has.

For example, a Commis Chef (who has just completed an apprenticeship) would earn less than a Sous Chef (2nd in charge). In large kitchens, with various 'departments' (eg. Pastry section) you would have a Chef responsible for this area, they are called a Chef de Partie.

Chef's and Cook's will always be in demand. The popularity of reality cooking shows proves that Australians enjoy great cuisine, and we are getting better and better at producing (and expecting) amazing-lip-smacking dishes.

Without formal qualifications, you might be able to pick up a cook's role in a small establishment, but the legalities around food safety and hygiene forces kitchens to look for people with proven qualifications.

A website called Discover Hospitality is a great place to store your qualifications and references as well as seek work within the industry.

No matter what career you plan on having, part or full time hospitality work can help you along your journey. Read more.

Career Veneer (online) is FREE to subscribe to—go to http://careerjunk.edublogs.org and follow the instructions