



CULINARY CLASSROOM SERIES

We use real culinary techniques at Chipotle to cook the best food we can. We hope sharing some of the skills we use in our kitchen with your students provides valuable educational support to reiterate concepts you're already teaching them.



KNIFE SKILLS

Grab your cutting glove and get ready to sharpen your skills with our tutorial on knife safety. Plus, learn how to perfect classic cuts like julienne, dice and fine chop.

MISE EN PLACE

This classic French term means “everything in its place” and it’s a philosophy we use when making our food fresh daily—from preparing salsas to organizing the front line.

MANAGING A KITCHEN

Follow one of our employees, Crystal, through a typical day as a Kitchen Manager at Chipotle to see what it takes to keep the kitchen running smoothly every day.

TASTING AND UNDERSTANDING FLAVORS

Spice up your culinary career with tasting tips from our pros. Learn how to achieve the perfect flavor and consistency across some of our most popular items.

We hope your students find our videos educational and engaging, and benefit from knowing Chipotle is a place they can grow a real culinary career. If you'd like to share feedback for future videos or want to partner with us in any way, email us at: chipcareers@chipotle.com