CAREER PATH OPPORTUNITY

CULINARY ARTS

WHAT OPPORTUNITIES ARE AVAILABLE?
Culinary Arts students learn the fundamentals of cookery and with additional training and experience, become able to create gourmet foods and artistic presentations. Many culinary occupations carry skillsets transferable across hospitality industries. Occupations encompassed in culinary arts include First-line Supervisors of Food Preparation and Serving Workers, Food Service Managers, Chefs and Head Cooks, Bakers, and Food Batchmakers.

HOW MUCH COULD I EARN?

<table>
<thead>
<tr>
<th>Occupation</th>
<th>Entry</th>
<th>Median</th>
<th>Experienced</th>
</tr>
</thead>
<tbody>
<tr>
<td>First-Line Supervisors of Food Preparation and Serving Workers</td>
<td>$10.57</td>
<td>$15.61</td>
<td>$25.43</td>
</tr>
<tr>
<td>Food Service Managers</td>
<td>$6.63</td>
<td>$25.11</td>
<td>$43.82</td>
</tr>
<tr>
<td>Chefs and Head Cooks</td>
<td>$13.49</td>
<td>$23.00</td>
<td>$39.13</td>
</tr>
<tr>
<td>Bakers</td>
<td>$9.41</td>
<td>$11.75</td>
<td>$18.99</td>
</tr>
<tr>
<td>Food Batchmakers</td>
<td>$9.66</td>
<td>$13.26</td>
<td>$20.32</td>
</tr>
</tbody>
</table>

WHERE WOULD I WORK?
TOP INDUSTRIES
- Full-Service Restaurants
- Limited-Service Restaurants
- Employment Placement Agencies
- Food Service Contractors
- Supermarkets and Other Grocery Stores
- Department Stores
- Hotels and Motels
- Offices of Physicians
- Facilities Support Services
- Retail Bakeries

2019 TOP POSTING EMPLOYERS
- McDonald’s Corporation
- Taco Bell Corp
- Burger King Corporation
- Panera Bread Company
- Kentucky Fried Chicken
- Boston Market Corporation
- Pizza Hut, Inc.
- COMPASS GROUP PLC
- Starbucks Corporation
- Arby’s Restaurant Group, Inc.

Learn more at www.micareertraining.org
WHAT EDUCATION & SKILLS WILL I NEED?

Many culinary arts occupations require no formal educational credential or a high school diploma or equivalent for entry. Other occupation requirements include moderate-term to long-term on-the-job training. Comparatively, 33.8 percent of postings require a high school education, and a ServSafe Certification is a highly demanded qualification.

WHAT AREAS OF STUDY SHOULD I CONSIDER?

In 2017, there were 695 culinary arts program completions, with the Culinary Arts/Chef Training educational program having the highest completion number. Other programs with high completion numbers are the Baking and Pastry Arts/Baker/Pastry Chef program and Cooking and Related Culinary Arts, General program.

WHAT SKILLS SHOULD I DEVELOP?

- Restaurant Operation
- Food Services
- Food Safety
- Franchising
- Food Preparation
- Management
- Hospitality
- Leadership
- Operations
- Customer Service

WHAT QUALIFICATIONS SHOULD I PURSUE?

- ServSafe Certification
- Food Handler’s Card
- Certified Dietary Manager (CDM)
- Alcohol Certification
- Registered Dietitian (RD/RDN)
- Certified Sommelier

WHAT ELSE SHOULD I KNOW?

Top entry level jobs require a high school diploma or equivalent with no training. You may start your career as a Baker, or possibly as a Food Service Manager. Salary approximations for culinary arts occupations can range from $18,000 to over $87,000.

IS THIS FIELD EXPECTED TO GROW?

1% GROWTH PROJECTED BY 2023

HOW DO I GET STARTED?

For more information on how to start your career in culinary arts visit www.micareertraining.org.