

## **Culinary Arts Careers**

### Connecting Skills, Techniques, and Employment

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## **Culinary Arts**

Begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national certification, a Texas culinary specialist certification, or any other appropriate industry certification.

#### **Chef and Head Cooks**

Click on link





## Goals

- Something to work for
- Clear ideas, plans, or purposes
- Dreams
- Vision
- Short term
- Long term

## Short Term vs. Long Term Goals

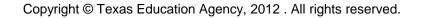


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### **College and Career Initiative**

- Education initiative designed to prepare students for a:
  - Lifetime of success
  - Secondary and postsecondary opportunities
  - Career preparation and advancement
  - Meaningful work
  - Active citizenship
- Designed to help students (and parents) make:
  - Wise education choices
  - 21<sup>st</sup> Century curricula combining
    - rigorous academics and
    - relevant career education



# **Programs of Study**

- Restaurants and Food/ Beverage Services
  - Chef-Head Cook
  - Food and Beverage Manager
- Lodging
  - Lodging Manager
- Travel and Tourism
  - Travel and Tourism Directors
- Recreation, Amusements and Attractions
  - Competitive Sports Athlete
  - Recreation Workers

\* Programs of Study in your school may be different from the recommended sequence of coursework.

#### **Culinary Arts Service Careers**

Click on link



Chef-Head Cook Food and Beverage Manager

## RESTAURANTS AND FOOD/BEVERAGE SERVICES

## **High School**

#### **Career Related Electives**

- 9<sup>th</sup> Principles of Hospitality and Tourism
- 10<sup>th</sup> Lifetime Nutrition and Wellness or Restaurant Management
- 11<sup>th</sup> Culinary Arts, Entrepreneurship, or Hospitality Services

 12<sup>th</sup> – Practicum in Culinary Arts or Food Science or Problems and Solutions or Practicum in Hospitality and Tourism

\*Note - Sequence of courses in your school may be different from the recommended sequence of coursework.

## **On the Job Training**

- Busperson
- Cook Trainee
- Food Server
- Host
- Kitchen Helper
- Short-order Cook



## Certificates

- Banquet Server
- Banquet Setup Employee
- Certified Food Manager
- Culinarian
- Culinary Specialist
- Food Manager
- Journey Baker
- Pastry Culinarian
- OSHA CareerSafe®
- ProStart®
- Restaurant Server
- Secondary Culinary Graduate
- **ServSafe**®

- Banquet Setup Server
- Chef/Cook Assistant
- Fast Food Assistant Manager
- Food Preparation Worker
- Host
- Pastry Cook
- Prep Cook
- Restaurant Server
- Short-order Cook

# **Associate Degrees**

- Baking/Pastry
- Culinary Arts
- Culinary Arts
   Specialization
- Food and Hospitality Services
- Hospitality Management
- Hotel/Restaurant Management
- Restaurant Management

- Baker/Pastry Chef
- Fast Food Manager
- Food and Beverage Manager
- Food Service Specialist
- Maitre'd
- Restaurant Assistant Manager
- Sous Chef
- Specialty Cook

# **Bachelor Degrees**

- Hospitality
   Administration
- Hospitality Management
- Hotel and Restaurant Management
- Restaurant, Hotel, and Institutional Management

- Caterer
- Catering and Banquet Director
- Culinary Arts Instructor
- Executive Chef
- Food and Beverage Director
- Food and Beverage Manager
- Independent Chef/Owner
- Kitchen Manager
- Restaurant/Food Service Owner
- Restaurant Manager

## **Graduate Degrees**

- Hospitality
   Administration
- Hospitality Management
- Hotel and Restaurant Management
- Restaurant, Hotel, and .
   Institutional .
   Management

- Catering/Banquet Manager
- Corporate Executive Chef
- Food and Beverage Administration
- Food and Beverage Controller
- Food and Beverage Director
- **Operations Administrator**
- Vice-President Operations

# **Interpersonal Skills Needed**

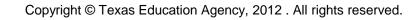
- Arithmetic and mathematics
- Communication
  - Verbal
  - Nonverbal
- Electronic communication
- Listening and speaking
- Reading and writing



### Careers

#### **Restaurants and Food/Beverage Services**

- Bakers
- Baristas
- Chefs and Head Cooks
- Cooks, Restaurant
- Cooks, Short Order
- Counter Attendants, Cafeteria, Food Concession, and Coffee Shop
- Food Preparation Workers
- Hosts and Hostesses, Restaurant, Lounge and Coffee Shop
- Waiters and Waitresses



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# **Obtaining Employment**

- When seeking employment, have available:
  - Career portfolio
    - Resume
    - Certifications
    - Record of skills attained
    - Letters of reference
  - Completed job application
  - Interview skills

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# **Maintaining Employment**

- Once you have secured employment, be sure to:
  - Arrive to work on time
  - Work responsibly
  - Work safely
  - Respect the business
  - Maintain a positive attitude
  - Complete your assigned tasks



# **Terminating Employment**

- If you have to quit your job, be sure to follow these steps:
  - Give at least two weeks notice
  - Submit a letter of resignation which may include:
    - Reason for leaving
    - Thanking employer for experience
    - Offering to train new employee

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# **Continued Education**

- Learning does not stop after completing a program
- Must keep up with current trends in the industry
- Continue updating your skills through
  - Certificate programs
  - Conferences
  - Educational opportunities
  - Meetings
  - Seminars
  - Webinars



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# **Community Service**

### **Volunteer at:**

- Food for Friends
- Food Fundamentals
- Holiday Food Drive
- The Campus Kitchens
- The Edible Schoolyard

## Questions





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## **References and Resources**

#### Images:

- Hollenstein Career and Technology Center Eagle Mountain - Saginaw ISD
  - Fort Worth, TX
- Microsoft Office Clip Art: Used with permission from Microsoft.

#### Textbook:

• Reynolds, J. (2010). Hospitality services food & lodging. (Second ed.). Tinley Park, Illinois: Glenco, McGraw-Hill.

#### Websites:

- Achieve Texas
   An education initiative designed to prepare students for a lifetime of success
   http://www.achievetexas.org/
- CTE Learning that works for America Nationwide, Career Technical Education (CTE) programs are changing, evolving and innovating to better serve the country's needs.

#### http://www.careertech.org/

- O\*NET OnLine
  - Detailed descriptions of the world of work for use by job seekers, workforce development and HR professionals, students, researchers, and more!
  - http://www.onetonline.org/
  - Browse by Career Cluster <u>–</u> Hospitality and Tourism http://www.onetonline.org/find/career?c=9&g=Go
- Texas Work Prep Learning Management System. Texas Job Hunter's Guide\*Course. https://www.texasworkprep.com/texasworkprep.htm

#### YouTube<sup>™</sup>:

- Careers in Hospitality: Service & Adventure
  - Discover the rewarding career opportunities of the hospitality industry! Get the inside scoop about jobs in hotel and restaurant management in this clip from "Careers in Hospitality: Service & Adventure" from Learning Zone Xpress <a href="http://youtu.be/E6ud7E-ErRs">http://youtu.be/E6ud7E-ErRs</a>