



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





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
 - 21st 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

- 9th – Principles of Hospitality and Tourism
- 10th – Lifetime Nutrition and Wellness or Restaurant Management
- 11th – Culinary Arts, Entrepreneurship, or Hospitality Services
- 12th – 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®

Career Options:

- 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

Career Options:

- 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

Career Options:

- 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**

Career Options:

- **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



Obtaining Employment

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



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



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



Community Service

Volunteer at:

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



Questions



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 – 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™:

- 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
<http://youtu.be/E6ud7E-ErRs>