



**EVERYTHING YOU NEED TO KNOW  
ABOUT CULINARY ARTS**

## NATURE OF WORK

A career in culinary arts is an exciting one that allows you to indulge in your passion for food by giving you the freedom to create. There are a variety of positions within the field that suit what you like to do, whether it be cooking, creating recipes, or managing food facilities.

Some restaurant jobs include:

- Chefs- create menus, decide on restaurant theme, prepare food, manage employees, market restaurant, oversee customer relations, and maintain established contacts and vendors
- Garde managers - produce cold food items like salads
- Line cooks - help cooks with a specific duty
- Patisseries - create pastries and baked goods
- Prep cooks - assemble, decorate, and garnish all prepared foods
- Sous-chefs - assist the head chef plan and supervise daily kitchen operations
- Some non restaurant culinary jobs include:
  - Food scientists – apply scientific and engineering principles in research, development, production technology, quality control, packaging, processing and utilization of food
  - Food stylists - arrange foods for photo shoots for magazines, newspapers, books, and for commercial videos
  - Institution/ cafeteria cooks – prepare large amounts of foods for schools, businesses, hospitals, etc...
  - Private household cooks – plan and prepare meals, cleans and organizes kitchen, buys groceries, and may serve meals

Culinarians also have the flexibility to work in the location of their choice. There are positions available within hotels, resorts, cruise ships, schools, private homes, restaurants, corporations and much more. You can choose where to work based on your personal preferences.

Becoming a chef is highly competitive. Even with the large growth in the restaurant and food industry, being the best of the best requires impeccable skills and years of experience working in primary-level positions and moving up.

### QUICK FACTS

- A career in culinary arts is an exciting one that allows you to indulge in your passion for food by giving you the freedom to create. There are a variety of positions within the field that suit what you like to do, whether it be cooking, creating recipes, or managing food facilities.
- The average annual salary is \$40,000 [1].
- Training or getting an education in culinary artistry is vital to gaining success
- Employment is expected to grow 11% in the next six years. [2]

## TRAINING

In order to get a career in this field it is important to complete a training or educational program in culinary arts. These educational programs teach you all about ingredients and cooking techniques from around the world. You will also learn about cleaning, sanitation, table setting, management, and of course food preparation. Classes are typically one to two hours of lecture and hands-on practice. In an average day, you will probably spend at least four hours with hands-on cooking.

There are several factors to consider when choosing a culinary school. You must determine what type of culinary arts education you would like to receive, how long you want to train for, whether you want to earn a certificate or a diploma, and ultimately what your career goals are.

If you are unsure what you specifically want to focus on in culinary arts, several programs offer a broad range of courses to get you familiarized in all aspects of culinary arts.

Most cooking schools offer career placement services for their students which can be invaluable when looking for a job. Make sure you check out what career opportunities your future school will offer to be proficient in the field.

For those of you who have already obtained a cosmetology license, you may be interested in taking online courses in cosmetology to keep you current on the latest techniques in the industry. There are a vast variety of programs that offer online courses with the convenience of taking them where you want, when



you want, and at what speed you want. If you are a beginner in cosmetology taking classes with hands on experience is the best. Online cosmetology schools are directed toward more advanced and experienced cosmetologists.

## EDUCATION

The cost of culinary school depends on what type of educational program and school you would like to go to. Below is a chart of the annual average costs of culinary school based on the type of institution. [3]

Institution	Costs (annually)
Community College	\$2000 -\$5000
Culinary Institute	\$7000- \$36,000
Public University	\$3,000-\$18,000
Private University	\$14,000- \$45,000

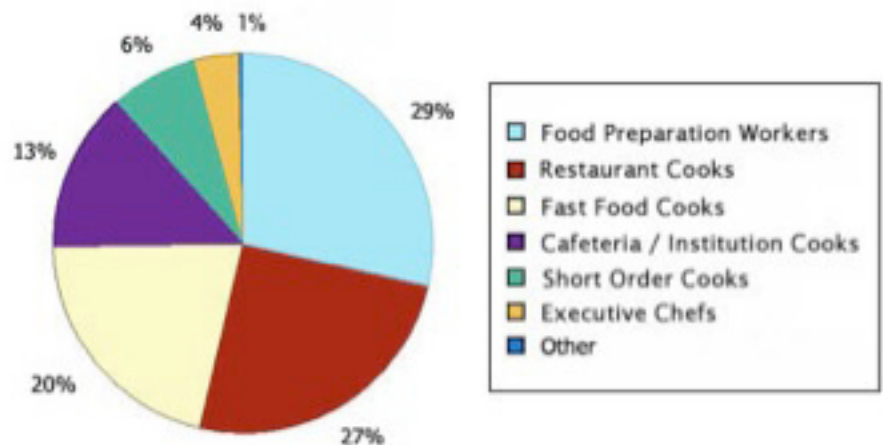
For those of you with hectic lifestyles or no time to attend class, online courses in culinary arts may be for you. There are a vast amount of programs that offer online courses with the convenience of taking them where you want, when you want, and at what speed you want.

Online courses are best if you are learning to cook for fun or recreational purposes, rather than training for a competitive career in cooking. If an employer sees that you acquired your culinary certification or degree online, they will be much more critical about your technique and actual skill level compared to those who attended classes.

## JOB OUTLOOK

Now is the time to get involved with a career in culinary arts. The restaurant industry is booming and cuisine personnel are needed more than ever to fill vacant positions. Those with proper training an education will have the most success when applying to high paying jobs.

According to the US Bureau of Labor Statistics the number of jobs in culinary arts is projected to increase 11% in the next six years. [2]



## EARNINGS

According to indeed.com [1], culinary artists make an average annual salary of \$40,000. This number is of course an average, many experienced and talented culinary artists earn much more. Depending on where you work and what you do will determine your actual salary.

### Earnings based on education [4]

Schooling	Salary (annual average)
No diploma	\$20,000
High school diploma	\$28,000
Associate's degree	\$36,000
Bachelor's degree	\$50,000
Master's degree	\$63,000

### Average Annual Earnings for Popular Culinary Art Careers [5]

Job Type	Annual Earnings (average)
Cooking assistant	\$26,456
Executive chef	\$73,184
Executive pastry chef	\$59,021
Food scientist	\$62,259
Hotel manager	\$95,357
Line cook	\$23,037
Restaurant manager	\$47,009
Sous-chef	\$42,328



## LINKS

American Culinary Federation: <http://www.acfchefs.org//AM/Template.cfm?Section=Home6>

Food Service: <http://www.foodservice.com/>

Global Chefs: <http://www.globalchefs.com/>

National Restaurant Association: <http://www.restaurant.org/>

Retail Bakers of America: <http://www.rbanet.com/>

## REFERENCES

[[1] Indeed.com, “Culinary Arts Salaries,” [Online document], 2009. [cited 2009 Aug 28], Available HTTP: <http://www.indeed.com/salary?q1=culinary+arts&l1=&tm=1>.

[2] Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, “Food Service,” [Online document], 2008-09. [cited 2009 Aug 28], Available HTTP: <http://www.bls.gov/oco/ocos024.htm#earnings>.

[3] Allculinaryschools.com, “Culinary Arts Program,” 2009, [cited 2009 Aug 28], Available HTTP: <http://www.allculinaryschools.com>.

[4] Cookingschools101.com, “Culinary Careers,” [Online document], 2009. [cited 2009 Aug 28],