




CAN YOU TASTE A CULINARY ARTS CAREER?

STUDY DOESN'T ALWAYS NEED TO LEAD TO THE STOVE

The restaurant industry provides jobs for **13 MILLION PEOPLE**¹, including **115,400 CHEFS**² and head cooks, and **807,800**² food preparation workers.

Restaurant industry jobs will **INCREASE** by 2.8%² in 2014, outpacing the 1.8%² **GAIN** in total U.S. employment.

THERE ARE MANY CULINARY CAREER OPTIONS BOTH IN AND OUTSIDE RESTAURANT SETTINGS
FEAST YOUR EYES ON FOOD AND BEVERAGE EDUCATION DEGREES

COOKING DEGREES	WHO	PRE-GRAD QUALIFICATION	GENERAL DURATION*	INTERNSHIP REQUIRED
Bachelor of Arts (B.A.) in Culinary Arts	 Students interested in careers at the highest levels of the culinary industry, both inside and outside restaurants.	Completion of general education coursework	Four years	Yes
Associate of Applied Science (A.A.S.) in Culinary Arts	 Students interested specifically in the kitchen environment.	Completion of general education coursework	Two years (full-time), Four years (part-time)	Yes
Associate of Applied Science (A.A.S.) in Baking and Pastry	 Students who want a very focused program specializing in baking; it may lead to careers in restaurants, bakeries or elsewhere.	Strong interest in the specialty of baking	Two years	Yes

OTHER DEGREES AND LEARNING OPTIONS	WHO	PRE-GRAD QUALIFICATION	GENERAL DURATION*	INTERNSHIP REQUIRED
Bachelor of Arts (B.A.) in Hospitality Management; Beverage Management	 Students wanting to work in the rapidly growing world of specialty mixology, wine, beer and liquor.	Completion of general education coursework	Four years	Yes
Bachelor of Arts (B.A.) in Hospitality Management; Restaurant/Food and Beverage Management	 Students who want to own and/or operate establishments in the food and beverage industry.	Completion of general education coursework	Four years	Yes
Culinary Certificate Experience	 Students who want to gain a greater understanding of food and have a higher level of home cooking skills.	Strong interest in cooking and baking	10 weeks to one year	No

* Time to completion may vary depending on student's course load and successful completion of the courses.

A FULL MENU OF FOOD AND BEVERAGE CAREERS

RESTAURANT CAREERS

AND EXAMPLE DEGREES

CAREER	DESCRIPTION	AVERAGE SALARY	DEGREE
EXECUTIVE CHEF	A restaurant's executive chef is generally in charge of planning menus, kitchen sanitation, food quality control, production scheduling, purchasing supplies, food presentation, training kitchen staff and assigning duties. Typically they have significant experience and a formal education.	\$69,494	B.A. Culinary Arts A.A.S. Culinary Arts
PASTRY CHEF	Chefs specializing in making pastries or other baked goods, with some going on to own their own businesses.	\$33,000	B.A. Culinary Arts A.A.S. Culinary Arts A.A.S. Baking and Pastry
SOUS CHEF	The sous chef performs many of the same duties as the executive chef and requires similar training.	\$44,627	B.A. Culinary Arts A.A.S. Culinary Arts

NON-RESTAURANT COOKING CAREERS AND EXAMPLE DEGREES

CAREER	DESCRIPTION	AVERAGE SALARY	DEGREE
PRIVATE CHEF	A private chef serves one or more clients, preparing all of their meals. These chefs may provide meal planning and meal services.	\$200-500 per day	B.A. Culinary Arts A.A.S. Culinary Arts
PROFESSIONAL CATERING	A person or company who plans, delivers and prepares food for events or occasions. A caterer may be self-employed, work for a restaurant or hospitality company, or even operate out of a mobile delivery vehicle.	\$32,000-75,000 depending on location and size of company	B.A. Culinary Arts A.A.S. Culinary Arts

“ Jodi Fyfe B.A. in Hospitality Management from Kendall College, '91
Current role: Principal of Paramount Events

My education in Hospitality Management provided the foundation for my career and taught me how to balance the art of hospitality with the science of business management. ”

NON-RESTAURANT CAREERS

AND EXAMPLE DEGREES

CAREER	DESCRIPTION	AVERAGE SALARY	DEGREE
FOOD TECHNOLOGY	A person who may work directly with food in the development of recipes or ingredients, improve food products and set standards for food production and packaging.	\$60,000	B.A. Culinary Arts
PUBLIC RELATIONS/MARKETING	Types of careers include: account executive, advertising manager, ad sales director, communications specialist, event coordinator, market analyst, market researcher, media buyer, media coordinator, product development manager, public relations director or sales manager.	\$40,000	B.A. Culinary Arts B.A. Hospitality Management
RESTAURANT AND FOOD CONSULTING	A person who provides advice to restaurateurs as they open a new restaurant or attempt to revive a failing one.	\$52,000	B.A. Culinary Arts A.A.S. Culinary Arts B.A. Hospitality Management
EDUCATION	High school, college or culinary school instructor.	\$53,000 varies depending on level	B.A. Culinary Arts
WRITERS AND EDITORS	Includes: cookbook writer/editor, food critic/reviewer, food photographer, food stylist or recipe writer/editor.	\$47,000	A.A.S. Culinary Arts B.A. Hospitality Management

“ Maggie Hennessy Certificate of Professional Cookery from Kendall College, '10
Current role: Senior Correspondent, FoodNavigator-USA, budget dining columnist, *Chicago Magazine*

I didn't pursue a certificate of professional cookery for traditional reasons, but my chef instructors were extremely supportive of my goal to become a full-time food writer, facilitating additional learning opportunities that fit my aspirations. ”

Sources:
1.restaurant.org
2.allculinaryschools.com/culinary-careers/guide/culinary-arts/culinary-career-outlook

Average salary from: bls.gov/oooh • core.efoodhandlers.com/eMain.aspx?State=ILLINOIS
culinaryschoolsconnection.com/caterer • dummies.com/how-to/content/culinary-careers-for-dummies-cheat-sheet.html
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taste.kendall.edu/pages/certificate_courses • www.lsalary.com/Executive-Chef-salary.html

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