



Culinary Professional

National Median Pay

\$58,920 per year / \$28.33 per hour

If you are a curious foodie with a passion for hospitality and tourism our Culinary Professional Program may be for you!

What does a Culinary Professional do?

Culinary Professionals such as Chefs, Cooks, and Sous Chefs participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

Duties:

- Check the freshness of food and ingredients
- Supervise and coordinate activities of cooks and other food preparation workers
- Develop recipes and determine how to present dishes
- Plan menus and ensure the quality of meals
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- Hire, train, and supervise cooks and other food preparation workers
- Order and maintain an inventory of food and supplies
- Monitor sanitation practices and follow kitchen safety standards

What is their work environment like?

Chefs and head cooks work in restaurants, hotels, and other food service establishments. They often work early mornings, late evenings, weekends, and holidays. The work can be hectic and fast-paced. Most chefs and head cooks work full time.





Culinary Professional

What culinary skills will I learn in this program?

Our curriculum covers basics like food handling safety, nutrition, and knife skills all the way up to making appetizers, dinners, and desserts. Students will also get a chance to have a positive impact on their community by partnering with nonprofit agencies who provide food and meals to the homeless and the homebound.

What is the Career Outlook for Culinary professionals? Employment of chefs and head cooks is projected to grow 25 percent from 2020 to 2030, much faster than the average for all occupations.

Earn Credits toward Graduation!

Your Career Technical Education classes will not only teach you skills you can apply to a career, but they will also count towards graduation!

