

WHAT TYPES OF JOBS ARE AVAILABLE IN THE CULINARY INDUSTRY?



Jobs in the culinary arts field could introduce you to diverse cultures, an array of ingredients, and menu traditions that span across decades, even centuries.



Jobs in the Culinary Arts Industry

Restaurants, cruises, corporate kitchens, school cafeterias, hospitals, nursing homes, and places that host special events like weddings and graduations are places where culinary arts jobs are located.



GET STARTED



GOAL * PLAN * SUCCESS

When you think about a fabulous wedding, reunion, business meeting, or graduation celebration, you probably remember the food, including how it tasted and how decorative it looked.

It's understandable that you may want to explore a culinary arts career.

Here are several jobs you can explore in the Culinary Arts field:

CHEF



Top chefs use their culinary arts school training to create signature cuisines and dishes.

Adults who meet the requirements of this culinary arts job description may have years of culinary arts school training as well as several years of kitchen experience.

BAKER



A baker may bake food such as breads, cakes, cookies, or cupcakes. Ability to adhere to strict ingredient measurements and heating standards is a real advantage, shares the Bureau of Labor Statistics^b.

CATERER



Culinary arts catering is a career choice that offers the opportunity to apply techniques learned in culinary arts school to prepare traditional and exotic foods

FOOD SERVICE MANAGER



Every facet of a restaurant operation is generally the responsibility of a food service manager as noted by the Bureau of Labor Statistics^b.

Line Cook

Small local restaurants and large, national chain restaurants depend on line cooks to execute on established recipes. Cleanliness, timeliness, and order management are needed as a line cook.



It's important to note that the Culinary industry places great value on experience working in the field. That said, someone just entering the field or someone entering the field after attending culinary school is not likely to obtain a position as a chef or a head cook, however, if becoming a chef or head cook is your aspiration, you can certainly work towards that with the right education and by obtaining experience in the field over time.

Start training in our Culinary Arts program today!



For more information about our Culinary Arts Training Program visit our website site here:

<http://www.dorsey.edu/dorsey-culinary-academy/>

Culinary Arts Program – Gainful Employment Disclosures
For more information about our graduation rates, the median debt of students who have completed the program, and other important information, please visit: <http://www.dorsey.edu/gedt/culinary-arts/>

Resources:
a <http://www.bls.gov/oooh/production/bakers.htm>
b <http://www.bls.gov/oooh/management/food-service-managers.htm>
c <http://www.dorsey.edu/culinary-arts-faqs/>
d <http://www.dorsey.edu/catering-services/>
e <http://www.bls.gov/oco/ocos330/>