

## **JOB DESCRIPTION**

Chefs and head cooks oversee the daily food preparation at restaurants and other places where food is served. They direct kitchen staff and handle any food-related concerns.

Culinary arts can include careers as a personal chef, caterer, food costing/ordering manager, recipe tester/researcher, food writer or stylist.

## **PAY**

\$60,990 per year (\$29.32 per hour) on average for chefs and head cooks (as of May 2023).

Entry level positions start at \$44,410 per year in 2025 for chefs in Ohio (from talent.com). Workers in Ohio earn on average \$56,700 (from *onetonline.org*).

## **JOB OUTLOOK**

8% (Much faster than average) 2023-2033

## **EDUCATION/TRAINING**

Many workers will receive on-the-job training at a restaurant or other food service establishment. More formal training can help a student advance further in a shorter time period. A well-rounded education will also allow for job growth and flexibility. Workers who learn in one particular restaurant have the disadvantage of only knowing one type of cuisine.

A major in culinary arts provides an opportunity to understand food and all aspects of the food service industry. From the preparation of simple dishes to the creation of international cuisine, students learn a variety of cooking skills and techniques through hands-on instruction.

## **IMPORTANT SKILLS**

- Business skills
- Communication skills
- Creativity
- Dexterity
- Flexibility/adaptability
- Leadership Skills

## CERTIFICATE & DEGREE PROGRAMS

### **COLUMBUS STATE COMMUNITY COLLEGE**

(Columbus)

***Hospitality Management-Culinary Apprenticeship Major, Associate of Applied Science degree***

A 61-credit hour program combining classroom instruction and on-the-job training required for the National Apprenticeship Training Program of the American Culinary Federation (ACF).

***Other programs (not all inclusive):***

- Baking and Pastry Arts AAS
- Baking Certificate
- Culinary Arts Certificate
- Culinary Arts AAS
- Dietary Manager Certificate
- Mixology Certificate
- Nutrition and Dietetics, AAS
- Restaurant Management AAS

<https://www.csc.edu/academics/business-hospitality-services/>

### **LORAIN COMMUNITY COLLEGE** (Elyria)

- ***Kitchen Essentials One-Year Short Term Certificate***
- ***Associate of Applied Business in Hospitality and Tourism Management Degree***

<https://www.lorainccc.edu/business-programs/culinary/>

### **OWENS COMMUNITY COLLEGE** (Toledo/Findlay)

***Department of Food, Nutrition and Hospitality-Certificate and Associate Degree programs:***

- Baking and Pastry Certificate
- Craft Beverage Certificate
- Culinary Arts Certificate
- Culinary Arts Program, AAS
- Dietary Manager Certificate
- Event Planning Certificate
- Nutrition Concentration, AS

[www.owens.edu/business-programs/](http://www.owens.edu/business-programs/)

## CERTIFICATE & DEGREE PROGRAMS (*continued*)

### **CUYAHOGA COMMUNITY COLLEGE** (*Cleveland*)

**Culinarian/Cook Short-Term Certificate Program:** A four-month, 16-credit hour program providing entry-level skills in classical and advanced culinary technique. Includes ServSafe Manager certification in food safety and sanitation. Primary career opportunities include line cook, grill or sauté cook, prep cook and pantry cook.

**Culinarian/Cook Certificate Program:** A nine-month, 32-credit hour program that provides the basic skills needed to start a career as a professional culinarian including business management skills needed for supervisory roles. Features introductory content on management/supervision, cost control, and purchasing.

**Personal Chef Certificate Program:** A nine-month, 30-credit hour program where students receive instruction in the fundamentals of culinary arts, food safety and sanitation, contemporary cuisine, menu planning, event planning and the business aspects of personal chef business.

**Baking/Pastry Arts Certificate Program:** This nine month program provides culinary basics with a baking and pastry focus.

### **Associate of Applied Business Degree in Hospitality Management, Culinary Arts concentration**

This 19-month, 64-credit hour program's curriculum and degree requirements follow the guidelines of and are accredited by the American Culinary Federation. The Culinary Arts program has three major components:

- **Culinary concentration/hands-on food preparation:** Includes techniques in garde-manger (pantry chef), baking, and contemporary and classical cuisine.
- **Kitchen management and supervision:** Emphasizes menu planning, purchasing, cost control, human resource training, as well as supervision.
- **Academic:** Prepares the student for critical thinking, decision making, customer service, communication skills and increased cultural awareness.

[www.tri-c.edu/programs/hospitality-management/culinary-arts/index.html](http://www.tri-c.edu/programs/hospitality-management/culinary-arts/index.html)

### **INTERNATIONAL CULINARY ARTS AND SCIENCES INSTITUTE (ICASI)\*** (*Chesterland*)

**Culinary Arts Basic Techniques Certificate Program:** This includes knife skills, meat fabrication and wine pairings, nutrition and ServSafe certification in sanitation. (6 months)

**Culinary Arts Advanced Techniques Diploma Program:** In addition to the basic program, the advanced techniques provides instruction on ingredients and techniques in global cuisine as well as food service management. (Traditional scheduling—2 years)

**Pastry Arts Basic Techniques Certificate Program:** Includes basic cake decorating, doughs, and chocolates. This program also includes the study in nutrition and ServSafe certification in sanitation. (6 months)

**Pastry Arts Advanced Techniques Diploma Program:** In addition to the basic program coursework, students in advanced pastry arts study specialized skills with advanced chocolate and sugar work, wedding cakes, sculpted cakes and culinary skills and food management. (Traditional scheduling—2 years)

### **Articulation agreements:**

Kent State Geauga: Credits earned from the certificate or diploma Program at ICASI will go towards completion of an Associate of Technical Study (A.T.S.) degree at Kent State Geauga and Twinsburg Academic Center.

Lakeland Community College: The Associate of Technical Studies degree in culinary arts program couples a minimum of 30 general education semester hours at Lakeland Community College with credits at ICASI. Graduates of the culinary arts technology program can potentially find jobs including executive chef, sous chef, head cook, kitchen manager, and food and beverage managers.

[www.icasi.edu](http://www.icasi.edu)

*\*Not eligible for financial aid through filing a FAFSA.*