

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 2024.

Entry-level positions start at \$44,410 per year in 2026 for chefs in Ohio (from talent.com). Workers in Ohio earn \$53,990 on average as of 2025 (from onetonline.org).

JOB OUTLOOK

5% (faster than average) 2024-2034

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 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 (AAS) 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 Apprenticeship Major AAS*
- *Culinary Arts Certificate*
- *Culinary Arts AAS*
- *Dietary Manager Certificate*
- *Mixology Certificate*
- *Nutrition and Dietetics, AAS*
- *Restaurant and Food Service Management AAS*

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*

www.lorainccc.edu/culinary-institute/academic-culinary-programs/

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/

CERTIFICATE & DEGREE PROGRAMS (*continue*d)

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 techniques. 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 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 program where students are taught the fundamentals of culinary arts, food safety and sanitation, contemporary cuisine, menu planning, event planning, and the business aspects of a 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 64-credit-hour program's curriculum and degree requirements are accredited by the American Culinary Federation and follow its guidelines. The 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, and 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

INTERNATIONAL CULINARY ARTS & SCIENCE 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 program 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 of nutrition and ServSafe certification in sanitation. (6 months)

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

Articulation agreements:

Kent State Geauga: Credits earned from ICASI's certificate or diploma program can be applied toward completion of an Associate of Technical Studies (A.T.S.) degree at Kent 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 LCC with ICASI credits. Graduates of the culinary arts technology program find jobs as executive chefs, sous chefs, head cooks, kitchen managers, and food and beverage managers, among others.

www.icasi.edu

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