

What can I do with a major in...?

Culinary Arts

Associate in Applied Science
School of Business and Applied Technologies



Many of the following career opportunities are available for students completing Culinary Art classes and/or the Culinary Arts degree.

- Executive Chef
- Chef de Cuisine
- Sous Chef
- Saucier
- Cold-foods Chef or Garde Manger
- Pastry Chef or Patisier
- Institutional Chef
- Kitchen Manager
- Baker
- Butcher
- Cheese Maker
- Expediter
- Demonstrative Chef
- Personal Chef
- Freelance Chef
- Catering Chef
- Cruise Line Chef
- Movie/Production Chef
- Research and Development Chef

Culinary Arts

Not all positions of employment for culinary arts professionals involve cooking. Here are some examples.

Food and Beverage Manager

Food Consultant

Restaurateur

Food Writer/Critic

Food Stylist

Consultant

Sales Representative

Safety Inspector

Kitchen Designer

Menu Development Chef

Cooking School Instructor

Restaurant Designer

Public Health Specialist

Dietitian

Nutritionist

Food Chemist

What skills will I gain from...?

Culinary Arts

- Knowledge of nutrition and portion control
- Measuring, weighing and using fractions
- Safety and sanitation skills
- Menu planning
- Knife skills
- Creativity and problem solving
- Ability to work as a team
- Kitchen organization
- Recipe reading and writing
- Kitchen management
- Identification of cuts of meat
- Minimizing food waste
- Science of heat transfer in cooking
- Public health regulations
- Purchasing and inventory methods
- Banquet, buffet and party cooking
- Cooking styles from around the world
- Use and care of kitchen equipment

Who do I contact at SFCC?
School of Business & Applied Technologies
Call: 428-1308

Websites for career information:
www.careerclusters.org/16clusters.cfm
<http://online.onetcenter.org/find/>

