NYC Department of Education

Career Exploration Guide

Careers in Culinary Arts

Culinary, Hospitality & Tourism Career Cluster

Fall 2019

What is Culinary Arts?

The Culinary Arts include occupations related to the planning, preparing, and presentation of food in all kinds of different settings.

Snapshot: What's it like to work in Culinary Arts?

Working in the culinary arts is exciting, fast-paced, and really hard work! Professionals in the culinary arts work all kinds of hours, including early mornings, nights, weekends, and holidays. The work can be hectic, and they're on their feet for many hours a day. It is a growing field - the number of jobs in the food preparation and serving-related field is projected to grow 9 percent from 2016–2026, a gain of about 1.2 million jobs in the U.S. But these occupations are also not well paid compared to other kinds of jobs. They have a median salary of about $23,000 in the U.S.

Chefs and head cooks are some of the best paid and most expert jobs in this field. These professionals are in charge of food preparation at restaurants and other places where food is served. They direct kitchen staff and handle food-related issues and decisions. Cooks can work in many different settings. In addition to restaurants, they work in catering for special events, cafeterias in schools and hospitals, and specialty food stores like bakeries.

In this brochure you'll learn about different jobs in this field, how much they pay, how much training you need, and how you can get started.

What do people working in this field do?

We'll be focusing on four types of jobs in this field:

Bakers	Make breads, pastries, and other baked goods.
Chefs and Head Cooks	Make the decisions about menus and food preparation, manage kitchen operations, and sometimes prepare food.
Cooks	Prepare many different types of food. Depending on their specialty and where they work, this can include sweets, soups, fish, meat, and many other foods.
Food Service Managers	Oversee the daily operations of venues that prepare and serve food and beverages and make sure that things run smoothly.

Where do they work in New York?

Professionals in the culinary arts work in many different settings in NYC. Everybody needs to eat! While we often think of restaurants, these jobs are also in hotels, schools, and hospitals. Some people in the culinary arts also own their own business, like a food cart or mail-order business. Below are the most common industries in NYC where each of these culinary arts jobs are found.

Food Service Managers

- Restaurants and Other Eating Places
- Special Food Services
- Traveler Accommodations
- Elementary and Secondary Schools
- Other Amusement & Recreation Industries

Head Cooks & Chefs

- Restaurants and Other Eating Places
- Special Food Services
- Traveler Accommodations
- Other Amusement & Recreation Industries

Cooks, Restaurants

- Restaurants and Other Eating Places
- Traveler Accommodations
- Special Food Services
- Drinking Places (Alcoholic Beverages)
- Other Amusement & Recreation Industries

Cooks, Institutions and Cafeterias

- Special Food Services
- Elementary and Secondary Schools
- Nursing Care Facilities
- General Medical and Surgical Hospitals
- Child Day Care Services

Cooks, Short Order

- Restaurants and Other Eating Places
- Drinking Places (Alcoholic Beverages)
- Other Amusement & Recreation Industries
- Colleges and Universities
- Special Food Services

Bakers

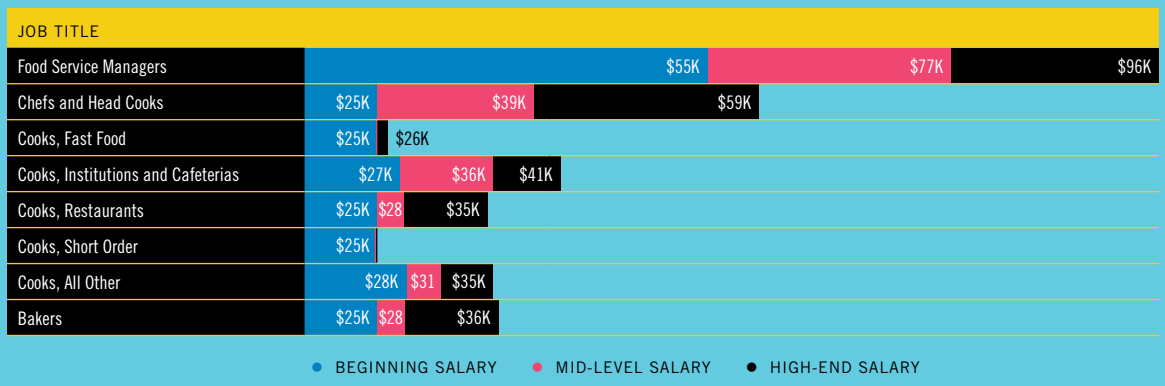
- Bakeries and Tortilla Manufacturing
- Restaurants and Other Eating Places
- Special Food Services
- Traveler Accommodations

Note: Industries representing less than one percent of occupational employment are not reported above. Because of this, some table percentage totals are less than 100.
Source: Inverse Staffing Patterns, New York State Department of Labor. https://labor.ny.gov/stats/staffingpatternshome.asp.

How much do they make?

Salaries in this field tend to be on the low end for New York City, especially when you're starting out. In the table below, you can see the median salaries for different jobs, depending on if you're just starting out ("Beginning Salary"), earning the typical salary for the job in NYC ("Mid-level Salary"), or are an experienced expert ("High-end Salary"). For comparison, the median income in NYC is about $51,000.

NYC Median Salaries for Culinary Arts Jobs, 2018



What is the outlook for these jobs?

In NYC, the number of jobs available in this field is expected to grow. The table below shows how many more jobs we can expect to see by 2024 than there were 10 years before (in 2014).

OCCUPATION	2014 EMPLOYMENT	2014–2024 CHANGE
Cooks, Restaurants	30.6K	+34% jobs ↑
Cooks, Fast Food	7.8K	-0.1% jobs ↓
Cooks, Institutions and Cafeterias	6.4K	+17 jobs ↑
Chefs and Head Cooks	5.7K	+25% jobs ↑
Food Service Managers	4.3K	+15% jobs ↑
Bakers	4.3K	+22% jobs ↑
Cooks, Short Order	3.4K	+8.6% jobs ↑

Is this the kind of career I would like?

People who work in this field point out that it's tough work — you're often on your feet all day — with long hours. You need to have a passion for food and food preparation. They also say that it is a rewarding field — you get to see the results of your work right away. Practice and experience are really important for learning the ropes and advancing in this field. In terms of personality, you should like interacting with people, be able to adapt to many different tasks since every day is different, and be ready for unexpected things to come up. Having a good sense of humor helps too! Professionals in the culinary arts also shared that the field is changing: it's safer and more female-friendly to work in than it used to be, and you also have to know more about nutrition since specialty diets (like gluten-free, vegan, and keto) are much more common, especially in big cities like New York.

How do I qualify?

You do not need many credentials to start out in this field. Most people in New York City with these types of jobs do not have a bachelor's degree. Below are examples of the kinds of programs being offered in NYC schools that can help you prepare for a career in this area.

There's also a growing demand for these jobs, and many of them, especially at entry-level, do not require any experience. You can also move up if you demonstrate good skills in the kitchen (e.g. reading recipes, measurements, knife skills, time management) and are dependable and hard working.

Where Would I Go to School to Prepare for a Career in Culinary Arts?

There are several programs in New York City public schools and colleges that have programs to help you enter this field. Below is a list of some of those high schools and colleges.

New York City CTE High Schools and Programs

BRONX	
Bronxdale HS	Culinary Arts
BROOKLYN	
George Westinghouse Career and Technical Education HS	Culinary Arts
William E. Grady Career and Technical Education HS	Culinary Arts
MANHATTAN	
Food and Finance HS	Culinary Arts
QUEENS	
Long Island City High School HS	Culinary Arts
STATEN ISLAND	
Port Richmond HS	Culinary Arts
Tottenville HS	Culinary Arts

City University of New York

BRONX		
Lehman College	Dietetics, Foods and Nutrition	●
BROOKLYN		
Kingsborough Community College	Culinary Arts	● ●
Kingsborough Community College	Culinary Arts & Food Management	●
Kingsborough Community College	Hospitality & Meeting Planning	●
Kingsborough Community College	Food Service Operations	●
Kingsborough Community College	Tourism & Hospitality	● ●
Kingsborough Community College	Food and Beverage Management	● ●
Kingsborough Community College	Culinary Arts	● ●
New York City College of Technology	Hospitality Management	● ●
MANHATTAN		
Hunter College	Nutrition and Food Science: Dietetics/Nutrition	● ●
QUEENS		
LaGuardia Community College	Travel, Tourism & Hospitality Management	●
LaGuardia Community College	School Food Service	●

● Non-credit-bearing certificate
● Credit-bearing certificate

● Associate Degree
● Bachelor's Degree
● Graduate degree

See more on CUNY programs in Culinary Arts at: https://www.cunyurbanfoodpolicy.org/culinary-arts-and-hospitality-at-cuny

See more on NYC High Schools and Programs in Culinary Arts at: http://cte.nyc/site/content/culinary-arts

For more information about NYC Career and Technical Education, visit: **www.cte.nyc**

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