

Pathway: Food Services and Culinary Arts

Get the Facts:

Culinary Arts is for those students interested in a career in professional cooking and baking. A Culinary Arts student can also prepare for a career in catering, as a line cook, baker, or middle-level management.

Currently Utah restaurants employ 111,600 individuals and contribute over \$3.6 billion in sales.

Workforce Trends:

Nationwide, job openings for chefs, cooks, and food preparation workers are expected to be PLENTIFUL through the year 2024.

Jobseekers in the food service industry with a combination of work experience in food service and a bachelor's degree in hospitality, restaurant, or food service management should have an edge when competing for jobs at upscale hotels and restaurants.

Nationwide, 20.7 percent of people employed as chefs and head cooks are women.

Food Services and Culinary Arts College and Career:

is:

- High Demand
- Medium wage
- High Skill

Occupation Outlook:



The Utah statewide annual median wage:

Food Service Managers	\$44,990
Chefs	\$64,000

Sample Career Occupations:

- Baker
- Butcher/Meat Cutter
- Caterer
- Chef/Head Cook
- Chocolatier
- Restaurant Manager
- Food Service Director
- Food Service Manager
- Pastry Chef
- Food Stylist

There are a number of options for education and training beyond high school, depending on your career goals. The following colleges/universities offer a Culinary Arts program.

- BYUI – Culinary Arts Minor
- UVU - AAS degree Culinary Arts; BS Technology Management-- Culinary Arts emphasis; BS Hospitality Management-- Food & Beverage emphasis
- SLCC - AAS Culinary Arts at their Sandy campus
- MATC offers training in Culinary Arts at their Lehi campus

