



Culinary Arts

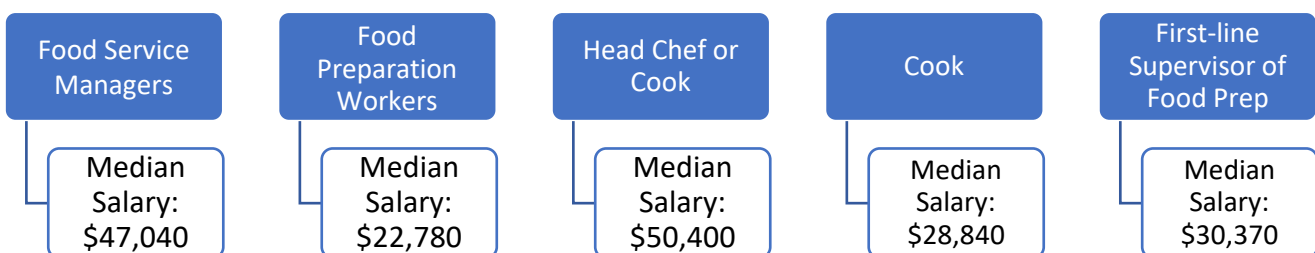
Hospitality & Tourism

JOB OUTLOOK

The Culinary Arts occupation group is projected to grow by 6.12 percent in Tennessee between 2014 and 2024. Job opportunities are strongest in urban and suburban areas of Tennessee. The job outlook for this program of study in Tennessee is as follows: 6.10 percent increase for cooks and preparation workers, 9.80 percent increase for first-line supervisors of food preparation and serving workers, and a 2.9 percent increase for chefs and head cooks by 2024. According to Career One Stop's Top 50 Occupations with the Largest Employment, five of the fifty fastest growing occupations are within this program of study nationally.

OCCUPATION PROFILE

Consumers are continuing to demand healthier meals made from scratch in restaurants, cafeterias, grocery stores, and other places that sell food. To ensure high-quality dishes, these establishments hire experienced **head chefs** to oversee food preparation. To prepare high-quality meals at these places, many managers and chefs will require experienced **cooks**. Cooks season and prepare foods, including soups, salads, entrees, and desserts. **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. Food service managers are responsible for the daily operation of restaurants or other establishments that prepare and serve food and beverages.



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Memphis-Shelby County Schools



ROAD MAP TO SUCCESS

PROGRAM OF STUDY PROFILE

Culinary Arts equips students with the foundational skills necessary to pursue careers in the culinary field as a banquet chef, caterer, executive chef, and food and beverage manager. Courses cover topics that range from kitchen safety and sanitation, history of the foodservices industry, careers, nutrition, recipe basics, proper kitchen tools and equipment, and kitchen staples, to food presentation, advanced cooking principles, bakeshop preparation skills, professionalism, and business opportunities. Upon completion of this program of study, students will have applied a full range of knowledge and skills in culinary arts and built a professional portfolio in preparation for future training at the postsecondary level.

CAREER PATHWAY

SECONDARY EDUCATION

- * Culinary Arts I
- * Culinary Arts II
- * Culinary Arts III
- * Culinary Arts IV

CERTIFICATE

- * Culinary Arts

ASSOCIATES

- * A.A.S Culinary Arts
- * A.S. Culinary Arts

BACHELORS

- * B.A. Hospitality and Resort Management in Culinary Arts

MSCS PARTICIPATING SCHOOLS: Bolton HS, Craigmont HS, East HS, Kingsbury CTC, Sheffield CTC, Southwest CTC, Southwind HS, & Trezevant CTC

DUAL ENROLLMENT: Culinary Fund I – East HS + University of Memphis/**Culinary Fund II** – East HS + University of Memphis

LOCAL EMPLOYERS: Coastal Fish Company, Elvie Presley Enterprises, Hyatt, J. Alexander’s Restaurants, Kemmons-Wilson, Memphis-Shelby County Schools, Peabody Hotel, Phillip Ashley Chocolates, Remington College, Southern Social, & Whole Foods