CULINARY ARTS

\_\_\_\_\_\_\_\_\_\_

Hospitality & Tourism

\_\_\_\_\_\_\_\_\_\_

*Culinary I*

*Culinary II*

*Culinary III*

*Culinary IV*

*Level One*

*Level Four*

*Level Three*

*Level Two*

**ABOUT THE PROGRAM OF STUDY**

**Dual credit/ dual enrollment options include:**

Nashville State Community College

Pellissippi State Community College

*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.

Cooks, Cafeteria or Institution, $21.890

First-line Supervisor of Food Prep, $27,580

Food Preparation Worker, $19,580

**High School Diploma**

Cook, $22,530

**Certificate**

Head Chef or Cook, $28,720

**Associates**

Culinary Arts Management, $50,877

Culinary Instructor, $52,466

**Bachelors**

**High School *Culinary Arts* Program of Study**

**CTSO Competitive Events**

FCCLA: Culinary Arts; Applied Math for Culinary Management

SkillsUSA: Commercial Baking; Culinary Arts

**Work-based Learning:** CareerPracticum

**Industry Certification**

ServSafe Food Manager

**Early Postsecondary**

Dual Enrollment

**Certificate**

**Culinary Arts-**

TCAT

The Art Institute of Tennessee

**Associates**

**A.A.S. or A.S. Degree-Culinary Arts**

Nashville State Community College

Pellissippi State Community College

Walters State Community College

The Art Institute of Tennessee

**Bachelors**+

**Culinary Arts**

The Art Institute of Tennessee

Virginia College at Chattanooga

Tennessee State University

University of Tennessee-Knoxville

This is not an exhaustive list of all of the opportunities available in Tennessee.

**CAREER OPPORTUNITIES**

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.



**Employment Projections for Cooks and Food Preparation Workers in Tennessee (2014-2024)**

**POSTSECONDARY OPTIONS**

|  |  |
| --- | --- |
| **School** | **Degree Program** |
| Nashville State Community College | Culinary Arts  |
| Southwest Tennessee Community College | Culinary Arts |
| Pellissippi State Community College | Culinary Arts |

For more college and career planning resources, visit <http://collegefortn.org>.

Have you registered for the Tennessee Promise? Seniors enrolled in this program have the chance to attend a two-year program at a Tennessee College of Applied Technology (TCAT), community college, or some two-year university programs for free! To learn more, please see your school counselor or visit <http://www.tennesseepromise.gov>. 

**For more information, contact:**

**School High School**

**County Name Schools**

**CTE Director: Name**

**Email**

**Instructor: Name**

**Email**

***Culinary Arts* Related Occupations with the Most Annual Average Openings in Tennessee (2014-2024)**

|  |  |  |
| --- | --- | --- |
| Occupations | Total Percent Change | Total Annual Avg. Openings |
| Chefs and Head Cooks | 2.90% | 50 |
| Cooks and Food Preparation Workers | 6.10% | 2,365 |
| First-Line Supervisors of Food Preparation and Serving Workers | 9.80% | 695 |
| Food and Beverage Serving Workers | 7.10% | 6,980 |
| Other Food Preparation and Serving Related Workers | 4.70% | 1,720 |
| Source: TN Dept of Labor & Workforce Dev, Div Emp Sec, R&S Downloaded: 01/17/2018 9:49 AM |

Students in this program of study will be eligible to join FCCLA, Family, Career and Community Leaders of America or SkillsUSA. In addition to school events, students will be able to compete at the district or regional, state, and national level. Involvement in FCCLA or SkillsUSA offers students the opportunity to expand their leadership potential and develop skills for life—planning, goal setting, problem solving, decision making, and interpersonal communication—necessary in the home and workplace. Walk away from your high school career with experience in competing, networking, applying course content, and more! See your teacher to learn more about FCCLA & SkillsUSA or visit <http://www.tennesseefccla.org> or <http://tnskillsusa.com>.