

# A.A.S. in Culinary Arts

## DESCRIPTION OF THE CULINARY ARTS PROGRAM

Kingsborough offers an associate in applied science (A.A.S.) in culinary arts with two concentrations: **general culinary arts** and **baking & pastry**. Culinary arts majors will learn the different areas of working in the food industry including, but not limited to, being able to demonstrate their understanding of food service management tools, (menu, recipe detail cost cards, specification sheets, inventory, prep sheets, production sheets) and the ability to use them successfully, learn safe food handling for the foodservice and demonstrate their ability to strategize their approach to food safety in a commercial foodservice setting, demonstrate the ability to identify appropriate cooking techniques for a menu item and demonstrate competency in deployment of those techniques, demonstrate the ability to scan a variety of foodservice styles (American, Russian and French) for the appropriate balance of colors, textures, proportion and nutrition.

## CAREER INFORMATION

**Chefs** direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

**Food service managers** plan, coordinate, or direct activities of an organization or department that serves food and beverages.

**Cooks** prepare, season, and cook various dishes such as meats, seafood, soups, and desserts for restaurants.

**Bakers** mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.

**Cooking instructors** teach students a variety of skills from food preparation to cooking techniques.

## EMPLOYMENT OUTLOOK

Employment of **chefs** and **head cooks** is projected to grow 15 percent from 2021 to 2031, much faster than the average for all occupations.

Employment of **food service managers** is projected to grow 10 percent from 2021 to 2031, faster than the average for all occupations.

Overall employment of **cooks** is projected to grow 16 percent from 2021 to 2031, much faster than the average for all occupations.

Employment of **bakers** is projected to grow 8 percent from 2021 to 2031, faster than the average for all occupations.

## CAREER PATH

The median annual wage for **chefs** and **head cooks** was \$50,160 in May 2021. Chefs and head cooks typically need a high school diploma and work experience to enter the occupation. Some attend a culinary program at a community college, technical school, culinary arts school, or 4-year college. Others learn through apprenticeship programs.

The median annual wage for **food service managers** was \$59,440 in May 2021. Food service managers typically need a high school diploma and several years of work experience in the food service industry. Some receive additional training at community colleges, technical or vocational schools, culinary schools, or 4-year colleges.

The median hourly wage for **cooks** was \$14.00 in May 2021. Cooks typically learn their skills through on-the-job training and related work experience. Although no formal education is required, some cooks attend culinary school.

The median annual wage for **bakers** was \$29,750 in May 2021. Although bakers typically need no formal educational credential, employers may prefer or require that candidates have a high school diploma. Some choose to attend a technical or culinary school. They typically learn their skills through on-the-job training, which may include participating in an apprenticeship program.

Overall employment of career and technical education teachers is projected to grow 2 percent from 2021 to 2031, slower than the average for all occupations, according to the U.S. Department of Labor. Cooking (Culinary) Instructors typically requires a culinary arts degree or certification. Instructors may also pursue advanced certifications and certifications in other languages to teach a variety of audiences and international cuisines.

## CAREER COACH – SEARCH CAREER INFORMATION & CURRENT LOCAL WAGE DATA

<https://kingsborough.emsicc.com/programs/culinary-arts-aas/>

**INFORMATION ON HOW TO APPLY: [www.cuny.edu/apply](http://www.cuny.edu/apply) or 718-368-4600**

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