



CULINARY ARTS & RESTAURANT MANAGEMENT

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Associate in Science Degree

Certificate of Achievement
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37.5 Units (Culinary Arts)

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 41-44.5 Units (Restaurant Management)
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The hospitality industry continues to be one of the fastest growing in California. There is a great need for knowledgeable managers who can master today's and tomorrow's technology, to include the emphasis on "green" and meet the across-the-board need being driven by major hotel and restaurant chains as well as privately owned hotels, clubs and restaurants.

JOB TITLES	AVERAGE SALARY	PROJECTED JOBS	PROJECTED GROWTH
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Line Cook

\$10.65/hr.-\$22,160

352,100

+15-21%

Prepare, season and cook dishes such as soups, meats, vegetables, or desserts. May order supplies, keep records and accounts, plan and price items on the menu. Inspect and clean food prep areas such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.

Food Service Supervisor

\$14.09/hr.-\$29,320

348,700

+8-14%

Directly supervises and coordinate activities of workers engaged in preparing and serving foods. Train workers in food preparation, and in service, sanitation and safety procedures. Compile and balance cash receipts and perform other financial activities including cash handling, deposit preparation and payroll.

Baker

\$11.13/hr.-\$23,140

167,600

+6%

Most bakers work in retail or commercial (manufacturing) facilities, or specialty food stores and restaurants. Their job requires mixing and baking ingredients to produce breads, rolls, cookies, cakes, pies, pastries and other baked goods. Their work requires them to check equipment to ensure that it meets the health and safety regulations, and to perform maintenance and cleaning as necessary.

