

# Culinary

06-04 State of the Sector Lesson

**PARKVIEW EDUCATION**



## Virtual Workplace Experience II

- *Louisiana Career Awareness:* The VWE II provides students the opportunity to explore careers in Louisiana's high-demand industry sectors.
- *Project-Based Learning:* VWE II emphasizes student-selected project-based learning. Meaning, you get to pick your own projects and conduct your own research.
- *Micro-Industry Engagement:* VWE II offers you various opportunities to engage with unfamiliar workplace adults who work in high-wage, high-demand industry sectors. These mentor engagement projects will be among your most treasured high school memories!



# Louisiana High-Demand Industry Sectors

- Healthcare and Pharmacy
- Construction Crafts / Skilled Trades
- Information Technology
- Automotive Service and Repair
- Culinary
- Advanced Manufacturing
- Transportation, Trade and Logistics
- Business Management and Finance
- Sales and Customer Service

# Culinary

- The culinary sector is very diverse. 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.
- While food and beverage serving and related workers perform a variety of customer service, food preparation, and cleaning duties in restaurants, cafeterias, and other eating and drinking establishments.



Information obtained from Bureau of Labor and Statistics at:  
<https://www.bls.gov/ooh/food-preparation-and-serving/home.htm>

# Louisiana Culinary Pathways

Currently ProStart is the only statewide culinary certification, when offered by the school/district, students can earn while in high school.

Jump Start Pathways	Starting Salary
ProStart	\$16,000 - \$23,000

Information obtained from Louisiana Department of Education at <https://www.louisianabelieves.com/resources/library/jump-start-graduation-pathways>

# Sample Middle Skill Culinary Jobs

Middle skill jobs generally require some education beyond high school, but less than a bachelor's degree. Training can include associate's degrees and/or vocational certificates.

Middle Skill High-Demand Positions	2017 Employment	Annual Wage
Hostess	5,610	\$19,290
Waiter/Waitress	37,860	\$18,370
Food Preparation Worker	37,860	\$18,370

Information obtained from United States Bureau of Labor Statistics at [https://www.bls.gov/oes/current/oes\\_la.htm#49-0000](https://www.bls.gov/oes/current/oes_la.htm#49-0000)

# Sample High Skill Culinary Jobs

High skill jobs often require a bachelor's degree. Individuals can also advance to high skill positions through rigorous on-the-job training.

High Skill High-Demand Positions	2017 Employment	Annual Wage
Chefs and Head Cooks	1,710	\$45,230
First Line Supervisors of Preparation and Service Workers	15,850	\$31,060
Restaurant Cooks	16,220	\$22,420

Information obtained from United States Bureau of Labor Statistics at [https://www.bls.gov/oes/current/oes\\_la.htm#49-0000](https://www.bls.gov/oes/current/oes_la.htm#49-0000)

# Is Culinary the right field for you?

According to The Culinary Pro, there are many things to consider when wanting to pursue a career in food preparation and service:

- You have a passion for food.
- You enjoy working with others.
- You pay attention to detail.
- You have an appreciation for the math and science involved with cooking and baking.
- You enjoy learning new recipes.
- You enjoy reading cookbooks.
- You seek out new restaurants or enjoy visiting friends and family to share new foods.

Visit “The Culinary Pro” website to assess whether a career in Culinary might be a fit for you! -

<https://www.theculinarypro.com/choosing-your-niche/>