

Culinary

OVERVIEW

The culinary industry is unique because, as long as you create a dish that appeals to at least a small segment of the population, you are bound to be successful.

This industry will likely require you to work your way up through the ranks, from pantry cook to line cook to sous-chef for example. You might start with chopping and slicing, and then progress into a role where you coordinate and assign coworkers specific jobs in the kitchen. If you want to expand even further, you might plan menus, or budget and order food supplies, but this will depend on the type of environment you choose to work in.

You could work in hospitality, on a cruise or at a resort; as an industry chef in the kitchens of schools, businesses, hospitals, cafeterias, and other institutions; as a personal chef in someone's home; you could specialize as a pastry chef or baker; the possibilities are endless.

CONSIDERING A CAREER IN CULINARY?

Through the Louisiana Jump Start program, you can obtain the following credentials while in high school:

AVERAGE SALARY RANGE BY CERTIFICATION

\$16,000 to \$23,000

ProStart

\$15K \$20K \$25K \$30K \$35K \$40K \$45K

Talk with your counselor to learn more.

SAMPLE CAREER LADDERS

The 21st Century requires individuals to continuously learn and advance their skillsets. No matter what, you will need some additional training or certification beyond high school. Below are sample career ladders to help you think through your path from entry to high skill employment.

ADVANCED

Executive Chef
General Manager

HIGH SKILL

Chef de Cuisine
Food & Beverage Manager

MIDDLE SKILL

Sous Chef
Kitchen Manager

ENTRY LEVEL

Hostess
Prep Cook