## BAY COUNTY

## -Career Pathways -



### **CULINARY**

Do you enjoy making a statement with food? If you love to experiment in the kitchen with recipes and enjoy creating an atmosphere that highlights your food creations then the Culinary Career Pathway is for you! Culinary Pathways teach you everything from the safe way to prepare and serve food to the art of food design and exquisite baking. If this sounds exciting, you should sign up for the Culinary Career Pathway.

#### **FIRST**

Requires on-the-job training, work experience, and/or a high school diploma.

300	2022 Avg. Hr. Rat
Cooks, Short Order	\$12.77
Cooks, Fast Food	\$10.58



#### **NEXT**

Requires 2-4 years of education beyond high school.

Job	2022 Avg. Hr. Rate
Cooks, Restaurant	\$14.19
Food Batchmakers	\$14.64
Dietetic Technicians	\$14.38
Baker	\$14.50

#### **LATER**

10h

Requires 4 or more years of education beyond high school plus work experience.

300	2022 Avy. Hr. Rate
Food Service Manager	\$33.46
Food Scientist and Technologists	\$27.93
Dietitians and Nutritionist	\$29.59
Chef and Head Cook	\$27.41



<sup>\*</sup> See back for Training Pathways >>

# TRAINING PATHWAYS in



#### **CULINARY**

#### **FIRST**

Programs are middle & high school career exploration or career pathways. Students enrolled in the Culinary Career Pathway at Arnold HS can earn their **Certified Food Protection Manager** (ServSafe) and National Pro Start Certificate of Achievement Industry Certifications.

#### **Training Program**

#### Institutions / School

Culinary Arts 1	Arnold High School
Culinary Arts 2	Arnold High School
Culinary Arts 3	Arnold High School
Culinary Arts 4	Arnold High School

\* Through completion of this portion of the pathway, you could qualify for the Bright Futures Gold Seal Vocational Scholarship.

**NEXT** 

Programs are certifications, technical programs or 2 year degrees.

#### **Training Program**

#### Institutions / School

•	Chef's A	pprentice	Certificate
---	----------	-----------	-------------

Culinary Arts Certificate

**Gulf Coast State College** 

- · A.S. Culinary Management
- A.S. Entrepreneurship
- · A.S. Hospitality and Tourism

Gulf Coast State College

#### **LATER**

Requires 4 or more years of education beyond high school plus work experience.

#### **Training Program**

#### **Institutions / School**

- B.A. Entrepreneurship
- B.A. Hospitality Management and Tourism

Florida State University, Panama City

#### SOURCES:

\*Florida Department of Economic Opportunity, Bureau of Workforce Statistics and Economic Research, Occupational Employment Statistics Program (OES), 2020

\*Bureau of Labor Statistics, U. S. Department of Labor, Occupational Outlook Handbook, 2020

The district's career and technical programs are open to all eligible students and are committed to a nondiscrimination policy in employment and educational opportunity. Questions or complaints may be sent to Shirley Byas, Executive Director/Equity Coordinator/ Human Resources and Employee Support Services @ 850-767-4100 (bakersy@bay.k12.fl.us).