# BAY COUNTY

# -Career Pathways -



# **CULINARY**

Do you love to make a statement with food? If you love to experiment in the kitchen with recipes and enjoy creating a atmosphere that highlights your food creations then culinary is the career pathway 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 Pathway.

# **FIRST**

Requires on-the-job training, work experience, and/or a High School Diploma.

| Job                | 2022 Avg. Hr. Rate |
|--------------------|--------------------|
| 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**

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

| 300                               | 2022 Avg. III. Rate |
|-----------------------------------|---------------------|
| Food Service Manager              | \$33.46             |
| Food Scientists and Technologists | \$27.93             |
| Dietitians and Nutritionist       | \$29.59             |
| Chef and Head Cook                | \$27.41             |



\* See back for Training Pathways >>

2022 Ava Hr Rate

# TRAINING PATHWAYS in



# **CULINARY**

# **FIRST**

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

## **Training Program**

# Culinary Arts 1

• Culinary Arts 2

Culinary Arts 3

Culinary Arts 4

## Institutions / School

**New Horizons Learning Center** 

New Horizons Learning Center

New Horizons Learning Center

New Horizons Learning Center

# **NEXT**

Programs are certifications, technical programs or 2 year degrees.

### **Training Program**

- · Chef's Apprentice Certificate
- · Culinary Arts Certificate
- A.S. Culinary Management
- A.S. Entrepreneurship
- · A.S. Hospitality and Tourism

### Institutions / School

Gulf Coast State College Certificate Program

Gulf Coast State College

# **LATER**

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

# **Training Program**

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

### Institutions / School

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).

<sup>\*</sup> Through completion of this academy, you could qualify for the Bright Futures Gold Seal Vocational Scholarship.