

The culinary industry is one of the fastest growing occupations in the United States. Culinary and food services professionals are often employed in restaurants, hotels, cruise lines, private clubs, resorts, culinary schools, hospitals, and educational institutions.

What type of career can I have with this major?

Since this major is so comprehensive, you will have a variety of excellent employment opportunities.

- Baker
- Banquet Chef
- Bartender
- Butcher
- Breakfast Cook
- Cake Decorator
- Catering Manager
- Chef
- Cook
- Cook's Assistant
- Food and Beverage Manager
- Food Science Technician
- Food Service Director
- Food Service Manager
- Kitchen Manager
- Menu Planner
- Pastry Chef
- Prep Cook
- Purchasing Manager

Where can I work?

This profession provides you with a choice of various work environments including government agencies, non-profit organizations, for-profit agencies, public and private companies, and firms.

- Airlines
- Amusement Parks
- Armed Forces
- Catering Companies
- Colleges and Universities
- Community Agencies
- Convention Centers
- Cruise Lines
- Diet and Alcohol Rehabilitation Centers
- Eating Disorder Clinics
- Food Manufacturing Companies
- Hotels
- Hospitals
- Nursing Facilities
- Resorts

What type of professional organizations and resources are available in this industry?

There are many professional organizations that offer resources, articles, job opportunities, training and conference information. We suggest you visit each organization's website to gather more information and contacts in your field.

- American Culinary Federation
- American Personal Chef Association
- American Society for Healthcare Food Service Administrators
- Foodservice Consultants Society International
- International Council on Hotel, Restaurant, and Institutional Education
- International Food Service Executives Association
- National Restaurant Association
- Society for Foodservice Management
- The National Society for Healthcare Foodservice Management

What type of Culinary program does San Diego Mesa College offer?

The program at San Diego Mesa College provides a practical, hands-on approach to innovative methods and classical techniques for preparing numerous cuisines. The curriculum also offers business management classes in leadership, supervision and cost control. There are rapid promotional opportunities in this field for people with increasing skill sets and enhanced educational backgrounds.

- Certificate of Achievement: Culinary Arts/Culinary Management in Hospitality
- Associate in Science: Culinary Arts/Culinary Management in Hospitality

See college catalog for program descriptions, course titles, and areas of emphasis.

Associates Degrees/Certificates**Getting Started**

- Step 1: [Application](#) - Start by completing the online application for admission
- Step 2: [Orientation](#) - Complete the online New Student Orientation (Flash player required)
- Step 3: [Assessment](#) - Visit the Assessment office to learn about English and math testing
- Step 4: [Advisement](#) - Complete the online First Semester Planning Workshop
- Step 5: [Registration](#) - Register for classes

While You're Taking Classes

Update your resume and craft a cover letter	Attend job fairs	Conduct industry research
Look into a restaurant job/internship opportunities	Perform job searches	Think about transfer options
Find a mentor	Expand your network	

See the Transfer or Career Center for assistance

Pathway to becoming a Chef

1. Get experience working at a restaurant. Experience is key; the earlier you start the better!
2. Practice, practice, practice! Start out by practicing cutting, becoming familiar with the different types of cooking tools, practice plating food, cook with a variety of different foods and familiarize yourself with dietary restrictions, and host dinner parties for family and friends.
3. Gain exposure to all aspects of the culinary field such as experiencing fine dining, reading cookbooks, books and magazines from a wide variety of ethnic cuisines, learn more about chefs in the areas which you want to work in and try to learn more about their culinary experiences and how they advanced to where they are today, and watch cooking shows.
4. While seeking your Associates degree, complete an internship experience or two.
5. Seek your certification from the American Culinary Federation to give yourself a competitive edge in the restaurant industry.

Information above adapted from <http://www.wikihow.com/Become-a-Chef>