

# CULINARY ARTS

OCCUPATION OUTLOOK IN MICHIGAN, 2023

## WHAT OPPORTUNITIES ARE AVAILABLE?

Culinary Arts students learn the fundamentals of cookery and with additional training and experience, become able to create gourmet foods and artistic presentations. Many culinary occupations carry skillsets transferable across hospitality industries. Occupations encompassed in culinary arts include First-line Supervisors of Food Preparation and Serving Workers, Food Service Managers, Chefs and Head Cooks, Bakers, and Food Batchmakers.

**55,592  
WORKERS  
EMPLOYED**

## HOW MUCH COULD I EARN?

	ENTRY	MEDIAN	EXPERIENCED
Food Service Managers	\$18.28	\$28.86	\$45.01
Chefs and Head Cooks	\$17.48	\$23.32	\$38.25
First-Line Supervisors of Food Preparation and Serving	\$13.69	\$17.57	\$24.25
Bakers	\$10.93	\$13.78	\$17.97
Food Batchmakers	\$11.57	\$17.47	\$28.27

## RELATED CAREER PROFILES(Food Service Managers)



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## WHAT EDUCATION & SKILLS WILL I NEED?

Many culinary arts occupations require no formal educational credential or a high school diploma or equivalent for entry. Other occupation requirements include moderate-term to long-term on-the-job training. Comparatively, 36.9 percent of postings require a high school education, and a ServSafe Certification is a highly demanded qualification.

## WHAT AREAS OF STUDY SHOULD I CONSIDER?

In 2021, there were 1,911 culinary arts program completions, with the Culinary Arts/Chef Training educational program having the highest completion number. Other programs with high completion numbers are the Baking and Pastry Arts/Baker/Pastry Chef program and Cooking and Related Culinary Arts, General program.

## WHAT SKILLS SHOULD I DEVELOP?

- Restaurant Operation
- Food Safety And Sanitation
- Restaurant Management
- Food Services
- Food Preparation
- Customer Service
- Communications
- Leadership
- Management
- Operations

## WHAT QUALIFICATIONS SHOULD I PURSUE?

- ServSafe Certification
- Food Handler's Card
- Food Safety Certification
- Certified Dietary Manager (CDM)
- Registered Dietitian (RD/RDN)
- Food Protection Manager Certification

## WHAT ELSE SHOULD I KNOW?

Top entry level jobs require a high school diploma or equivalent with no training. You may start your career as a Baker, or possibly as a Food Service Manager. Salary approximations for culinary arts occupations can range from \$24,000 to over \$94,000.

## IS THIS FIELD EXPECTED TO GROW?



## HOW DO I GET STARTED?

For more information on how to start your career in culinary arts visit [www.winintelligence.org](http://www.winintelligence.org).

