

**General Program Description:** The Associate in Applied Science (AAS) in Culinary Studies is designed to teach basic cooking principles and techniques in a state-of-the-art setting. The emphasis is on skills needed for employment in a commercial food operation where food is prepared and served in volume. Instruction includes principles of professional cooking and baking, volume food production, food sanitation and safety, purchasing, menu planning, customer service, and basic nutrition concepts. A Certificate of Completion (CCL) is also available.

**Advancement Options:** For chefs and cooks, advancement often means working in more expensive or well-known restaurants. Some chefs and cooks go into business as Caterers, Baking and Pastry Chefs, Private Chefs, or Restaurant Owners. Others become instructors in vocational programs. A number of cooks and chefs advance to executive chef or management positions in hotels, clubs, and fine restaurants. Besides cooking skills, advancement depends on the ability to supervise workers. The ability to limit food costs is also important for advancement.

**Projected Job Growth:** Culinary arts is one of the fastest growing employment areas in the nation today. According to the Bureau of Labor Statistics, job openings for chefs, cooks, and food preparation workers are expected to be plentiful through 2014. Foodservice positions in specialized industries such as grocery store take-out, home meal replacements, and casual family restaurants are expected to grow even faster.

Location	Pay Period	Bureau of Labor Statistics - 2006 Salaries*		
		Entry-level	Median	Experienced
United States	Hourly	\$9.69	\$16.52	\$29.20
	Yearly	\$20,200	\$34,400	\$60,700
Greater Phoenix	Hourly	<b>\$11.60</b>	<b>\$18.12</b>	<b>\$28.47</b>
	Yearly	<b>\$24,100</b>	<b>\$37,700</b>	<b>\$59.20</b>
Arizona	Hourly	\$9.85	\$16.72	\$28.81
	Yearly	\$20,500	\$34,800	\$59,900

For more career information in Culinary Studies, visit:  
[www.bls.gov/oco](http://www.bls.gov/oco), [www.maricopa.edu/workforce](http://www.maricopa.edu/workforce),  
<http://www.acinet.org/>, or  
[www.mc.maricopa.edu/students/career/](http://www.mc.maricopa.edu/students/career/)

For MCC program information, contact  
**Chef Bill Collins,**  
**Culinary Program Director**  
 or visit

<http://www.mc.maricopa.edu/dept2/culinary/>

\*Labor market information provided by AZ Dept of Economic Security in cooperation with the U.S. Dept of Labor, Bureau of Labor Statistics. Wages will vary depending on the employer, location, hours worked, experience, responsibility and other factors. Career and Re-Entry Services will collaborate with academic and occupational program departments to develop internship and career experience opportunities.

**Sample Job Titles:** Chef, Baker, Foodservice Manager, Caterer, Entrepreneur

**Types of Employers:**

Restaurants, Hotels and Resorts, Hospitals, Schools, Corporations

**Local Employers who posted related jobs on the Maricopa Career**

**Network:** Marriott, IKEA, Harrahs Ak-Chin Casino Resort, Pointe Hilton Tapatio Cliffs Resort

**Professional Associations**

**American Culinary Federation**

Internet: <http://www.acfchefs.org>

**Women Chefs and Restaurateurs**

Internet: <http://www.womenchefs.org>

**For current job openings, go to**

**Maricopa Career Network**

<http://mcmaricopa.jobing.com/>

**Culinary Careers Overview At-A-Glance**

- Chefs usually have more training than dinner cooks
- Most direct the work of other kitchen employees
- Work is often very fast-paced
- Usually wear uniforms
- May work mornings, nights, weekends, and holidays

[www.azcis.intocareers.org](http://www.azcis.intocareers.org)

**For additional information on Culinary careers or to watch occupational videos, visit:**

Arizona Career Information Systems (AzCIS)

[www.azcis.intocareers.org](http://www.azcis.intocareers.org)

User name: mesacc; Password: 4azcis02

Career Voyages

[www.careervoyages.gov](http://www.careervoyages.gov)

**Internships** are supervised practical training in a short-term or temporary position with an emphasis placed on instruction, training, mentoring, networking and gaining applied work experience. These positions may be paid or unpaid. Contact Career and Re-Entry Services for internship information: 480-461-7430.

Internship Completed: \_\_\_\_\_ Dates: \_\_\_\_\_ Location: \_\_\_\_\_

**Service-Learning** is a teaching and learning method that connects meaningful community service with academic learning through guided reflection. Contact the Center for Service- Learning for more information: 480-461-7393.

Service-Learning Completed: \_\_\_\_\_ Dates: \_\_\_\_\_ Location: \_\_\_\_\_

**Transfer Options:** Contact Transfer Services for more transfer information: 480-461-7452.

**Career Assessments Completed:**

Career Assessment / Results	Date Completed	Reviewed by

**Career Readiness Workshops / Activities Completed:**

Workshop Name / Activity	Date Completed	Follow Up Contact (s)
Resume Writing Workshop		
Resume completed and reviewed by:		
Participate in Mock Interview		
How To Prepare for a Career Fair		
Attend Career Fair / Job Expo Location:		
Joined Professional Association:		

**MCC Career and Re-Entry Services**  
**Providing Guidance for Career and Workplace Success**

For more Career Profiles, visit

<http://www.mc.maricopa.edu/students/career/careerprofiles.html>

Meet with a Career Advisor in Bldg #36, Room SS5N - adjacent to the Kirk Student Center, 480-461-7430

