

CAREER TECHNICAL TRAINING AREA

Culinary Arts



Do You Like ...

- ... trying new foods?
- ... organization and detail?
- ... being creative?
- ... working with your hands?

If so, you may be a good candidate for Job Corps' Culinary Arts career training program.

SKILLS

Learn how to perform the essential tasks of a culinary worker, including:

- » Learning the tools, equipment, and basic techniques used in cooking and baking.
- » Calculating measurements.
- » Inspecting and cleaning food preparation areas, such as equipment, work surfaces, and serving areas, to ensure food is handled safely.
- » Storing and cooking food at the correct temperatures by regulating the temperature of refrigerators, freezers, ovens, broilers, grills, and roasters.
- » Ensuring the freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.

EXPECTATIONS & REQUIREMENTS

While on the job, you will be expected to display the following traits at all times:

- » Dependability
- » Cooperation
- » Tolerance to stressful environments
- » Organization and detail
- » Listening and concentration

And you will need to meet a few basic requirements in order to be hired as a culinary worker, including:

- » Basic math and reading skills
- » A high school diploma or the equivalent
- » Completion of core curriculum and passing scores on written and performance tests

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CREDENTIALS

As a Job Corps student, you can earn credentials in your training area that demonstrate you have **gained the knowledge and skills** to help you **succeed in your career**. Credentials may lead to greater employment opportunities, higher wages, and promotions.

Students who complete a Hospitality training area can earn **nationally recognized credentials** from organizations such as the American Hotel and Lodging Educational Institute (AHLEI), the National Restaurant Association, and ServSafe®, the national standard in hospitality and culinary arts training and credentialing. Many graduates also gain a state-issued license.

CAREER OPTIONS

Most **Culinary Arts graduates go to work in the food service industry**, often for restaurants and catering services, or for institutions, such as schools, hospitals, or cafeterias. Most work full time and are on their feet for their entire shifts, which often include early mornings, late evenings, weekends, and holidays.



SALARY

The average starting salary for most culinary workers is **\$24,000/year**.

*For additional salary information and career path options in this field, visit www.mynextmove.org.



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