



Culinary Arts Studies (Culinary Arts TOP: 1306.30)

November 2019

Prepared by the South Central Coast Center of Excellence for Labor Market Research

Program Recommendation

This report was compiled by the South Central Coast Center of Excellence to provide regional labor market data for the program recommendation – Culinary Arts Studies. This report can help determine whether there is demand in the local labor market that is not being met by the supply from programs of study (CCC and non-CCC) that align with this occupation group.

Key Findings

- In the South Central Coast region, the number of jobs related to Culinary Arts are expected increase, over the next five years, for Chefs and Head Cooks, First-Line Supervisors of Food Preparation and Serving Workers, Combined Food Preparation and Serving Workers, Bakers, and Cooks, Restaurant.
- Chefs and Head Cooks and First-Line Supervisors of Food Preparation and Serving Workers are expected to anticipate a low and medium risk of automation respectively, while Combined Food Preparation and Serving Workers, Bakers, and Cooks, Restaurant are at a high risk of automation.
- In 2018 there were 130 regional completions in programs related to the occupations identified as related to Culinary Arts and 6,867 openings, indicating an undersupply.
- Typical entry-level education ranges from a high school diploma or equivalent for Chefs and Head Cooks, and First-Line Supervisors of Food Preparation and Serving Workers to a no formal education credential for Combined Food Preparation and Serving Workers, Bakers, and Cooks, Restaurant.
- Completers of Culinary Arts programs from the 2015-2016 academic year had a median annual wage upon completion of \$22,354.
- 71% of students are employed within a year after completing a program.
- 41% of students are earning a living wage.

¹ The South Central Coast Region consists of San Luis Obispo County, Santa Barbara County, Ventura County, and the following cities from North Los Angeles County: Canyon Country, Castaic, Lake Hughes, Lancaster, Littlerock, Llano, Newhall, Palmdale, Pearblossom, Santa Clarita, Stevenson Ranch, and Valencia.

Occupation Codes and Descriptions

Currently, there are five occupations in the standard occupational classification (SOC) system that were identified as related to Culinary Arts for this analysis. The occupation titles and descriptions, as well as reported job titles are included in Exhibit 1.

Exhibit 1 – Occupation, description, and sample job titles

SOC Code	Title	Description	Sample of Reported Job Titles
35-1011	Chefs and Head Cooks	Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.	Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook.
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	Directly supervise and coordinate activities of workers engaged in preparing and serving food.	Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager.
35-2014	Cooks, Restaurant	Prepare, season, and cook dishes such as soups, meats, vegetables, or desserts in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.	Appetizer Preparer, Back Line Cook, Banquet Cook, Breakfast Cook, Broil Cook, Cook, Fry Cook, Grill Cook, Line Cook, Prep Cook (Preparation Cook).
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	Perform duties which combine preparing and serving food and nonalcoholic beverages.	Car Hop, Deli Clerk (Delicatessen Clerk), Deli Worker (Delicatessen Worker), Dietary Aide, Food Service Assistant, Food Service Worker, Prep Cook (Preparation Cook), Sandwich Artist, School Cafeteria Cook, Server.
51-3011	Bakers	Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.	Baker, Bakery Clerk, Bakery Manager, Cake Decorator, Dough Mixer, Machine Operator, Mixer, Pastry Chef, Processor, Scaler.

Source: O*NET Online

Current and Future Employment

In the South Central Coast region, the number of jobs related to Culinary Arts are expected increase, over the next five years, for Chefs and Head Cooks, First-Line Supervisors of Food Preparation and Serving Workers, Combined Food Preparation and Serving Workers, Bakers, and Cooks, Restaurant. Exhibit 2 contains detailed employment projection data for these occupations.

Exhibit 2 – Five-year projections for Culinary Arts in the South Central Coast region

SOC	Occupation	2018 Jobs	2023 Jobs	2018-2023 Change	2018-2023 % Change
35-1011	Chefs and Head Cooks	893	961	68	8%
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	5,922	6,455	533	9%
35-2014	Cooks, Restaurant	9,486	10,153	667	7%
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	22,461	25,492	3,031	13%
51-3011	Bakers	1,372	1,451	79	6%

Source: Economic Modeling Specialists International (EMSI)

Earnings

In the South Central Coast region, the average wage for the listed occupations is \$12.71 per hour.

Exhibit 3 contains hourly wages and annual average earnings for these occupations. Entry-level hourly earnings are represented by the 25th percentile of wages, median hourly earnings are represented by the 50th percentile of wages, and experienced hourly earnings are represented by the 75th percentile of wages, demonstrating various levels of employment.

Exhibit 3 – Earnings for Culinary Arts in the South Central Coast region

SOC	Occupation	Entry-Level Hourly Earnings	Median Hourly Earnings	Experienced Hourly Earnings
35-1011	Chefs and Head Cooks	\$17.25	\$22.76	\$31.79
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	\$13.25	\$15.37	\$20.24
35-2014	Cooks, Restaurant	\$12.04	\$13.84	\$15.64
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	\$11.35	\$12.00	\$13.29
51-3011	Bakers	\$11.54	\$13.53	\$17.00

Source: Economic Modeling Specialists International (EMSI)

Employer Job Postings

In this research brief, real-time labor market information is used to provide a more nuanced view of the current job market, as it captures job advertisements for occupations relevant to the field of study. Employer job postings are consulted to understand who is employing culinary artists, and what they are looking for in potential candidates. To identify job postings related to Culinary Arts, the following standard occupational classifications were used:

35-1011	Chefs and Head Cooks
35-1012	First-Line Supervisors of Food Preparation and Serving Workers
35-2014	Cooks, Restaurant
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food
51-3011	Bakers

Top Occupations

In 2018, there were 3,484 employer postings for occupations related to Culinary Arts.

Exhibit 4 – Top occupations in job postings and risk of automation tables

SOC Code	Occupation	Job Postings, Full Year 2018
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	1,472
35-2014	Cooks, Restaurant	905
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	761
35-1011	Chefs and Head Cooks	174
51-3011	Bakers	172

Source: Labor Insight/Jobs (Burning Glass)

SOC Code	Occupation	Risk of Automation
35-1011	Chefs and Head Cooks	Low
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	Medium
35-2014	Cooks, Restaurant	High
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	High
51-3011	Bakers	High

Source: Labor Insight/Jobs (Burning Glass)

Top Titles

The top job titles for employers posting ads for jobs related to Culinary Arts are listed in Exhibit 5. Cook is mentioned as the job title in 12% of all relevant job postings (419 postings).

Exhibit 5 –Job titles

Title	Job Postings, Full Year 2018
Cook	419
Line Cook	225
Team Member	185
Food Service Worker	177
Shift Leader	160
Prep Cook	151
Restaurant Crew	101
Deli Clerk	85
Crew Member	81
Front of House Team Member	64
Food Team Member	61

Source: Labor Insight/Jobs (Burning Glass)

Top Employers

Exhibit 6 lists the major employers hiring professionals in the Culinary Arts field. The top employer posting job ads was Chipotle Mexican Grill. The top worksite cities in the region for these occupations were Thousand Oaks, Oxnard, Santa Clarita, Santa Barbara and Ventura.

Exhibit 6 – Top employers (n=3205)

Employer	Job Postings, Full Year 2018
Chipotle Mexican Grill	141
Bjs Restaurants Incorporated	86
Marriott International Inc.	85
Target	83
Pizza Hut	75
Red Robin Gourmet Burgers	73
Whole Foods Market, Inc.	67
Compass Group	66
Hilton Hotel Corporation	59
Five Guys Burgers	58

Source: Labor Insight/Jobs (Burning Glass)

Skills

Cooking is the most sought after skill for employers hiring for jobs related to Culinary Arts.

Exhibit 7 –Job skills (n=2,126)

Skills	Job Postings, Full Year 2018
Cooking	922
Customer Service	669
Food Preparation	567
Food Safety	476
Food Service Experience	454
Cleaning	408
Scheduling	397
Cost Control	208
Restaurant Management	193
Customer Contact	190
Retail Industry Knowledge	188

Source: Labor Insight/Jobs (Burning Glass)

Industry Concentration

Exhibit 8 shows the industries with most Culinary Arts postings in the South Central Coast. Note: 6% of records have been excluded because they do not include an industry. As a result, the chart below may not be representative of the full sample.

Exhibit 8 – Industries employing the most in the Culinary Arts field, 2018

Industry	Occupation Group Jobs in Industry	% of Occupation Group in Industry
Accommodation and Food Services	2,327	71%
Retail Trade	316	10%
Health Care and Social Assistance	252	8%
Educational Services	111	3%
Manufacturing	58	2%
Public Administration	48	1%

Source: Labor Insight/Jobs (Burning Glass)

Education and Training

Exhibit 9 shows the typical entry-level education requirement for the occupations of interest, along with the typical on-the-job training needed to attain competency in the occupation.

Exhibit 9 – Education and training requirements

SOC	Occupation	Typical entry-level education	Typical on-the-job training
35-1011	Chefs and Head Cooks	High school diploma or equivalent	None
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	High school diploma or equivalent	None
35-2014	Cooks, Restaurant	No formal educational credential	Moderate-term on-the-job training
35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	No formal educational credential	Moderate-term on-the-job training
51-3011	Bakers	No formal educational credential	Moderate-term on-the-job training

Source: Bureau of Labor Statistics Employment Projections (Educational Attainment)

Regional Completions and Openings

There were 130 regional completions (2018) and 6,867 regional openings (2018) in the South Central Coast region in programs related to the occupations identified as related to Culinary Arts.

Exhibit 10 – Completions and Openings

6 Regional Institutions had Related Programs (2018)	130 Regional Completions (2018)	6,867 Annual Openings (2018)
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Source: Economic Modeling Specialists International (EMSI)

Related Programs

CIP Code	Program	Completions (2018)
12.0500	Cooking and Related Culinary Arts, General	62
12.0503	Culinary Arts/Chef Training	36
12.0504	Restaurant, Culinary, and Catering Management/Manager	19
12.0501	Baking and Pastry Arts/Baker/Pastry Chef	12
19.0505	Foodservice Systems Administration/Management	1

Source: Economic Modeling Specialists International (EMSI)

Student Outcomes

The CTE LaunchBoard provides student outcome data on the effectiveness of CTE programs. The following student outcome information was collected from exiters of the Culinary Arts Program (TOP: 1306.30) in the South Central Coast region for the 2015-16 academic year.

- The median annual wage for students after exiting is \$22,354.
- Starting Salary in the region for Chefs and Head Cooks is \$39,146.
- Starting Salary in the region for First-Line Supervisors of Food Preparation and Serving Workers is \$29,890.
- Starting Salary in the region for Cooks, Institution and Cafeteria is \$30,410.
- Starting Salary in the region for Cooks, Private Household is \$25,792.
- Starting Salary in the region for Cooks, Restaurant is \$26,125.
- Starting Salary in the region for Cooks, All Other is \$29,598.
- 71% of students are employed within a year after completing a program.
- 41% of students are earning a living wage.
- Most Common middle-skills jobs for this program are:
 - Cooks, Institution and Cafeteria.
 - Cooks, Private Household.
 - Cooks, All Other.
 - Chefs and Head Cooks.
 - Cooks, Restaurant.
 - First-Line Supervisors of Food Preparation and Serving Workers.

Source: CTE LaunchBoard

Sources

O*Net Online, Labor Insight/Jobs (Burning Glass), Economic Modeling Specialists International (EMSI), MIT Living Wage Calculator, Bureau of Labor Statistics (BLS) Education Attainment, California Community Colleges Chancellor's Office Management Information Systems (MIS) Data Mart, CTE LaunchBoard, Statewide CTE Outcomes Survey, Employment Development Department Unemployment Insurance Dataset

Notes

Data included in this analysis represents the labor market demand for positions most closely related to Culinary Arts. Traditional labor market information was used to show current and projected employment based on data trends, as well as annual average awards granted by regional community colleges. Real-time labor market information captures job posts advertisements for occupations relevant to the field of study and should not be used to establish current job openings, because the numbers may include duplicate job postings or postings intended to gather a pool of applicants. Real-time labor market information can signal demand and show what employers are looking for in potential employees, but is not a perfect measure of the quantity of open positions.