



What Can I Do With a Major in...

Culinary Arts

Culinary Arts programs provide training for a variety of occupations in the Food Service industry. Some programs are designed to teach people the food preparation skills necessary for occupations such as Cooks, Chefs, and Kitchen Helpers. Other programs are designed to train people to supervise and train workers and to plan and manage food production. **Food and Restaurant Management** programs are designed to prepare people to manage restaurants. A few schools offer certificate and degree programs. Typical course work includes food preparation, sales, service, purchasing and control, meal planning, catering, equipment, and personnel management.

Potential Employers

- ❖ Hotels and Airlines
- ❖ Restaurants
- ❖ Hospitals and Hospice Homes
- ❖ Clinics
- ❖ Schools
- ❖ Private Agencies and Organizations
- ❖ Recreation Industries
- ❖ Gyms
- ❖ Food and Drug Administration (FDA)

Possible Job Titles

- ❖ Chef and Dinner Cook
- ❖ Baker
- ❖ Kitchen Helper
- ❖ Diet Technician
- ❖ Food Service Director
- ❖ Restaurant Manager
- ❖ Dietician
- ❖ Nutritionist
- ❖ Food Safety Manager
- ❖ Food Technologist
- ❖ Cooking Instructor

How This Major Helps You Move Forward:

Skills Learned in this Major

- ❖ Meal Planning
- ❖ Personnel scheduling and motivation
- ❖ Market and Food Services safety
- ❖ Food storage and handling
- ❖ Techniques of management
- ❖ Sanitation and safety

Additional Information can be found at:

www.assist.org

www.salary.com

www.cacareerzone.org

www.lamission.edu/careercenter

www.uncw.edu/career/WhatCanIDoWithaMajorIn.html

CSU/UC Related Transfer Degree Options

- ❖ **CSUN:** Business Administration BS., Minor in Management
Tourism, Hospitality and Recreation Management
- ❖ **CSPU Pomona:** Culinology MINOR
Food Science and Technology B.S., Business Track, Culinology Career Track, Pre-Professional Career Track, Science & Technology Career Track, Dietetics Option
Foods and Nutrition B.S. with Nutrition Science Option, or Dietetics
- ❖ **CSULA:** Food Science B.S.
Business Administration B.S. Minor in Management
- ❖ **CSUF:** Business Administration, B.S., Minor in Management
- ❖ **CSUFRES:** Food and Nutritional Sciences B.S. Culinology Option
Food and Nutritional Sciences B.S. Dietetics and Food Administration, Food Science,
Business Administration B.S
- ❖ **CSUSD:** Foods and Nutrition and Food Science
- ❖ **SDSU:** Hospitality and Tourism Management, emphasis: Restaurant, Operations & Mgmt.
- ❖ **CPU, San Luis Obispo:** Food Science and Technology B.S.,
Food Science B.S., Conc. in Advanced Food Science, Applied Food Technology, Culinary
- ❖ **UCD (Davis):** Food Science B.S.
- ❖ **UCIrvine:** Business Administration BA
- ❖ **UCRiverside:** Business Administration B.S.
- ❖ **The Art Institute of California, Orange County, San Diego, San Francisco:** Culinary Management BS, Hospitality Food and Beverage Management BS

Go to www.assist.org to see more universities that offer these majors

CSU/UC Graduate Degree Options

- ❖ **CSUN:** Business Administration MBA
- ❖ **UCD:** Food Science M.S. or PhD
- ❖ **UCLA:** Management MBA

This is **general information**. For specific information on majors and careers please see a counselor in the Career Center – Claudia Ramirez (818) 833-3403; careercenter@lamission.edu