

Hospitality and Tourism Cluster



Hospitality and tourism encompasses the management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services.

Data Sources
Bureau of Labor
Statistics
CareerInfoNet
CareerClusters
The College
Board
Tracer

Chefs and Head Cooks

While a chef's job revolves around creating meals that taste and look great, there are all kinds of chefs. While cuisine, sous (assistant) and pastry chefs take care of the cooking, executive chefs spend most of their time planning menus and supervising others.

If cooking and planning menus is your cup of tea, a career as a **chef or head cook** may be for you.

Chefs and head cooks plan menus and create meals in a variety of settings, from cafeterias to upscale restaurants. There are many levels of chefs, from prep chefs to executive.

Are You Ready To...?

- Plan menus
- Supervise the kitchen staff
- Hustle to fill orders
- Cater to fussy customers
- Work long hours in a hot kitchen

It Helps To Be...

Passionate about food and full of energy: the hours are long and the demands are high. A keen sense of taste and smell will help, too.

A Day In The Life...

- Bake breads, rolls or other baked goods
- Conduct training for personnel
- Cook in quantity
- Decorate cakes
- Determine food or beverage costs
- Follow recipes
- Identify cut or grade of meat
- Estimate materials or labor requirements

Salary and Opportunity in the Austin-area

Median Hourly Wage: \$19.46

*That comes out to more than
\$40,484 a year.*

**In 2016, we had
933 Chefs and Head Cooks.
By 2026, we'll need 1,165.**

Could you be one of the 232?

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Chefs and Head Cooks

After High School...

In addition to a high school diploma, many employers look for chefs and head cooks with an **associate's** or **bachelor's degree** from a cooking school or college.



Top 5 Industries for Chefs and Head Cooks

1. Full-Service Restaurants
2. Traveler Accommodation
3. Special Food Services
4. Other Amusement and Recreation Industries
5. Limited-Service Eating Places

For more Career Profiles, visit our website:

[http://www.wfscapitalarea.com/YouthServices/
CareerPlanning.aspx](http://www.wfscapitalarea.com/YouthServices/CareerPlanning.aspx).

Related Degrees

- Culinary Arts
- Food Science
- Foods, Nutrition and Wellness Studies
- Hospitality Administration and Management
- Nutrition Sciences
- Restaurant and Culinary Management

Related Industry Certifications

- Certified Chef de Cuisine
- Certified Correctional Food Systems Manager
- Certified Correctional Foodservice Professional
- Certified Executive Chef
- Certified Executive Pastry Chef

Related Careers

- Agricultural and Food Scientists
- Dietetic Technicians
- Dietitians and Nutritionists
- Food Service Managers
- Health Educators
- Lodging Managers
- Meeting and Convention Planners

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