Culinary Career Pathways
Your Path To Possible

Suggested High School Classes
• Nutrition and Wellness
• Culinary Foundations
• Family Consumer Science

Career Pathway Info Sheet

Two-Year Programs
• Culinary/Hospitality
  FOCUS AREAS
  • Baking/Pastry
  • Culinary Arts
  • Hospitality Management
  • Dietary Manager (certificate)

Four-Year Programs
• Culinary Science
• Family and Consumer Science
• Community Health and Wellness
• Hospitality
• Restaurant & Tourism Management
• Nutrition and Dietetics
• Nutrition and Health Science

Careers
Associates Degree
• Baker
• Dietary Manager
• Grill Cook
• Sous Chef
• Dining Associate
• Cake Decorator

Careers
Associates & Bachelors Degrees
• Cook
• Chef
• Buyer
• Menu Developer
• Pastry Chef
• Restaurant Manager
• Food Service Manager
• Hospitality Manager

Careers
Bachelors Degree
• Manager of research and development
• Product assurance
• Corporate executive chef
• Research and development chef
• Senior culinary research technologist
• Savory lab manager
• Formulation chef

Important Skills-Strengths-Interests
• Business skills
• Communication skills
• Creativity
• Dexterity
• Leadership skills
• Physical stamina
• Sense of taste and smell
• Time management
• Interpersonal skills
• Teamwork

SENCAP/Dual Credit Advantage/TCA

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