

## Culinary Career Pathways

Your Path To Possible

### Suggested High School Classes

- Nutrition and Wellness
- Culinary Foundations
- Family Consumer Science

SENCAP/Dual Credit Advantage/TCA



### 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

SCC Admissions Office: [admissions@southeast.edu](mailto:admissions@southeast.edu)

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