

Culinary Arts & Plant-Based Cooking

Inland Empire/Desert Region (Riverside and San Bernardino counties combined)

This workforce demand report uses state and federal job projection data developed before the economic impact of COVID-19. The COE is monitoring the situation and will provide more information as it becomes available. Please consult with local employers to understand their current employment needs.

Introduction

This report provides labor market occupational demand and wage research and postsecondary program outcomes related to plant-based cooking within the culinary arts training program. The California Community College culinary arts (TOP 1306.30) program prepares students for employment as plant-based chefs and head cooks through instruction related to the selection, storage, preparation, and service of food in quantity, including the culinary techniques used by chefs, institutional cooks, bakers, and catering services (Taxonomy of Programs, 2012). Occupational definitions, alternative job titles, education, work experience, and training requirements are provided below:

Chefs and Head Cooks (35-1011)

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.

Sample job titles: Banquet Chef, Certified Executive Chef (CEC), Chef, Cook, Executive Chef (Ex Chef), Executive Sous Chef, Head Cook, Kitchen Manager, Pastry Chef, Sous Chef

Entry-Level Educational Requirement: High school diploma or equivalent

Training Requirement: None

Work Experience: Five years or more

Incumbent workers with a Community College Award or Some Postsecondary Coursework: 38%

Employment

In 2021, there were 1,153 chef and head cook jobs in the Inland Empire/Desert Region. Employment for this occupation is expected to grow by 8% through 2026. Over this period, 170 annual job openings are projected for chefs and head cooks. Exhibit 1 displays the job counts, five-year projected job growth, job openings, and the share of incumbent workers age 55 years and better in the region.

Exhibit 1: Five-year projections, 2021-2026

Occupation	2021 Jobs	2026 Jobs	2021 -2026 Change	2021 -2026 % Change	2021-25 Job Openings	Annual Job Openings	% of workers age 55+
Chefs and Head Cooks	1,153	1,245	92	8%	849	170	21%

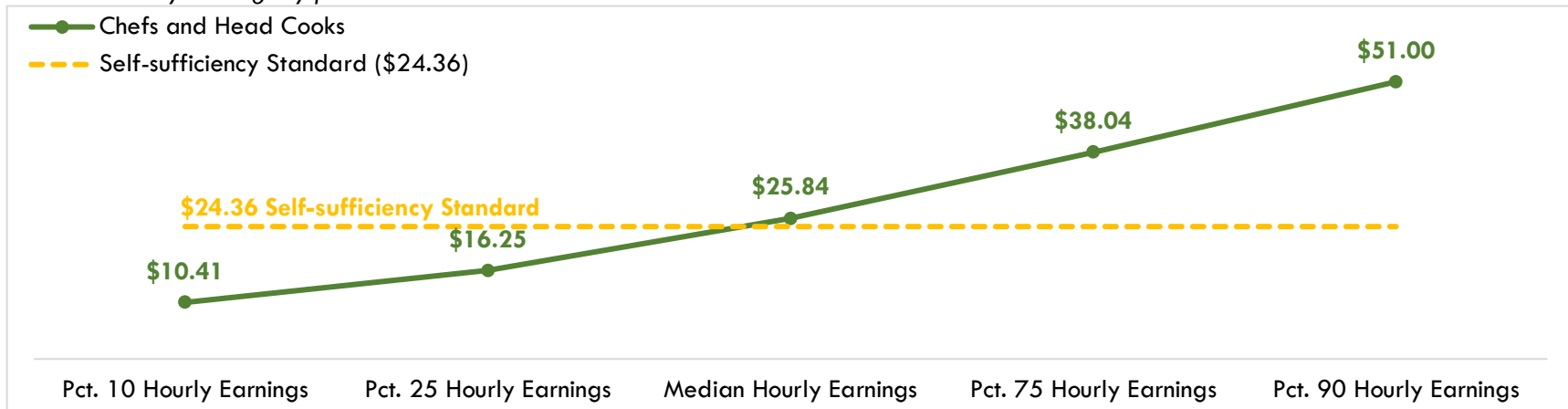
Source: Emsi 2022.2

Earnings

Community colleges should ensure their training programs lead to employment opportunities that provide self-sustainable income. The University of Washington estimates that a self-sufficient hourly rate for a single adult with one school-age child is \$24.36 per hour or \$51,452 annually in Riverside County; \$23.73 per hour or \$50,119 annually in San Bernardino County (Pearce, 2021). For this study, the higher hourly earnings requirement in Riverside County is adopted as the self-sufficiency standard for the two-county region.

Exhibit 2 displays the hourly earnings for chefs and head cooks in the Inland Empire/Desert Region. The median hourly earnings for chefs and head cooks surpass the self-sustainability rate, indicating that at least the top 50% of workers earn a self-sustainable wage.

Exhibit 2: Hourly earnings by percentile



Source: Emsi 2022.2

Employer Online Job Advertisements

The sections below provide online job advertisement (ad) analytics data for plant-based chefs and head cooks over the last 12 months, from May 2021 to April 2022. Job ads were limited to plant-based chefs and head cooks, using the keywords “plant-based,” “vegetarian,” and “vegan.” Over this period, regional employers issued 884 job ads for chef and head cooks, and only ten job ads (1.1%) specified a desire for plant-based chefs and head cooks. Exhibit 3 displays the employers posting job ads for plant-based chefs and head cooks in the region. Showing employer names provides some insight into where students may find employment after completing a program.

Exhibit 3: Employers posting the most job ads for plant-based chefs and head cooks

Employers	Unique Job Ads
Madre Tierra Restaurant Bar (Upland)	7
St Mary's Health Center	1
Villa Portofino (Palm Desert)	1
Oakmont Senior Living (Chino Hills)	1

Source: Emsi 2022.2

Exhibit 4 displays the most common skills or qualifications found in employer job ads for plant-based chefs and head cooks. Qualifications refer to the certifications decided on by a third-party entity (school, government, industry, etc.) that acknowledges a body of skills and abilities. Skills are competencies at specific tasks or familiarity with specific subjects and tools acquired through education or experience.

Exhibit 4: The most common skills or qualifications requested in job ads for plant-based chef and head cooks

Skill or Qualification	Job Ads	% of Total Job Ads
Food Preparation	5	50%
Detail Oriented	5	50%
Cooking	4	40%
Sanitation	4	40%
Scheduling	4	40%

Skill or Qualification	Job Ads	% of Total Job Ads
Communications	3	30%
Cooperation	3	30%
Food Services	3	30%
Food Safety and Sanitation	3	30%
Microsoft Office	3	30%
Restaurant Operation	3	30%

Source: Emsi 2022.2

Community College Programs

Six regional community colleges currently offer culinary arts (TOP 1306.30) programs. Regional community college programs have issued 116 awards annually over the last three academic years, 2018-2021. No regional programs currently provide training specific to plant-based chefs and head cooks.

Exhibit 7: Average annual community college completions in culinary arts programs, 2018-21

Colleges (Local Program Title)	Annual Average Awards (2018-21)
Chaffey (Culinary Arts, Professional Baking and Patisserie)	25
Copper Mountain (Culinary Arts)	0*
Desert (Baker, Basic Culinary Arts, Culinary Catering, Culinary Management, Culinary Menu Planning, Culinary Procurement, and Cost Control, Culinary Safety & Sanitation, Intermediate Culinary Arts, Prep Cook)	25
Mt. San Jacinto (Culinary Arts)	0
Riverside (Baking & Pastry Arts, Baking and Pastry, Culinary Arts, Foundational Culinary Arts, Math Skills for the Professional Baker)	55
San Bernardino (Baking, Baking Business, Food Preparation, Food Service, Professional Baking and Management, Restaurant Service)	10
Total	116

Sources: MIS Data Mart, COCI

*Copper Mountain College issued one culinary arts certificate in the 2019-20 academic year



This labor market brief provides an occupational and community college program overview and is not intended for regional program recommendation or submission to the California Community Colleges Chancellor's Office.

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