



Culinary Arts (TOP 1306.30)

March 2023

Prepared by the South Central Coast Center of Excellence for
Labor Market Research

Program Recommendation

This report was compiled by the South Central Coast¹ Center of Excellence to provide regional labor market data for the program recommendation – Culinary Arts. This report can help determine whether there is demand in the local labor market that is not being met by the supply from programs of study (CCC and non-CCC) that align with this occupation group.

Key Findings

- In the South Central Coast region, **the number of jobs related to Culinary Arts are expected to increase** for Cooks, Restaurant, First-Line Supervisors of Food Preparation and Serving Workers, and Chefs and Head Cooks.
- Culinary Arts is anticipated to experience a **high risk of automation** for Cooks, Restaurant and First-Line Supervisors of Food Preparation and Serving Workers and a **low risk of automation** for Chefs and Head Cooks.
- In 2021 there were 124 regional completions in programs related to the occupations identified as aligned with Culinary Arts and 2,622 openings, indicating an **undersupply**.
- Typical entry-level education ranges from **no formal educational credential** for Cooks, Restaurant to a **high school diploma or equivalent** for Chefs and Head Cooks and First-Line Supervisors of Food Preparation and Serving Workers.
- Completers of Culinary Arts programs from the 2019-2020 academic year in the South Central Coast region had a **median annual wage upon completion of \$26,704**.
- 51% of students are **employed within a year** after completing a program.
- 29% of students **attained a living wage** within a year of completion.
- Completers experienced an average of +29% **change in earnings after exiting**.
- 80% of students were **part-time**, 18% **skill builders**, 36% **first-generation**, and 77% **economically disadvantaged**.

¹ The South Central Coast Region consists of San Luis Obispo County, Santa Barbara County, Ventura County, and the following cities from North Los Angeles County: Canyon Country, Castaic, Lake Hughes, Lancaster, Littlerock, Llano, Newhall, Palmdale, Pearblossom, Santa Clarita, Stevenson Ranch, and Valencia.

Occupation Codes and Descriptions

There are three occupations in the standard occupational classification (SOC) system that were identified as related to Culinary Arts for this analysis. The occupation titles and descriptions, as well as reported job titles, are included in Exhibit 1.

Exhibit 1 – Occupation, Description, and Sample Job Titles

SOC Code	Title	Description	Sample of Reported Job Titles
35-1011	Chefs and Head Cooks	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.	Banquet Chef, Certified Executive Chef (CEC), Chef, Cook, Executive Chef (Ex Chef), Executive Sous Chef, Head Cook, Kitchen Manager, Pastry Chef, Sous Chef
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	Directly supervise and coordinate activities of workers engaged in preparing and serving food.	Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor
35-2014	Cooks, Restaurant	Prepare, season, and cook dishes such as soups, meats, vegetables, or desserts in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.	Appetizer Preparer, Back Line Cook, Banquet Cook, Breakfast Cook, Broil Cook, Cook, Fry Cook, Grill Cook, Line Cook, Prep Cook (Preparation Cook)

Source: O*NET Online

Current and Future Employment

In the South Central Coast region, the number of jobs related to Culinary Arts are expected to increase for Cooks, Restaurant, First-Line Supervisors of Food Preparation and Serving Workers, and Chefs and Head Cooks.

Exhibit 2 – Five-Year Projections for Culinary Arts in the South Central Coast Region

SOC	Occupation	2022 Jobs	2027 Jobs	2022-2027 Change	2022-2027 % Change
35-2014	Cooks, Restaurant	8,389	9,603	1,214	14%
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	6,486	7,088	602	9%
35-1011	Chefs and Head Cooks	1,556	1,684	127	8%

Source: Economic Modeling Specialists International (EMSI)

Earnings

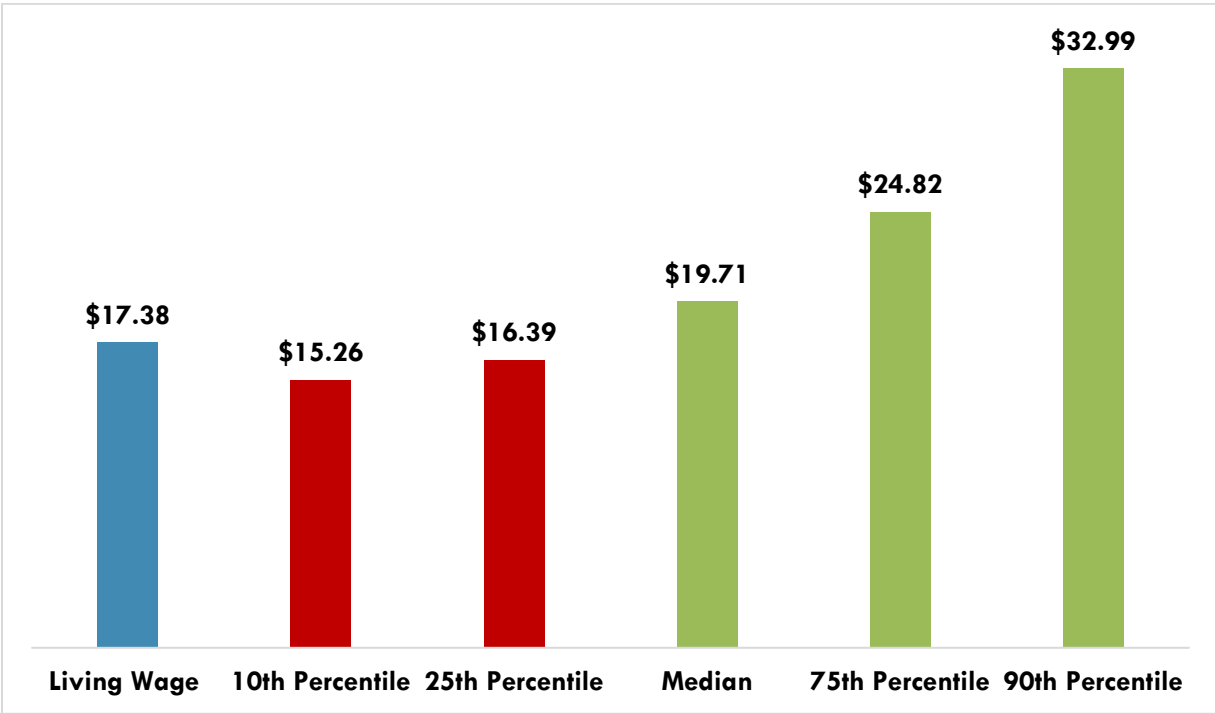
Exhibit 3 contains hourly wages and annual average earnings for these occupations. Entry-level hourly earnings are represented by the 25th percentile of wages, median hourly earnings are represented by the 50th percentile of wages, and experienced hourly earnings are represented by the 75th percentile of wages, demonstrating various levels of employment.

Exhibit 3 – Earnings for Culinary Arts in the South Central Coast Region

SOC	Occupation	Entry-Level Hourly Earnings	Median Hourly Earnings	Experienced Hourly Earnings
35-2014	Cooks, Restaurant	\$14.56	\$14.97	\$17.33
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	\$14.88	\$16.31	\$18.31
35-1011	Chefs and Head Cooks	\$16.35	\$17.89	\$23.48

Source: Economic Modeling Specialists International (EMSI)

Exhibit 3b – Earnings for Culinary Arts in the South Central Coast Region



Source: Family Needs Calculator (Living wage is based on Single Adult households with no children); Economic Modeling Specialists International (EMSI)

Employer Job Postings

In this research brief, real-time labor market information is used to provide a more nuanced view of the current job market, as it captures job advertisements for occupations relevant to the field of study. Employer job postings are consulted to understand who is looking in the field and what they are looking for in potential candidates. To identify job postings related to Culinary Arts the following standard occupational classifications were used:

35-1012	First-Line Supervisors of Food Preparation and Serving Workers
35-2014	Cooks, Restaurant
35-1011	Chefs and Head Cooks

Top Occupations

In 2022, there were 5,632 employer postings for the occupations related to Culinary Arts.

Exhibit 4 – Top Occupations by Job Postings

SOC Code	Occupation	Job Postings, Full Year 2022
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	2,691
35-2014	Cooks, Restaurant	2,160
35-1011	Chefs and Head Cooks	781

Source: Labor Insight/Jobs (Burning Glass)

Exhibit 4b – Top Occupations and Risk of Automation

SOC Code	Occupation	Risk of Automation
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	High
35-2014	Cooks, Restaurant	High
35-1011	Chefs and Head Cooks	Low

Source: Labor Insight/Jobs (Burning Glass)

Top Titles

The top job titles for employers posting ads for jobs related to Culinary Arts are listed in Exhibit 5. Shift Leaders is mentioned as the job title in 15% of all relevant job postings (598 postings).

Exhibit 5 – Job Titles

Title	Job Postings, Full Year 2022
Shift Leaders	598
Cooks	528
Shift Supervisors	509
Line Cooks	346
Prep Cooks	237

Source: Labor Insight/Jobs (Burning Glass)

Top Employers

Exhibit 6 lists the major employers hiring professionals in the Culinary Arts field. The top employer posting job ads was Starbucks. The top worksite cities for these occupations were Santa Barbara, Thousand Oaks, Santa Clarita, Ventura, and Oxnard.

Exhibit 6 – Top Employers (n=2,633)

Employer	Job Postings, Full Year 2022
Starbucks	552
Taco Bell	104
Target	93
Marriott International	91
Rubio's Restaurants	82

Source: Labor Insight/Jobs (Burning Glass)

Skills

The tables in Exhibit 7 list employers' most commonly requested skills in job postings related to Culinary Arts. Restaurant Operation is the most sought-after specialized skill for employers, followed by Cooking and Food Safety and Sanitation. Customer Service, Communications, and Leadership were the most requested baseline skills. Microsoft Excel, Microsoft Outlook, and Microsoft Word were the most commonly requested software and programming skills.

Exhibit 7 – Specialized Skills (n= 13,659)

Skills	Job Postings, Full Year 2022
Restaurant Operation	2,140
Cooking	1,220
Food Safety and Sanitation	1,092
Food Preparation	914
Cash Handling	771
Food Services	767
Grilling	531
Retail Operations	487
Food Quality Assurance And Control	347
Cash Register	290
Merchandising	259
Purchasing	210
Inventory Management	198
Customer Complaint Resolution	187
Restaurant Management	184

Source: Labor Insight/Jobs (Burning Glass)

Exhibit 7b – Baseline Skills (n= 23,147)

Skills	Job Postings, Full Year 2022
Customer Service	1,840
Communications	1,657
Leadership	1,248
Sanitation	1,237
Management	1,198
Interpersonal Communications	856
Presentations	850
Cleanliness	825
Operations	819
Proactivity	699

Source: Labor Insight/Jobs (Burning Glass)

Exhibit 7c – Software and Programming Skills (n= 793)

Skills	Job Postings, Full Year 2022
Microsoft Excel	100
Microsoft Outlook	98
Microsoft Word	85
Microsoft Office	75
Epic EMR	58
Microsoft PowerPoint	35
Kronos (Timekeeping Software)	24
Java (Programming Language)	24
Spreadsheets	22
Opera (Web Browser)	13

Source: Labor Insight/Jobs (Burning Glass)

Industry Concentration

Exhibit 8 shows the industries with the most Culinary Arts postings in the South Central Coast region. Note: 34% of records have been excluded because they do not include an industry. As a result, the chart below may not be representative of the full sample.

Exhibit 8 – Industries Employing the Most in the Culinary Arts Field, 2022

Industry	Occupation Group Jobs in Industry	% of Occupation Group in Industry
Accommodation and Food Services	2,485	67%
Retail Trade	305	8%
Health Care and Social Assistance	272	7%
Administrative and Support and Waste Management and Remediation Services	181	5%
Construction	74	2%

Source: Labor Insight/Jobs (Burning Glass)

Certifications

Exhibit 9 lists the most in-demand certifications in the Culinary Arts field. The top requested certification in job postings was ServSafe Certification.

Exhibit 9 – Certifications (n= 1,410)

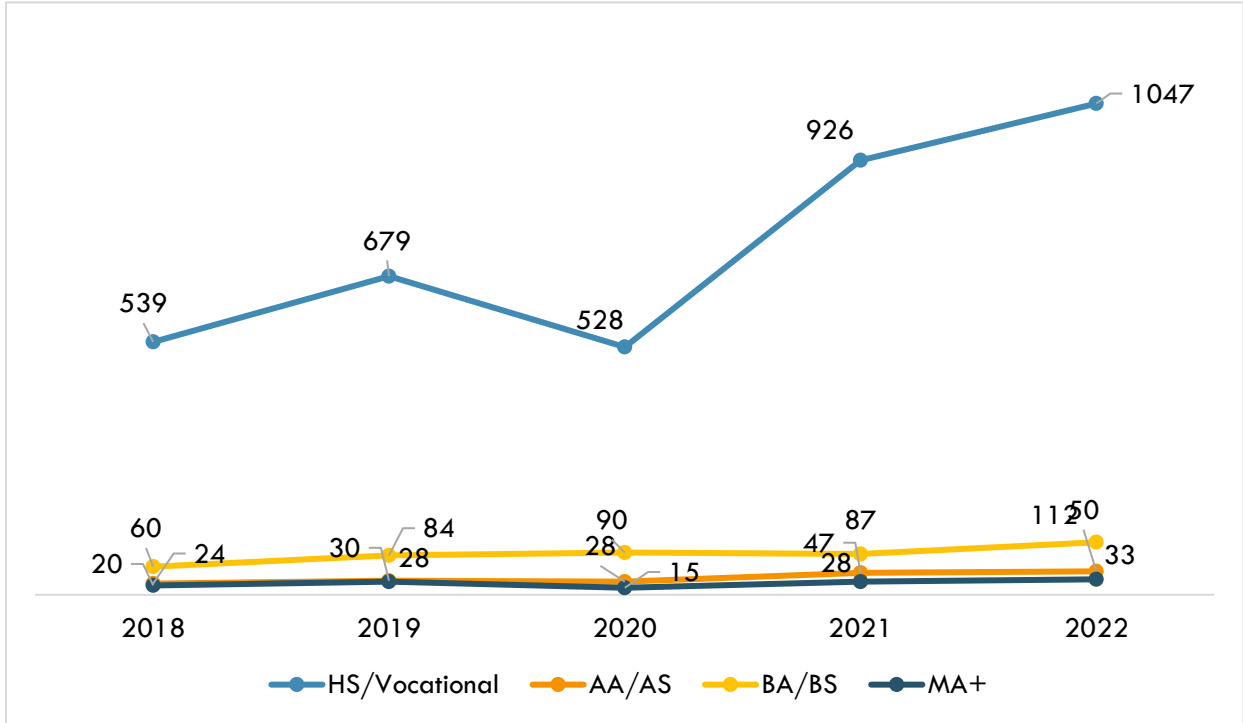
Certifications	Job Postings, Full Year 2022
ServSafe Certification	490
Food Handler's Card	354
Valid Driver's License	292
Food Safety Certification	53
Cardiopulmonary Resuscitation (CPR) Certification	32

Source: Labor Insight/Jobs (Burning Glass)

Job Postings - Minimum Educational Attainment Over Time

Exhibit 10 displays the change in job advertisements over the last five years for Culinary Arts, according to the minimum advertised education. In 2022, there were 1,242 total job ads posted with a minimum advertised education, with 1,047 of them requiring a high school diploma or vocational training.

Exhibit 10 – Educational Demand, Minimum Advertised



Source: Labor Insight / Jobs (Burning Glass)

Job Postings – Proportion of Job Postings by Minimum Educational Attainment Required

To gauge employer preference for candidates with particular education levels, the proportion of job postings by minimum advertised education appears in Exhibit 11. Employers posting job ads for Culinary Arts have frequently sought candidates with a high school diploma or vocational training.

Exhibit 11 – Occupational Demand by Education, Minimum Advertised

Minimum Education Requirement	2018	2019	2020	2021	2022
HS Diploma / Vocational Training	84%	83%	80%	85%	84%
Associate Degree	4%	4%	4%	4%	4%
Bachelor’s Degree	9%	10%	14%	8%	9%
Graduate Degree	3%	3%	2%	3%	3%

Source: Labor Insight/ Jobs (Burning Glass)

Education and Training

Exhibit 12 shows the typical entry-level education requirement for the occupations of interest, along with the typical on-the-job training needed to attain competency in the occupation.

Exhibit 12 – Education and Training Requirements

SOC	Occupation	Typical entry-level education	Typical on-the-job training
35-2014	Cooks, Restaurant	No formal educational credential	Moderate-term on-the-job training
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	High school diploma or equivalent	None
35-1011	Chefs and Head Cooks	High school diploma or equivalent	None

Source: Bureau of Labor Statistics Employment Projections (Educational Attainment)

Regional Completions and Openings

There were 124 regional completions (2021) and 2,622 regional openings (2021) in the South Central Coast region aligned with programs related to the occupations in this report.

Exhibit 13 – Completions and Openings

8 Regional Institutions had Related Programs (2021)	124 Regional Completions (2021)	2,622 Annual Openings (2021)
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Source: Economic Modeling Specialists International (EMSI)

Related Programs

CIP Code	Program	Completions (2021)
12.0500	Cooking and Related Culinary Arts, General	50
19.0501	Foods, Nutrition, and Wellness Studies, General	42
12.0504	Restaurant, Culinary, and Catering Management/Manager	29
12.0501	Baking and Pastry Arts/Baker/Pastry Chef	3
12.0503	Culinary Arts/Chef Training	0
19.0505	Foodservice Systems Administration/Management	0

Source: Economic Modeling Specialists International (EMSI)

CCC and Non-CCC Awards

Exhibit 14 lists the number of completers from programs related to Culinary Arts in the South Central Coast region.

Exhibit 14 – CCC and Non-CCC Awards the South Central Coast, 2021

CCC Programs	Completers
Allan Hancock College	26
College of the Canyons	25
Oxnard College	16
Cuesta College	15
Santa Barbara City College	11
Moorpark College	10
Ventura College	5
Non-CCC Programs	Completers
University of Antelope Valley	16

Source: Economic Modeling Specialists International (EMSI)

Student Outcomes

The CTE LaunchBoard provides student outcome data on the effectiveness of CTE programs. The following student outcome information was collected from exiters of the regional Culinary Arts Programs (TOP: 1306.30) for the 2019-2020 academic year.

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Sources

O*Net Online, Labor Insight/Jobs (Burning Glass), Economic Modeling Specialists International (EMSI), MIT Living Wage Calculator, Bureau of Labor Statistics (BLS) Education Attainment, California Community Colleges Chancellor's Office Management Information Systems (MIS) Data Mart, CTE LaunchBoard, Statewide CTE Outcomes Survey, Employment Development Department Unemployment Insurance Dataset

Notes

Data included in this analysis represent the labor market demand for relevant positions most closely related to Culinary Arts. Traditional labor market information was used to show current and projected employment based on data trends, as well as annual average awards granted by regional community colleges. Real-time labor market information captures job post advertisements for occupations relevant to the field of study and can signal demand and show what employers are looking for in potential employees, but is not a perfect measure of the quantity of open positions. All representations have been produced from primary research and/or secondary review of publicly and/or privately available data and/or research reports. The most recent data available at the time of the analysis was examined; however, data sets are updated regularly and may not be consistent with previous reports. Efforts have been made to qualify and validate the accuracy of the data and findings; however, neither the Centers of Excellence for Labor Market Research (COE), COE host district, nor California Community Colleges Chancellor's Office are responsible for the applications or decisions made by individuals and/or organizations based on this study or its recommendations.