

Occupational Outlook: Culinary Arts

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When students complete the Culinary Arts program at LCHC they are qualified for jobs such as chefs, cooks, and food preparation workers for institutions, cafeterias, fine dining restaurants, and fast food establishments.

The job outlook for chefs and head cooks is expected to increase by 9% from 2014 to 2024, according to the U.S. Bureau of Labor Statistics. Also, the job outlook for food preparation workers is predicted to grow by 6% from 2014 to 2024 (U.S. Bureau of Labor Statistics).

In Texas, employment for chefs and head cooks is projected to increase by 19.30% from 2012 to 2022, according to Texas CARES Regional Occupation Information. In the Gulf Coast region (greater Houston area), employment outlook for chefs and head cooks is projected to increase from 1,600 in 2012 to 1,950 in 2022.

Employment for food preparation workers in Texas is predicted to increase by 18.90% from 2012 to 2022 (Texas CARES Regional Occupation Information). In the Gulf Coast region, Texas CARES expects employment to increase from 12,780 in 2012 to 15,750 in 2022. The job potential is above average for this group of workers.

According to the U.S. Bureau of Labor Statistics, population and income growth will result in greater demand for high-quality dishes at a variety of dining venues. As a result, more restaurants and other dining places are expected to open to satisfy consumer desire for dining out. Consumers also are continuing to demand healthier meals made from scratch in restaurants, in cafeterias, in grocery stores, and by catering services. To ensure high-quality dishes, these establishments are increasingly hiring experienced chefs to oversee food preparation (U.S. Bureau of Labor Statistics).