

CULINARY ARTS & RESTAURANT MANAGEMENT



Restaurant Management works with the chef, deciding on recipes and planning menus. They manage everything down to the last detail such as ordering flowers for the tables. They plan and balance the budget, making sure everything is in order and the accounts balance. In larger restaurants, they often plan the marketing campaigns and strategies necessary to meet sales, which are set by the head office. They work either directly or indirectly in the preparation and service of food items in the public or private sector. They work in a range of establishments including, but not limited to, hotels, full-service restaurants, private clubs, corporate dining, institutional catering, caterers, and home meal replacement (carry-out). You can work toward an associate degree with the help of a \$3,000 Sinclair Tech Prep Scholarship and earn college credit in high school toward your degree. Students can take any Advanced Placement or Honors classes while taking this Tech Prep program!

*Source: United States Department of Labor – Bureau of Labor Statistics (accessed 12/18)
(<https://www.bls.gov/ooh/occupation-finder.htm>)*

Occupation	Projected Job Growth by 2026	Average Salary
Chefs and Head Cooks	10%	\$45,950
Food Service Managers	9%	\$52,030
Food Preparation Workers	8%	\$22,730
Bakers	8%	\$25,690

Industry Credentials Offered

ServSafe
ProStart Certificate of Achievement

Student Organizations

Family, Career and Community
Leaders of America (FCCLA)
ProStart