

Occupation Research

Name: **Chefs and Head Cooks Erick Buckner**

(This sheet is filled-in during Unit 1, Lessons 3-5.)

Holland Code: 35.1011.00 RAE (Artistic, Realistic and Enterprising)

Educational Goal: **high school diploma or equivalent.**

	Occupation #1	Occupation #2	Occupation #3
Occupation Title	Cooks, Restaurants	Bakers	Bartender
SOC Code	35-2014	51-3011.00	6512
What They Do	Cooks' responsibilities include preparing food, managing food stations, cleaning the kitchen, and helping the chefs. Restaurants will give a title to the cooks according to their designated stations.	Bakers produce various types and quantities of breads, pastries, and other baked goods sold by grocers, wholesalers, restaurants, and institutional food services. ... Commercial bakers, also called production bakers, work in manufacturing facilities that produce breads, pastries, and other baked products.	Bartenders, or Mixologists, mix and serve alcoholic beverages based on customer requests. Their duties include verifying the identification and age of customers, preparing and serving alcoholic beverages, accepting payment from customers, cleaning glasses and bar utensils and balancing cash receipts to record sales. Bartenders mix and serve alcoholic and non-alcoholic beverages. They are employed in restaurants, hotels, bars, taverns, private clubs, banquet halls and other licensed establishments.
Work Environment Where do they work and in what conditions? How physical is the work?	They work in hot, cramped, and uncomfortable conditions surrounded by fire, boiling liquids,	Most bakers work in retail or commercial bakeries (manufacturing facilities), grocery stores or wholesale	Bartenders work at restaurants, bars, clubs, hotels, and other food service and drinking

Occupation Research

	<p>and sharp knives. Depending on the size of the restaurant, restaurant cooks may do all the food preparation themselves or, in larger restaurants, they may have help.</p>	<p>club stores, and restaurants. Work shifts often include early mornings, late evenings, weekends, and holidays</p>	<p>establishments. During busy hours, they are under pressure to serve customers quickly and efficiently.</p>
<p>Work Schedule When do they work – days of the week, holidays? How many hours do they work per week?</p>	<p>Most chefs and head cooks work full time, including early mornings, late evenings, weekends, and holidays. Many chefs and head cooks work more than 40 hours a week.</p>	<p>Early Mornings, late evenings, weekends and holidays</p>	<p>Bartenders may work more than forty hours per week. They often work until very late at night and on weekends and some holidays. Some bartenders work split shifts; that is, they work for a few hours, take a long break, and return to work a few hours later. Part-time positions are often available.</p>
<p>Education Is a specific college degree needed? Is there additional education or training that is helpful?</p>	<p>Most cooks learn their skills through on-the-job training and work-related experience. Although no formal education is required, some restaurant cooks and private household cooks attend culinary schools. Others attend vocational or apprenticeship programs.</p>	<p>No formal educational credential</p>	<p>No formal educational credential</p>
<p>Licenses, Certifications and/or Registrations</p>	<p>American Culinary Federation</p>	<p>Retail Bakers of America</p>	<p>National Restaurant Association Educational Foundation</p>
<p>Important Qualities</p>	<p>Agility, Great Taste Buds and Physical Strength</p>	<p>Dedication, Patience and Communication</p>	<p>1) Knowledgeable about drinks. A professional must</p>

Occupation Research

			<p>know their craft.2) Maintain cleanliness. 3) Good customer service skills.Great time management and memory.Listen to what customers are saying. Smile!</p>
<p>Other Requirements Are there any medical, physical or background checks? Do you need experience in another related occupation?</p>	<p>High school diploma or equivalent preferred. Culinary school 2-4 year degree or foreign equivalency preferred. Prior experience in related food and beverage service and food preparation positions. Thorough experience with hot and cold food preparation.</p>	<p>No formal education requirements</p>	<p>Bartenders need at least a high school diploma or GED. Many Bartenders also complete bartending school to earn a certification. Food and alcohol handling certifications are also available</p>
<p>Chosen State: Georgia</p>			
<p>Yearly Wages</p>	<p>High: \$31,500 Low: \$23,520</p>	<p>High: \$27,380 Low: \$2,281</p>	<p>High: \$98,000 Low: \$19,390</p>
<p>Projected Growth (%)</p>	<p>6%</p>	<p>7%</p>	<p>10%</p>
<p>Projected Annual Job Openings</p>	<p>In the U.S.A.: \$53,380 In chosen state: \$25.66</p>	<p>In the U.S.A.: \$26,000 In chosen state: Faster than average</p>	<p>In the U.S.A.: Employment of bartenders is projected to grow 6 percent from 2019 to 2029, faster than the average for all occupations. Overall job prospects are expected to be very good because of the need to replace workers who leave the occupation.</p> <p>In chosen state:\$16,000 is the 25th percentile. Salaries below this are</p>

Occupation Research

			outliers. \$33,000 is the 90th percentile.
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