

CAREER MAP

FOR COOKS & CHEFS

What's special about this career map?

This career map is different because it is based on the real experiences of actual people. It is true-to-life. The information comes from online work histories of people who were Cooks and Chefs in the New York City metropolitan area.

What are the numbers behind it?

Cooks with less than five years' experience usually had the following job titles: Line Cook (73%), Prep Cook (12%) and Pastry Cook (10%) Grill Cook (2%) and Banquet Cook (2%).

The online work histories showed that after 5 to 10 years as a Cook:

- 31% remained Cooks
- 41% were Sous Chefs
- 10% were Pastry Chefs
- 7% were Food & Beverage Managers
- 6% were Executive Chefs

The table below shows the jobs that people had moved into after 10 to 15 years. As illustrated on the Career Map, some were Cooking jobs (in orange), some were Management/Business jobs (in green) and a number were a Combination of the two (in orange and green), with aspects of both cooking and management.

JOBS 5 YEARS LATER							
Sous Chef		Pastry Chef		Food & Beverage Manager		Executive Chef	
JOBS 10-15 YEARS LATER							
Remained Sous Chef	24%	Remained Pastry Chef	43%	Remained Food & Beverage Manager	11%	Remained Executive Chef	73%
Executive Chef	20%	Head Chef	13%	Restaurant Manager	15%	Executive Sous Chef	3%
Executive Sous Chef	17%	Executive Pastry Chef	12%	Food and Beverage Director	13%	General Manager	3%
				Executive Chef	13%		

For more information

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