

## Culinary Arts – Chef/Cook

**Median hourly  
earnings:  
\$13.05-\$22.00**

**Median annual  
earnings:  
\$27,560-\$46,460**

### Occupation Description

Chefs and Cooks work directly with the preparation of food for service in various establishments including full-service restaurants, catering facilities, institutional dining, corporate dining, and other various venues.

### Education and Training Needed

When hiring chefs and others in advanced cooking positions, employers usually prefer applicants who have training after high school. Training programs range from a few months to two years or more. Vocational or trade-school programs typically offer basic training in food handling and sanitation procedures, nutrition, slicing and dicing methods for various kinds of meats and vegetables, and basic cooking methods, such as baking, broiling, and grilling. Longer programs leading to a certificate or a 2- or 4-year degree train chefs for fine-dining or upscale restaurants. They offer a wider array of training specialties, such as advanced cooking techniques; cooking for banquets, buffets, or parties; and cuisines and cooking styles from around the world. The American Culinary Federation accredits more than 200 formal academic training programs and sponsors apprenticeship programs around the country. Typical apprenticeships last two years and combine classroom training and work experience.

### Training Providers

[Through the Kitchen Door, Inc.](#)  
3305 Pauline Drive  
Chevy Chase, MD 20815  
Phone: (301) 657-1157 or (202) 255-9121

### Earning While Learning

Earning While Learning is an experiential professional training program run as a non-profit catering enterprise. It is self-sustaining and funded by the sale of catering services prepared and staffed entirely by trainees and their teachers. Trainees learn to how to cook and serve fine foods for receptions, dinners, lunches, weddings, other celebrations and large corporate and community events. Earning While Learning pays trainees as they develop skills and their own small businesses.

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### [Carlos Rosario International Public Charter School](#)

1100 Harvard St, NW  
Washington, DC 20009  
Phone: (202) 797-4700

### **Culinary Arts Training**

The Culinary Arts Training Program operates in the Marriott Culinary Arts Center, which is the new commercial kitchen area located in the lower level of the Harvard Street facility. This three-pronged program launches graduates into the food service industry with a solid knowledge of the essential hard and soft career skills to meet or exceed employer's expectations. Students learn the terminology, safety and sanitation regulations, basic and advanced cooking principles, and nutrition knowledge necessary to obtain a certificate as a Certified Food Handler; and they develop basic business and entrepreneurial skills. They enter as junior members of the American Culinary Federation, and become full members upon graduation. Eligibility requirements: entrance exam, ESL 6, \$20 fee.

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### [University of the District of Columbia](#)

Division of Continuing Education  
410 8th St. NW, Room 609  
Washington, DC 20004  
Phone: (202) 274-6663

### **Culinary Arts Program**

The Culinary Arts Program provides students with laboratory and practical training in the culinary arts. Upon successful completion of the program, participants are equipped with the skills necessary for employment as professional cooks and/or to advance their education in the hospitality industry. This program will prepare individuals to become certified culinarians through the American Culinary Federation, Inc. Participants enrolled the program receive 18 weeks of intensive instruction in five major components, including Professional Cook Skills Development, Pantry/Garde Manager, Baking, Restaurant Skills Development, and on-the-job Training.

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### [New Course Catering](#)

500 3<sup>rd</sup> St., NW  
Washington, DC 20001  
Phone: (202) 347-7035

### **Food Prep Training Program**

The 4½-month, on-the-job Food Prep Training Program prepares its participants for careers in food service by providing real-life experience in a functioning restaurant.