

# Jobs of the Future

Where today's job may take you tomorrow

## Culinary Occupations to Chef-Farmers

This information was prepared by the Centers of Excellence to help students, counselors and educators in California prepare for upcoming changes in job descriptions and skills required by employers, as a result of emerging technologies and industry trends.

### Today's Job: Culinary Occupations

Chefs, cooks and caterers prepare and cook food using fresh, great-tasting ingredients to satisfy the tastes and demands of their customers. The meals chefs prepare are expertly prepared and tasty, but what these trained professionals may know about the ingredients they use — such as where they are from and how they are grown — may be lacking.

The role of chefs and other cooking professionals is evolving as a result of recent trends seeking to join sustainable agriculture and ecology with gastronomy, influenced by movements such as Locovore and Slow Food. This has created the farm-to-table cuisine featured at dining establishments that offer locally grown, seasonally available and organic products.

In learning more about, and interacting with, the development of the ingredients they work with, cooking professionals are becoming more familiar with farmers and the agriculture industry. More than ever, chefs are visiting producers to sample and learn about their products as well as forging profitable business partnerships with local growers and producers. The economic benefit from this approach supports the regional economy and enhances the sustainability of local food suppliers, including growers, gardeners, farmers, fishermen and foragers.

#### Skills Needed

Skills most often required by employers for culinary occupations are:

- Scheduling
- Purchasing
- Restaurant management
- Food safety
- Product delivery
- Leadership
- Teamwork
- Food Production
- Time Management



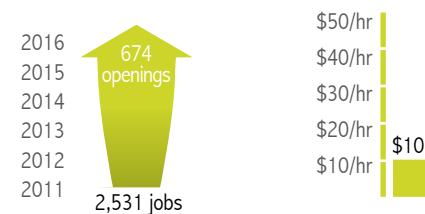
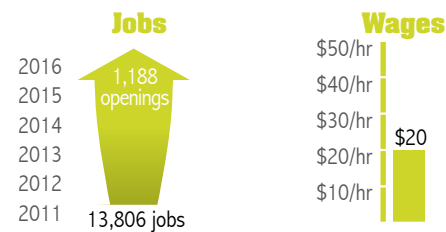
#### Chefs and Head Cooks

Direct and participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. Plan and price menu items, order supplies, and keep records and accounts.



#### Personal Chefs

Prepare meals in private homes. May also engage in the purchasing, preparing, cooking and serving of food on a "cook-for-hire" basis. Responsible for menu planning and development, marketing, financial management and operational decisions for their private business.<sup>1</sup>



A variety of job titles are used for Culinary Occupations, such as:

**Sous Chef • Executive Chef • Banquet Chef • Head Cook • Pastry Chef • Personal Chef • Certified Personal Chef**

<sup>1</sup> <http://www.uspca.com>. [Wages according to USPCA - \$25 to \$50 per hour plus food costs]

Employment data provided by Economic Modeling Specialists, Inc. (EMSI). Job titles, descriptions and skills referenced from Onetonline.org, Indeed.com and Burning-glass.com. Job openings = new jobs (growth) + separations (replacements). Hourly wage represents 2011 median hourly wage.

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## Chef-Farmer

### Tomorrow's Job: Chef-Farmers



Cynthia G. Wagner, in an article entitled "Emerging Careers and How to Create Them,"<sup>1</sup> predicts the rise of the Chef-Farmer or Agri-Restaurateur based on the trends of chefs desiring the use of local, seasonally-grown, and organic foods to complement their culinary creations. This will merge the occupations of chef and farmer or gardener.



The trend will continue and evolve with chefs and farmers collaborating on growing new and enhanced produce, seed development, and products based on customer demand created largely by the creativity of the chef's menu, and the ability to grow and produce within the timeline required for use and consumption.

<sup>1</sup> [http://www.thefutureofwork.net/assets/70\\_Jobs\\_for\\_2030.pdf](http://www.thefutureofwork.net/assets/70_Jobs_for_2030.pdf)



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