

Sample Average Salaries

Chefs \$22.74/hr.
 Cooks Institutional \$14.75/hr.
 Dishwasher \$9.13/hr.
 Food Preparer \$9.66/hr.
 Host/Hostess \$9.01/hr.
 Waiter/Waitress \$9.08/hr.
 1st Line Supervisor \$28.97/hr.
 Lodging Manager \$27.65/hr.
 Hotel, Motel, Resort Desk Clerk \$11.54/hr.
 Bakers \$11.86/hr.
 Server \$9.80/hr.
Median hourly wages for California

Industry Partners

Eurest Dining Service	Patisserie Angelica
Santa Rosa Junior College Culinary Arts Program	Josef's
Johnny Garlic's	The LOK Group
Langley's on the Green	Kendall-Jackson Wine Center
Oliver's Market	Costeaux French Bakery & Cafe
Windsor Farmers Market	Trendwest Resort Worldmark at Windsor
Hilton Sonoma Wine Country Hotel	Pegi's Catering
California Restaurant Association	DoubleTree Hotel
Cattlemens	Courtyard by Marriott
Empire College Hospitality Program	VIVA The Culinary Institute of Florence & Italian Cultural Center

Post-Secondary Training Options

Santa Rosa Junior College

Certificates:

Baking & Pastry
 Culinary Arts
 Front House Operations
 Hospitality
 Restaurant Management

Associate Degree:

Nutrition and Dietetics
 Culinary Arts
 Restaurant Management

Culinary Institute of America

Certificates:

Advanced Culinary Arts

Baking & Pastry

Associate Degrees:

Baking & Pastry

Culinary Arts

Bachelor Degrees:

Baking & Pastry

Culinary Arts

University of California

Bachelor Degree
 Food Science



Culinary & Hospitality



Hospitality & Culinary Arts Career Preparation

Why prepare for a career in Culinary Arts?

Do you appreciate good food and enjoy cooking? Is a fast-paced, hands-on team environment or setting where you excel? Do you follow directions, but also have a creative flair for spicing up recipes? Is a clean chef's jacket and hat a style statement you'd would like to make? If you answered "yes" to these questions, a career in culinary arts or hospitality may be for you.

Tourism is one of Sonoma County's strongest industries. Visitors come to our county for many reasons, one of which is the quality of our restaurants and unique culinary products (wine, cheese, bread, gourmet vegetables, and more). Our restaurants, wineries, caterers, and specialty food businesses are known throughout the world! Students interested in entering the culinary field may want to become professional chefs, line cooks, bakers, restaurant workers, or caterers—or they may be interested in working in a related business within the tourism and hospitality industry, such as hotels or travel agencies.

ROP offers several education and training opportunities to help you prepare for a career in culinary arts. After completing culinary arts classes in high school, you can obtain some types of entry-level positions or further your education at a community college, four-year college, or trade school.

To enroll in an ROP course, please contact your high school counselor

Program Offerings

Analy High School

6950 Analy Avenue, Sebastopol

- Culinary Arts

Casa Grande High School

333 Casa Grande Road, Petaluma

- Baking and Pastry
- Advanced Culinary Arts

El Molino High School

7050 Covey Road, Forestville

- Baking & Pastry Arts
- Culinary Arts
- Advanced Culinary Arts
- Events Planning
- Hospitality

Maria Carrillo High School

6975 Montecito Blvd., Santa Rosa

- Advanced Culinary Arts
- Event Planning

Piner High School

1700 Fulton Road, Santa Rosa

- Culinary Arts
- Advanced Culinary Arts
- Event Planning

Sonoma Valley High School

20000 Broadway, Sonoma

- Foods
- Advanced Culinary Arts

Windsor High School

8695 Windsor Road, Windsor

- Culinary Arts
- Culinary Arts—Events
- Advanced Culinary Arts
- Baking & Pastry Arts

Types of Jobs

Chef	Assistant Pastry Chef
Line Cook	Restaurant Manager
Food Service Worker	Food Processing Worker
Caterer	Food Service Manager
Dietician	Server
Baker	Front Desk Clerk
Pastry Chef	Reservations Clerk
Host/Hostess	

Sample Pathway Schedule

<i>Introductory</i>	Culinary Arts
<i>Intermediate</i>	Adv. Culinary Arts or Foods & Nutrition or Hospitality
<i>Advanced</i>	Event Planning or Baking & Pastry or Culinary Coop*

*Cooperative Vocational Education, or Co-op is a work-based learning opportunity. Students have jobs in the field and meet once a week at school for related instruction. Each participating student has a training plan with specific educational goals. The instructor and job site supervisors jointly oversee students' progress.