

The Culinary Institute of America Greystone Campus

School Performance Fact Sheet Supporting Documentation

Employment Positions Determined To Be Within the Field

Bureau of Labor Statistics
Standard Occupational Classification

Accelerated Culinary Arts Certificate Program

Country Club Sous Chef	35-1011
Culinary Concept Specialist	35-1011
Demonstration Chef	35-1011, 41-9011
Dietitian	29-1031
Director of Culinary Innovation	35-1011
Educator	25-1081, 11-9030
Food Science/Lab Technician	19-4011
Food Technologist	19-1012
Guest Services Manager	11-9081
Hotel Line Cook	35-2014
Manager Of Culinary Services	11-9051
Marketing Manager	11-2021
Media Spokesperson	27-3031
Nutrition Consultant	29-1031
Private Chef	35-2013
Research Assistant	19-1012
Restaurant Assistant Manager	11-9051
Restaurant General Manager	11-9051
Sous Chef	35-1011
Specialty Store Manager	11-3061
Technical Service Scientist	19-1012
Test Kitchen Chef	35-1011

Associate in Occupational Studies in Culinary Arts

Sous Chef	35-1011
Executive Chef	35-1011
Chef de Partie	35-1011
Cook	35-2010
Cook 1	35-2010
Line Cook	35-2014
Pantry Cook	35-2010
Banquet Cook	35-2014
Research and Development Chef	35-1011
Viticulturist	11-9013
Chef/Owner	11-1011
Restaurant/Business Owner	11-1011
Food and Beverage Manager	11-9050
Restaurant Executive	11-1011
Media Personality	27-2099
Food Writer	27-3042
Research Chef	35-1011
Butcher/Meat Cutter	51-3021
Culinary Educator	25-1081
Bartender	35-3011
Waiter/Waitress	35-3023
Host/Hostess, Barista	35-9031

Associate in Occupational Studies in Baking and Pastry Arts

Baking and Pastry Chefs	35-1011
Cake Decorator	51-3011
Bread Baker	51-3011
Pastry Assistant	51-3011
Pastry Commis	51-3011
Caterers and Event Planners	35-1011, 13-1121
Entrepreneurs	11-1011
Food Writer	27-3042
Food Stylist	27-1029
Media	27-3031
Research and Development	19-1012
Bartender	35-3011
Waiter/Waitress	35-3023
Host/Hostess, Barista	35-9031