

**GRADUATE CAREER
PATH TO CHEF**

UF CULINARY ARTS

Graduates of the UF Culinary Arts program will not only be prepared for National Certification as a Certified Fundamentals Cook (CFC®) from the American Culinary Federation, but also gain the skills and confidence to launch a strong culinary arts career, and work their way up to Executive Chef positions.

ENTRY LEVEL

Line Cook

Typically works under a head chef and is involved in each stage of dish preparation.

* **\$26,774**

Sous Chef

In charge of the majority of the kitchen before, during, and after every service and supervises the kitchen staff.

* **\$39,723**

Executive Sous Chef

Supervises and coordinates every aspect of food production to ensure high-level quality.

* **\$51,167**

Chef de Cuisine

In charge of all kitchen operations, including menu creation, prep work, and final plate examination.

* **\$51,249**

Executive Chef

Manages all food and beverage operations for their kitchen, as well as menu development and task delegation.

* **\$56,781 TO \$100,000+**

OTHER CAREER PATHS

Personal Chef

Self-employed chef hired to work in personal home settings to prepare meals for individual clients and their and families.

* **\$40,665 TO \$75,000+**

Food Truck Owner

Oversee the day-to-day operations at specialty cuisine food truck and commercial kitchens.

* **\$40,665 TO \$100,000+**

Caterer

A caterer provides, transports, and prepares food for clients, particularly for special events such as conferences, weddings, or celebrations.

* **\$40,665 TO \$75,000+**

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*Office of Professional and
Workforce Development*