

CULINARY ARTS MANAGEMENT

William F. Harrah College of Hotel Administration

Department of Food & Culinary Arts Management

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For more information about careers in
Culinary Arts Management:
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Careers in Culinary Arts Management

The Culinary Arts Management Program is designed for students who have attended culinary school and wish to augment their formal training with the additional management skills necessary to hold positions such as Executive Chef or Chef Owner. Students who have not attended culinary school must complete six hands-on culinary classes at the College of Southern Nevada (CSN). Upon graduation, these students will be prepared to take positions managing culinary staff or working in any aspect of the culinary or food service industries. The addition of further culinary training, such as the nine-month culinary diploma program at the Culinary Institute of American (CIA), will broaden the career opportunities available to students who entered directly to our program.

According to the National Restaurant Association (NRA), there are approximately 945,000 restaurants in the United States. Restaurant industry sales account for \$558 billion annually, and equal four percent of the U.S. gross domestic product. This industry employs an estimated 13.1 million people, making it the nation's

second-largest employer outside of government and is expected to add two million jobs over the next decade. "America's restaurants today are leaders in nutrition and healthy living, sustainability and social responsibility, and entrepreneurship and business opportunities. Restaurants keep the promise of the American Dream alive." (NRA)

Students in the Culinary Arts Management Program take courses necessary to manage staff and be successful in a business setting. These classes include accounting, statistics, marketing, facilities management, employee law, cost control and human resources management. The focus is narrowed to culinary management through studies in food science, beverage management, quantity food management and the six courses transferred in from CSN or another culinary school. These subjects include restaurant management, basic cooking, baking, garde manger, and saucier. The addition of the focused internship and work experience in culinary arts makes graduates of this program ready for a successful career in the food service industry.

The College

The William F. Harrah College of Hotel Administration offers one of the world's best programs in the preparation of students for the global hospitality and leisure services professions. Strong classroom academics are combined with focused internship and mentoring opportunities to provide a solid, applied educational foundation. The college features professional programs with a career in management as its goal. Our majors prepare students for a diverse and exciting business focus specific to careers in hotels/lodging, restaurants, tourism, gaming, trade shows, conventions, meeting planning, recreation, food service and the culinary arts. In addition, our location offers students the "World's Greatest Laboratory" of opportunities to acquire professional experience in the hospitality and leisure services field.

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Employment Opportunities

This program prepares graduates to enter this diverse and dynamic industry prepared to accept a position in any segment of food service management, from fine and casual dining to fast food, catering and franchise ownership. Culinary Arts managers are responsible for the daily operations of restaurants including the oversight of the kitchen, dining room, banquet operations and most importantly, customer satisfaction. Many continue on to join family businesses or open restaurants and catering companies. Our graduates in this field are also working in research, development, testing, technology and government positions serving the food service industry.

Who Hires Our Graduates?

- ◆ Alyeska Resort
- ◆ ARAMARK
- ◆ Bacara Resort and Spa
- ◆ Big Sky Resort
- ◆ Bluegreen Corporation
- ◆ Boyd Gaming Corporation
- ◆ Charlie Palmer Group
- ◆ Club at Cordillera
- ◆ Club Med
- ◆ Cornerstone Colorado Club
- ◆ Dragon Hill Lodge
- ◆ Echelon Resorts
- ◆ Ecolab
- ◆ El Paso BBQ
- ◆ Fairmont Hotels
- ◆ Fontainebleau
- ◆ Four Seasons
- ◆ Garden City Casinos
- ◆ Grand Hotel
- ◆ Hard Rock Café
- ◆ Harrah's Entertainment
- ◆ Hillstone Restaurant Group
- ◆ Hilton Hotels Corporation
- ◆ Holland American Line
- ◆ Houston's Restaurants

- ◆ Hyatt Hotels and Resorts
- ◆ Incline Village Resorts
- ◆ InterContinental Hotel Group
- ◆ Island Hospitality
- ◆ Islands Restaurant
- ◆ J. Alexander's Corporation
- ◆ Kimpton Hotels and Restaurants
- ◆ KSL Resorts
- ◆ Las Vegas Sands (Venetian Group)
- ◆ Lettuce Entertain You Enterprises
- ◆ Loews Lake Las Vegas Resort
- ◆ LXR – Luxury Resorts and Hotels
- ◆ Mammoth Mountain Ski Area
- ◆ Marriott International
- ◆ MGM MIRAGE
- ◆ Oakwood Worldwide
- ◆ Omni Hotels
- ◆ Pacifica Hotel Company
- ◆ Panda Express
- ◆ Peninsula Hotels
- ◆ Pinnacle Entertainment
- ◆ Pizza Hut
- ◆ Planet Hollywood Resort and Casino
- ◆ Resort at Squaw Creek
- ◆ Rosewood Hotels and Resorts
- ◆ Sage Hospitality Resources
- ◆ SeaWorld Orlando
- ◆ Sodexo
- ◆ Starwood Hotels and Resorts
- ◆ Station Casinos
- ◆ T.G.I. Fridays
- ◆ The Cheesecake Factory
- ◆ The Grand Del Mar Resort
- ◆ The Kor Group
- ◆ The Parker Palm Springs
- ◆ Tower 23
- ◆ Trump International Hotel Management
- ◆ Walt Disney World
- ◆ West Paces Hotel Group
- ◆ White Chocolate Grill
- ◆ Wyndham
- ◆ Wynn Las Vegas

Typical Jobs utilizing the Culinary Management Major include...

- ◆ Kitchen Manager
- ◆ Chef de Partie*
- ◆ Sous Chef*
- ◆ Food Production Manager
- ◆ Contract Food Service Manager
- ◆ Resort/Hotel Food Service Manager
- ◆ Food Sanitation Specialist
- ◆ Purchasing Buyer
- ◆ Steward Supervisor
- ◆ Quality Assurance Supervisor
- ◆ Food Cost Accountant

**With appropriate experience and/or culinary training*

