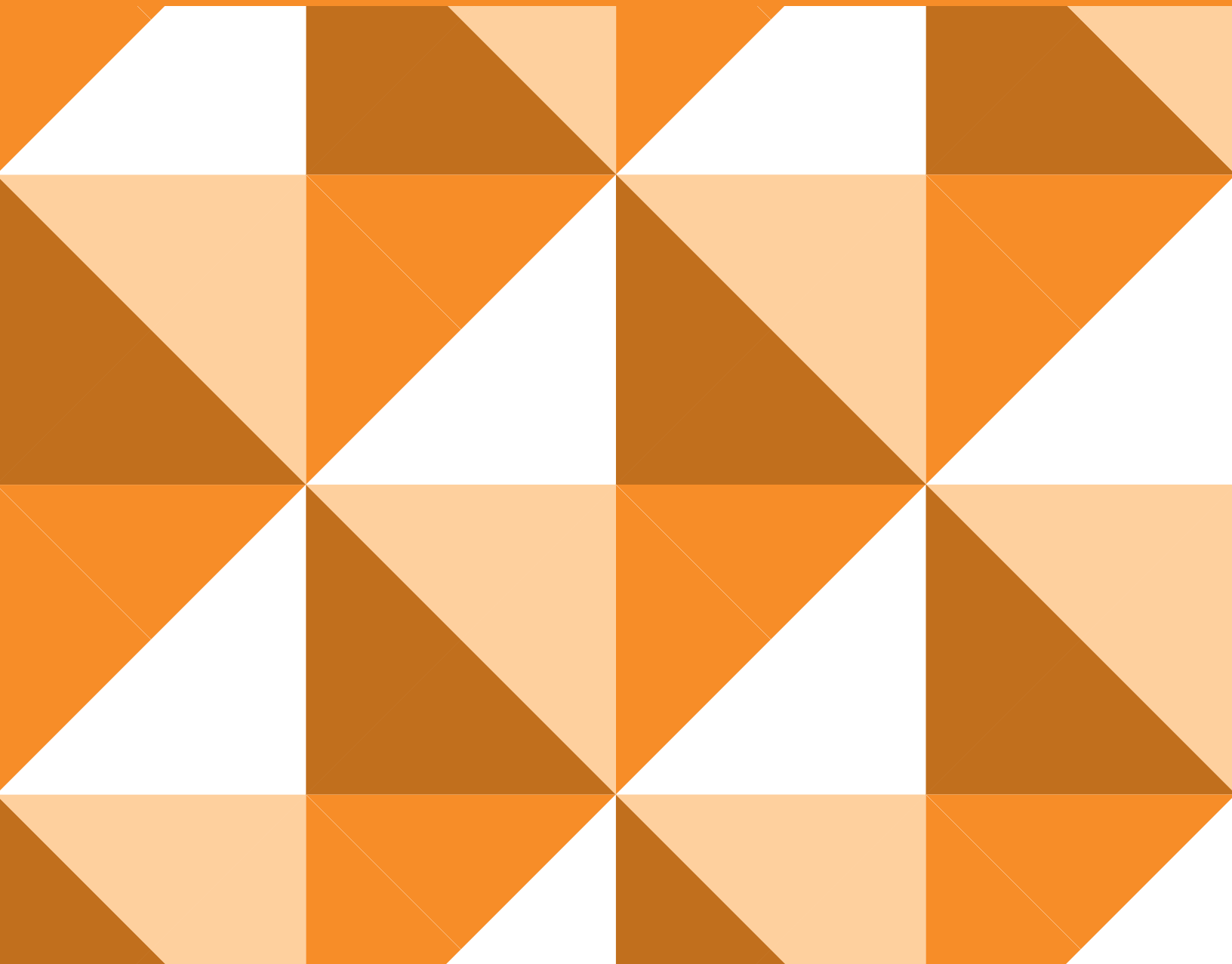
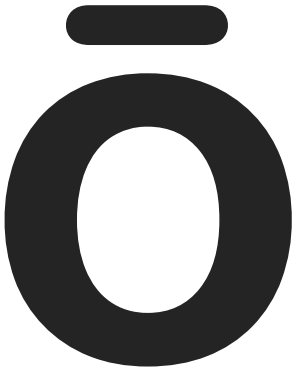


# CULINARY ARTS CAREER GUIDE





.....  
**Nossi offers degrees in:**

**Culinary Arts**

**Graphic Design**

**Photography**

**Videography & Filmmaking**

**Illustration Technologies**  
.....

## Skills to Build Your Career Around

Just a few short years ago, Music City USA started its journey to becoming Foodie City USA filled with diverse dishes, cuisines, and restaurant styles. At the same time, Nossi College of Art & Design recognized the lack of educational support for culinary artists. We began building our culinary curriculum in 2019 and our new kitchen in 2020.

Our focus is to transform students into talented, business-minded, goal-oriented chefs who get paid to do what they love.

Our instructors are chefs with decades of real-world experience. They'll give you the tools, the training, and the inspiration to go out and pursue your wildest dreams.

We don't simply crank out graduates. Armed with the tricks of the trade, Nossi alumni become creative professionals ready to take on the world.

**“There is going to be a huge opportunity for entrepreneurs and chefs moving forward in Nashville because there will be access to turnkey restaurants. The shortage of trained cooks in Nashville is not going to go away.”**

**Chef Anthony Mandriota - Culinary Arts Chair**

## The Nossi Advantage:

- Culinary Capstone - Work alongside the pros in restaurants around Nashville in this advanced course.
- Career services and professional development assistance every step of the way.
- Together Program - Graduates can retake courses as refresher workshops anytime. We don't want graduates feeling left behind due to latest trends and technology changes.
- Fixed Tuition - Your tuition **NEVER** increases as long as you are continuously enrolled in your original degree program.
- No Out-of-State Fees - No matter where you are coming from you will not be hit with unexpected fees.
- Financial aid and scholarships available to those who qualify.
- Transfer assistance available for all transfer, in-state, and out-of-state students.
- Brand New Culinary Classroom and Skills Kitchen built exclusively for you! Visit **Nossi.edu** to see it all.

## Average Salaries for Culinary Artists\*

Payscale.com helps people get paid their worth while helping businesses understand pay scales for certain positions around the country. This website can show you salary ranges for the exact type of positions you are currently looking for as well as future career goal options. Interested in viewing average salaries across the United States to see what you can be making as a restaurateur or beginning, intermediate, advanced, or expert chef?

Click the below link to see the latest salary information\* (Percentile numbers are based on a combination of experience and skill for culinary artists).

Like every career field,  
the more experience and  
skills you have, the more  
money you can make.

[View Salary Guide](#)

## Potential Career Opportunities (all experience levels)

Restaurant Chef	Personal Chef	Pastry Chef
Head Chef	Sous Chef	Line Cook
Food Service Manager	<b>Food &amp; Beverage Director</b>	Kitchen Manager
Restaurant Manager	Quality Assurance Specialist	Food & Beverage Supervisor
Catering Manager	Food Services Manager	<b>Chef de Cuisine</b>
Director of Culinary Services	Kitchen Supervisor	Director of Hospitality
<b>Executive Chef</b>	Test Kitchen Chef	Executive Sous
Sushi Chef	Catering Chef	Culinary Director
Foodtruck Owner & Operator	General Manager	Restaurant Operations Director
Back of House Team Member	Director of Sales	Banquet Captain
Catering Director	Corporate Chef	Culinary Arts Instructor

# Career Guide - This is how your career could progress over the next 14 years!

*A creative career is within your reach. You can do it!*

Timeline	What you'll be doing.	What your job will be.	Your Experience Level.
<b>Day 1 with Nossi College of Art &amp; Design</b>	While your friends are still wondering what their next life step will be, you will begin to learn about your future career.	Be excited to learn. Enjoy the process and take notes on what you love to cook (and eat!).	You are on your way! Start meeting lots of new people and you will find your first culinary job before you know it!
<b>Sophomore &amp; Junior Years</b>	You'll have a firm foundation in the culinary arts, and you will begin learning about ingredients and preparation.	Build your toolbox of kitchen and knife skills.	Over halfway done with the program! Congrats and keep up your hard work!
<b>Senior Year</b>	Recreate intricate recipes to continue your advanced skill sets. Get real-world experience through Capstone & Portfolio classes. Get excited to graduate!	Build a brag-worthy portfolio. Make industry connections. Be the envy of your friends or former coworkers.	At this point you should start looking for an internship opportunity or even a part-time job.
<b>CONGRATULATIONS NOSSI GRADUATE!</b>			
<b>1 year</b>	You're a graduate now! If you get a job right away and work hard, you'll probably be ready for your first raise and/or promotion by end of the first year. Want more experience first? Ask Chef to teach you all the positions on the cook line.	You're in the real world now. Don't get a big head, though. You still have a lot to learn. Learning in the kitchen is a lifelong, wonderful journey.	When you graduate, you have some college experience and you will be a fit for most entry-level positions to develop your competencies and job skills.
<b>3-5 years</b>	With 3-5 years experience of on-the-job training, you should look for new responsibilities to move up the ladder in your current company.	Keep perfecting your craft. Read more. Experiment more. Cook and eat more. Collaborate with other chefs and keep learning!	Now is where your options really start to build. A chef with 3+ years of experience is invaluable.
<b>10 years</b>	Your options get even better now. Staying in the hospitality industry, you should be in a management position. Or maybe you've used the networking skills you learned at Nossi to open your own restaurant.	Use your experience to contribute in significant ways within your company or restaurant. You've built strong community ties, use them to assist those in need.	If you keep working hard, you are an important asset to any culinary team. You are an experienced professional and your salary should reflect that.
<b>14 years</b>	By now, trends have changed, and the industry has probably evolved - that's ok! Your expert skills will position you perfectly for leadership roles as head or executive chefs. Maybe you want to start a new adventure?	Steer. Guide. Mentor. Build teams. You made it here because you're great at what you do. Now, part of your job is to enjoy the life you've made for yourself.	You earned a high level of skills and competencies becoming an expert in your field. Your salary should reflect your experience. Make sure to be in a position where you still enjoy going to work!

# Build your career with relevant courses.

**Build your foundation while learning about kitchen fundamentals, advanced techniques, recipe development, leadership, and financial management skills.**

*The normal duration of the AOS Culinary Arts program is six semester (24 months). Graduates of this degree complete 75 semester credit hours and earn an Associate Degree of Occupational Studies in Culinary Arts.*

**AOS**

Two-Year Associate Culinary Arts

75 hours\*

## Courses of Major

### YEAR ONE

CU 101	FUNDAMENTAL CULINARY TECHNIQUES
SS 104	SUCCESS STRATEGIES
BB 101	BAKING BASICS
CU 102	ADVANCED CULINARY TECHNIQUES
PA 102	PASTRY SCIENCE
MA 300	CONTEMPORARY MATH
EN 270	ENGLISH
CU 201	AMERICAN CUISINE

### YEAR TWO

CU 202	EUROPEAN AND MEDITERRANEAN CUISINE
RO 200	RESTAURANT TECHNOLOGY & COST CONTROL
CU 203	INTERNATIONAL CUISINE
RO 205	GARDE MANGER: THE CRAFT OF THE COLD KITCHEN
RO 210	RESTAURANT OPERATIONS & MENU
CU 270	CULINARY CAPSTONE
RO 220	OFF PREMISE CATERING MANAGEMENT
CU 280	CULINARY INTERNSHIP
CU 290	PORTFOLIO & BUSINESS PLAN

## Curriculum Highlights

### CULINARY CAPSTONE

This course will celebrate the culinary styles, restaurants, and chefs who are in current industry focus. This class also examines historical menus and methodology. The style, substance, and quality will be explored and studied. During the hands-on production students will be exposed to historical and contemporary production, products and cooking methods.

- This course includes the National Restaurant Managerial 30 hour ServSafe class and certification exam.

### CULINARY INTERNSHIP

Students observe and participate in the supervisory operation of a successful foodservice business. They apply their professional skills to gain experience in order to enter and become successful in the foodservice business. Emphasis is placed on developing hospitality and culinary practical and management skills.

### RESTAURANT OPERATIONS & MENU

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because high-quality menu development is crucial to the success of any foodservice operation, not only as a planning tool but also as source of operational information and a merchandising method for reaching customers. It also defines the basic principles of purchasing food, equipment, and supplies.

# You've waited long enough.

**Ready to make a change?**

**Schedule Your Tour**

**Apply to Nossi**

**nōssi**<sup>®</sup>  
COLLEGE of  
ART & DESIGN  
nashville | [nossi.edu](https://nossi.edu)

**Sources:**

\* Salary details provided by Payscale.com

\* Due to changes in industry standards and technology, Nossi College of Art & Design curriculum can be updated and modified. Please see the digital catalog on **Nossi.edu** for the most up-to-date information about courses.