

The **Occupation Profiles** tool is located on QualityInfo.org, a website of the **Oregon Employment Department**

Chefs and Head Cooks (351011)

Oregon (All Counties)

Wage Range

for Chefs and Head Cooks

Area	10th Percentile	25th Percentile	50th Percentile (Median)	75th Percentile	90th Percentile	Average Hourly	Average Annual
Oregon	\$13.71	\$17.20	\$22.01	\$27.13	\$33.98	\$23.24	\$48,346
Central Oregon	13.54	18.58	23.65	27.06	31.12	23.06	47,948
Clackamas	12.89	12.89	12.90	21.58	32.95	18.28	38,015
Columbia Gorge	13.02	14.69	19.66	23.57	27.93	19.81	41,198
East Cascades	12.24	16.75	22.41	26.77	31.11	21.98	45,734
Lane	16.69	17.93	19.95	23.36	26.56	21.11	43,898
Linn-Benton	16.62	18.92	21.79	25.13	31.81	22.64	47,100
Mid-Valley	16.65	19.48	25.31	32.59	37.73	26.46	55,042
Northwest Oregon	12.99	14.05	16.86	24.86	31.70	20.08	41,781
Portland Tri-County	13.47	16.88	22.28	27.81	34.52	23.55	48,998
Portland-Metro	14.81	18.00	22.90	28.22	34.73	24.22	50,374
Rogue Valley	14.46	19.72	22.10	24.25	26.09	21.45	44,600
South Central	11.62	12.03	17.20	27.78	31.72	19.36	40,276
South Coast	15.80	16.96	18.77	22.36	34.96	21.76	45,262
Southwestern Oregon	15.93	17.29	19.43	24.92	33.94	22.53	46,864

Employment Outlook

for Chefs and Head Cooks

Statewide Employment Analysis	<p>Employment in this occupation in 2017 was similar to most occupations across the state. The total number of job openings is projected to be similar to job openings for most occupations in Oregon through 2027. This occupation is expected to grow at a somewhat faster rate than the statewide average growth rate for all occupations through 2027.</p> <p>Reasonable employment opportunities exist.</p>
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Area Employment Projections

for Chefs and Head Cooks

Replacement openings are caused by existing workers permanently leaving their occupation. Many additional job openings occur due to job changes within occupations.

Area	2017 Employment	2027 Employment	Percent Change	Annual Change Openings	Annual Replacement Openings	Total Annual Openings
Oregon	1,241	1,437	15.8%	20	165	185
Central Oregon	120	136	13.3%	2	16	18
East Cascades	146	166	13.7%	2	18	20
Lane	94	111	18.1%	2	12	14
Mid-Valley	138	156	13.0%	2	18	20
Northwest Oregon	86	95	10.5%	1	11	12
Portland Tri-County	639	743	16.3%	10	85	95
Rogue Valley	112	125	11.6%	1	15	16
Southwestern Oregon	23	25	8.7%	0	3	3

Industries of Employment

for Chefs and Head Cooks

Industry	Ownership	2017 Employment
Total All Industries	All	1,241
Food and Beverage Stores	Private	31
Grocery Stores	Private	31
Management of Companies and Enterprises	Private	23
Educational Services	Private	20
Health Care and Social Assistance	Private	111
Nursing and Residential Care Facilities	Private	81
Continuing Care Retirement Communities and Assisted Living Facilities for the Elderly	Private	62
Arts, Entertainment, and Recreation	Private	104
Accommodation and Food Services	Private	759
Accommodation, including Hotels and Motels	Private	141
Food Services and Drinking Places	Private	618
Special Food Services	Private	130
Restaurants and Other Eating Places	Private	488

Educational Requirements

for Chefs and Head Cooks

The typical entry level education for this occupation is a postsecondary training (non-degree).

Knowledge

for Chefs and Head Cooks

Examples of the knowledge needed for success in this occupation is listed below, in order of importance. This information comes from the Occupational Information Network (O*NET).

- **Food Production:** Knowledge of techniques and equipment for planting, growing, and harvesting food products (both plant and animal) for consumption, including storage/handling techniques.
- **Production and Processing:** Knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacture and distribution of goods.
- **Customer and Personal Service:** Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
- **Education and Training:** Knowledge of principles and methods for curriculum and training design, teaching and instruction for individuals and groups, and the measurement of training effects.
- **Administration and Management:** Knowledge of business and management principles involved in strategic planning, resource allocation, human resources modeling, leadership technique, production methods, and coordination of people and resources.
- **Mathematics:** Knowledge of arithmetic, algebra, geometry, calculus, statistics, and their applications.
- **Personnel and Human Resources:** Knowledge of principles and procedures for personnel recruitment, selection, training, compensation and benefits, labor relations and negotiation, and personnel information systems.
- **English Language:** Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.

Skills

for Chefs and Head Cooks

Examples of the skills needed for success in this occupation are listed below, in order of importance. This information comes from the Occupational Information Network (O*NET).

- **Monitoring:** Keeping track of how well people and/or groups are doing in order to make improvements.
- **Speaking:** Talking to others.
- **Coordination:** Changing what is done based on other people's actions.
- **Social Perceptiveness:** Understanding people's reactions.
- **Management of Personnel Resources:** Selecting and managing the best workers for a job.
- **Time Management:** Managing your time and the time of other people.
- **Critical Thinking:** Thinking about the pros and cons of different ways to solve a problem.
- **Judgment and Decision Making:** Thinking about the pros and cons of different options and picking the best one.
- **Active Listening:** Listening to others, not interrupting, and asking good questions.
- **Active Learning:** Figuring out how to use new ideas or things.
- **Service Orientation:** Looking for ways to help people.

Abilities

for Chefs and Head Cooks

Examples of the abilities needed for success in this occupation are listed below, in order of importance. This information comes from the Occupational Information Network (O*NET).

- **Problem Sensitivity:** Noticing when problems happen.
- **Oral Expression:** Communicating by speaking.
- **Oral Comprehension:** Listening and understanding what people say.
- **Deductive Reasoning:** Using rules to solve problems.
- **Speech Recognition:** Recognizing spoken words.
- **Speech Clarity:** Speaking clearly.
- **Information Ordering:** Ordering or arranging things.
- **Inductive Reasoning:** Making general rules or coming up with answers from lots of detailed information.

Detailed Work Activities

for Chefs and Head Cooks

Examples of the detailed work activities involved with this occupation are listed below, in order of importance. This information comes from the Occupational Information Network (O*NET).

- Check quality of foods or supplies.
- Estimate supplies, ingredients, or staff requirements for food preparation activities.
- Coordinate activities of food service staff.
- Inspect facilities, equipment or supplies to ensure conformance to standards.
- Create new recipes or food presentations.
- Coordinate timing of food production activities.
- Manage food service operations or parts of operations.
- Determine prices for menu items.
- Cook foods.
- Order materials, supplies, or equipment.
- Perform human resources activities.
- Plan menu options.
- Train food preparation or food service personnel.
- Schedule equipment maintenance.
- Communicate with customers to resolve complaints or ensure satisfaction.
- Plan special events.
- Record operational or production data.

Schools and Training Providers

for Chefs and Head Cooks

The training providers listed below offer programs related to this occupation. This information is updated once per year. Anyone interested in a particular program should check with the training institution regarding its availability. Listing these training providers does not necessarily constitute or imply their endorsement, recommendation, or favoring by the State of Oregon.

School	City	Programs of Training and 2016 Graduates		
Central Oregon Community College	Bend	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	0
		Baking and Pastry Arts/Baker/Pastry Chef	Associate Degree	5
		Cooking and Related Culinary Arts, General	Postsec. Awards/Cert./Diplomas ; <1 yr.	1
		Cooking and Related Culinary Arts, General	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	2
		Cooking and Related Culinary Arts, General	Associate Degree	0
		Culinary Arts/Chef Training	Associate Degree	9
		Culinary Arts/Chef Training	Associate Degree	9
Lane Community College	Eugene	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; <1 yr.	11
		Restaurant, Culinary, and Catering Management/Manager	Postsec. Awards/Cert./Diplomas ; <1 yr.	2
		Restaurant, Culinary, and Catering Management/Manager	Associate Degree	15
Le Cordon Bleu College of Culinary Arts-Portland	Portland	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	3
		Baking and Pastry Arts/Baker/Pastry Chef	Associate Degree	27
		Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	39
		Culinary Arts/Chef Training	Associate Degree	97
Linn-Benton Community College	Albany	Cooking and Related Culinary Arts, General	Associate Degree	0
		Culinary Arts/Chef Training	Associate Degree	11
Mt Hood Community College	Gresham	Restaurant, Culinary, and Catering Management/Manager	Postsec. Awards/Cert./Diplomas ; <1 yr.	0
		Restaurant, Culinary, and Catering Management/Manager	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	0
		Restaurant, Culinary, and Catering Management/Manager	Associate Degree	1

Oregon (All Counties)

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Pioneer Pacific College	Wilsonville	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; <1 yr.	10
		Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	21
		Baking and Pastry Arts/Baker/Pastry Chef	Associate Degree	28
		Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	58
		Culinary Arts/Chef Training	Associate Degree	58
Southwestern Oregon Community College	Coos Bay	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; <1 yr.	35
		Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	29
		Baking and Pastry Arts/Baker/Pastry Chef	Associate Degree	31
		Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; <1 yr.	59
		Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	36
		Culinary Arts/Chef Training	Associate Degree	37
The Art Institute of Portland	Portland	Baking and Pastry Arts/Baker/Pastry Chef	Postsec. Awards/Cert./Diplomas ; <1 yr.	9
		Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; <1 yr.	3
		Culinary Arts/Chef Training	Associate Degree	7
		Restaurant, Culinary, and Catering Management/Manager	Bachelor's Degree	3
Tillamook Bay Community College	Tillamook	Cooking and Related Culinary Arts, General	Postsec. Awards/Cert./Diplomas ; <1 yr.	1
		Cooking and Related Culinary Arts, General	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	0
		Cooking and Related Culinary Arts, General	Associate Degree	0

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School	City	Programs of Training and 2016 Graduates		
Umpqua Community College	Roseburg	Culinary Arts/Chef Training	Postsec. Awards/Cert./Diplomas ; 1-2 yrs.	6
Timber Lake Job Corps Center	Estacada	Culinary Arts/Chef Training.	Job Corps completers	55
Tongue Point Job Corps Center	Astoria	Culinary Arts/Chef Training.	Job Corps completers	29
Wolf Creek Job Corps Center	Glide	Culinary Arts/Chef Training.	Job Corps completers	31

Career Pathways

for Chefs and Head Cooks

These Oregon community colleges have defined career pathway roadmaps to facilitate entry into this occupation.

Community College	Pathway
Central Oregon Community College	Cascade Culinary Institute
Klamath Community College	Culinary Arts - Food Service Management
Lane Community College	Culinary Arts and Food Service Management
Linn-Benton Community College	Culinary Arts
Mt Hood Community College	Hospitality and Tourism Management
Tillamook Bay Community College	Culinary Arts
Umpqua Community College	Culinary Arts

Related Occupations

for Chefs and Head Cooks

Occupations related to Chefs and Head Cooks are listed below. This information comes from the Occupational Information Network (O*NET).

- Food Service Managers
- First-Line Supervisors of Helpers, Laborers, and Material Movers, Hand
- First-Line Supervisors of Food Preparation and Serving Workers
- First-Line Supervisors of Housekeeping and Janitorial Workers
- Industrial Production Managers
- First-Line Supervisors of Retail Sales Workers
- First-Line Supervisors of Personal Service Workers
- Cooks, Institution and Cafeteria
- Bakers
- First-Line Supervisors of Production and Operating Workers