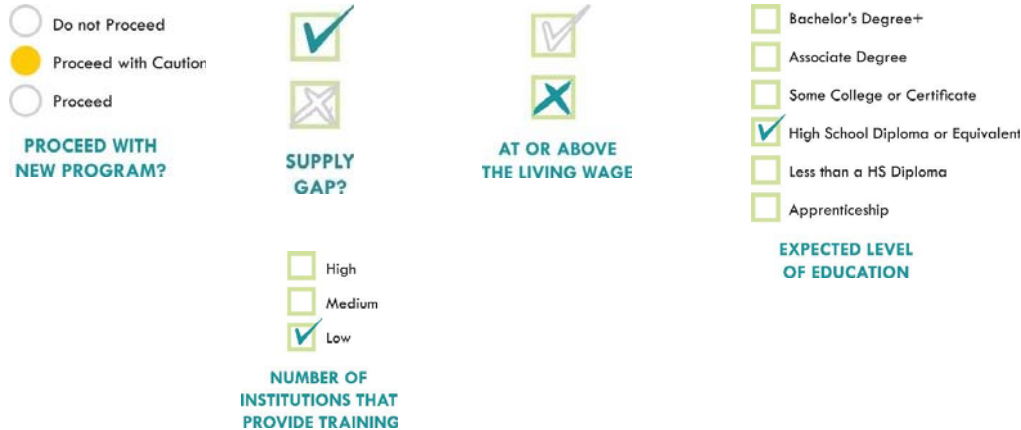


Nutrition, Foods, and Culinary Arts

Labor Market Analysis for San Diego Continuing Education

September 2019

Summary



This report provides labor market information for occupation(s) selected by San Diego Continuing Education for its *Nutrition, Foods, and Culinary Arts* program. The training provided by this program is likely to lead to employment as *First-Line Supervisors of Food Preparation and Serving Workers*. According to available labor market information, this occupation has a labor market demand of 1,676 annual job openings, while average demand for an occupation in San Diego County is 277 annual job openings. San Diego Mesa College is the only college that supplied for-credit awards in this program, with an average of 11 associate degrees and 10 certificates (18 to < 30 units) in the past three program years. San Diego Continuing Education is the only institution with a noncredit program, but no awards have been issued. In short, the region supplies 20 for-credit and noncredit awards for 1,676 annual job openings, suggesting that there is a labor market supply gap. However, this brief recommends to proceed with caution as the entry-level wages for this occupation is below the living wage. If a new program were to be developed, it should provide training that would allow students to obtain median wages for the occupation, which is closer to the living wage in the county.

Introduction

This report provides labor market information (LMI) in San Diego County for occupations related to the six-digit Taxonomy of Programs¹ (TOP) code, Nutrition, Foods, and Culinary Arts (TOP 130600). The purpose of this brief is to assist noncredit program providers in the region, such as San Diego Continuing Education (SDCE), with program development and review. SDCE identified one occupation from the Standard Occupational Classification (SOC)² system for *Nutrition, Foods, and Culinary Arts*, which will be the focus of this report:

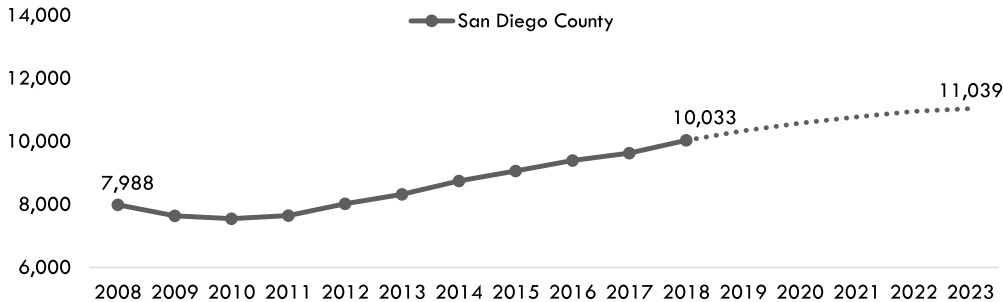
First-Line Supervisors of Food Preparation and Serving Workers (SOC 35-1012): Directly supervise and coordinate activities of workers engaged in preparing and serving food. Sample reported job titles include:

- Kitchen Supervisor
- Kitchen Manager
- Restaurant Manager
- Food Service Director
- Food and Nutrition Services Supervisor
- Food Service Supervisor
- Cafeteria Manager
- Food Service Manager
- Food Production Supervisor
- Dietary Supervisor

Projected Occupational Demand

Between 2018 and 2023, *First-Line Supervisors of Food Preparation and Serving Workers* are projected to increase by 1,006 net jobs or 10 percent (Exhibit 1). Employers in San Diego County will need to hire 1,676 workers annually to fill new jobs and backfill jobs due to attrition caused by turnover and retirement, for example.

Exhibit 1: Number of Jobs for *First-Line Supervisors of Food Preparation and Serving Workers* (2008-2023)³



¹ Taxonomy of Programs (TOP) is a system of codes used by the California Community Colleges for the purpose of collecting, calculating, or disseminating data about similar training programs.

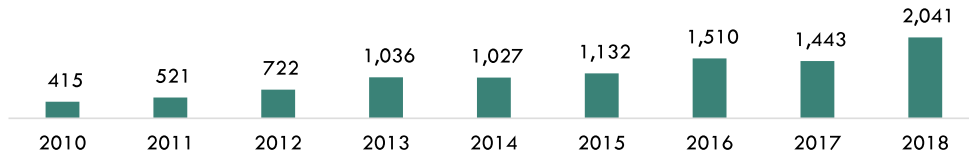
² The Standard Occupational Classification (SOC) system is used by federal statistical agencies to classify workers into occupational categories for the purpose of collecting, calculating or disseminating data. [bls.gov/soc](https://www.bls.gov/soc).

³ Emsi 2019.03; QCEW, Non-QCEW, Self-Employed.

Online Job Postings

This report analyzes not only historical and projected (traditional LMI) data, but also recent data from online job postings (real-time LMI). Online job postings may provide additional insight about recent changes in the labor market demand that are not captured by historical data. Between 2010 and 2018, there was an average of 1,094 online job postings per year for *First-Line Supervisors of Food Preparation and Serving Workers* in San Diego County (Exhibit 2).

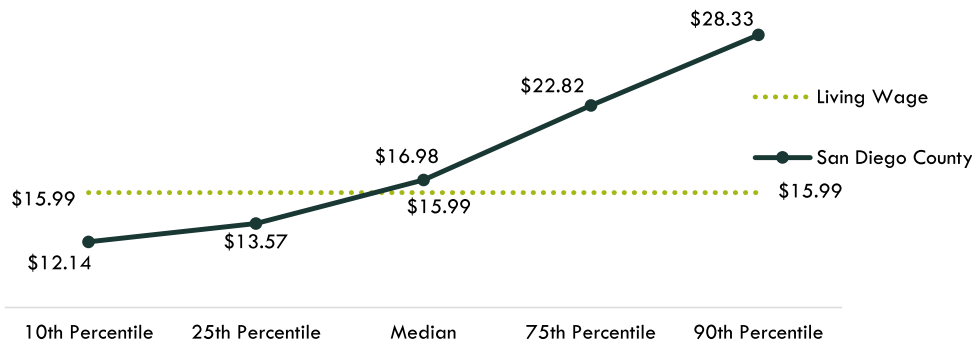
Exhibit 2: Number of Online Job Postings for *First-Line Supervisors of Food Preparation and Serving Workers* in San Diego County (2010-2018)⁴



Earnings

First-Line Supervisors of Food Preparation and Serving Workers have median hourly earnings of \$16.98, which is more than the living wage for a single adult in San Diego County at \$15.99 per hour (Exhibit 3).⁵

Exhibit 3: Hourly Earnings⁶ for *First-Line Supervisors of Food Preparation and Serving Workers* in San Diego County⁷



⁴ Burning Glass Technologies, "Labor Insight Real-Time Labor Market Information Tool." 2010-2018.

⁵ "California Family Needs Calculator." Insight Center for Community Economic Development, last updated 2018. insightccd.org/2018-family-needs-calculator.

⁶ 10th and 25th percentiles could be considered entry-level wages, and 75th and 90th percentiles could be considered experienced wages for individuals who may have been in the occupation longer, received more training than others, etc.

⁷ Emsi 2019.03; QCEW, Non-QCEW, Self-Employed.

Educational Supply

Educational supply for an occupation can be estimated by analyzing the number of awards conferred by a course or program in related Taxonomy of Programs (TOP) or Classification of Instructional Programs (CIP) codes.⁸ According to TOP and CIP⁹ data, one community college supplies the region with for-credit awards for Nutrition, Foods, and Culinary Arts (TOP 130600): [San Diego Mesa College](#) (Exhibit 4a).

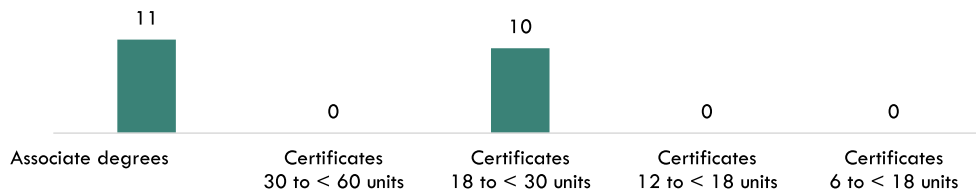
**Exhibit 4a: Number of Awards (Certificates and Degrees) Conferred by Postsecondary Institutions
(Program Years 2015-16 through 2017-18)**

College	Award Type	PY 15-16	PY 16-17	PY 17-18	3-Year Avg
San Diego Mesa	Associate in Science for Transfer (A.S.-T) Degree	0	0	2	1
	Associate of Science (A.S.) degree	8	9	12	10
	Certificate 18 to < 30 units	7	10	12	10
Total		15	19	26	20*

Note: The numbers may not add up exactly due to rounding.

San Diego Mesa College awarded an average of 11 associate degrees and 10 certificates with 18 to < 30 units for Nutrition, Foods, and Culinary Arts (TOP 130600) in the past three program years (Exhibit 4b).

Exhibit 4b: Total Number of Awards by Type for Nutrition, Foods, and Culinary Arts (TOP 130600) in San Diego County (Three-Year Average 2015-16 through 2017-18)



⁸ TOP data comes from the California Community Colleges Chancellor's Office MIS Data Mart (datamart.cccco.edu) and CIP data comes from the Integrated Postsecondary Education Data System (nces.ed.gov/ipeds/use-the-data)

⁹ There are three CIP codes related to Nutrition, Foods, and Culinary Arts (TOP 130600): Cooking and Related Culinary Arts, General (CIP 120500), Culinary Arts and Related Services, Other (CIP 120599), and Foods, Nutrition, and Wellness Studies, General (CIP 190501).

In terms of noncredit awards, only San Diego Continuing Education provides noncredit awards for Nutrition, Foods, and Culinary Arts (TOP 130600), with an average of zero noncredit awards between program years 2015-16 and 2017-18 (Exhibit 5).

**Exhibit 5: Number of Noncredit Awards (Certificates and Degrees) Conferred by SDCE
(Program Years 2015-16 through 2017-18)**

Program Title	Award Type	PY 15-16	PY 16-17	PY 17-18	3-Year Avg
Food Preparation for Healthcare Professionals	Program Award	0	0	0	0

Demand vs. Supply

In short, the region supplies 20 for-credit and noncredit awards for 1,676 annual job openings, suggesting that there is a labor market supply gap (Exhibit 6).

Exhibit 6: Labor Demand (Annual Openings) Compared with Labor Supply (Average Annual Awards)

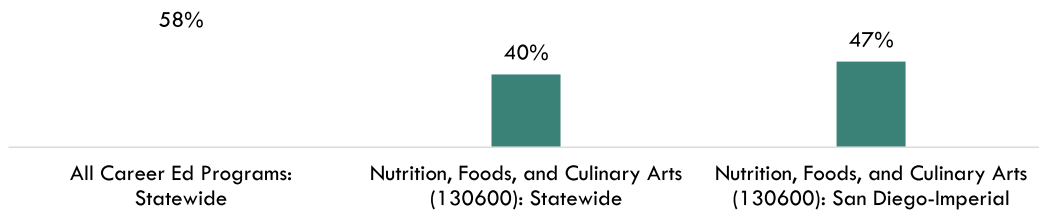
TOP6 Program	Demand (Annual Openings)	Supply (Total Annual Average Supply)		Supply Gap or Oversupply
		Noncredit	For-Credit	
Nutrition, Foods, and Culinary Arts (TOP 130600)	1,676	0	20	1,656

Please note: This is a basic analysis of supply and demand of labor. The data does not include workers currently in the labor force who could fill these positions or workers who are not captured by publicly available data. This data should be used to discuss the potential gaps or oversupply of workers; however, it should not be the only basis for determining whether or not a program should be developed.

Student Outcomes and Regional Comparisons

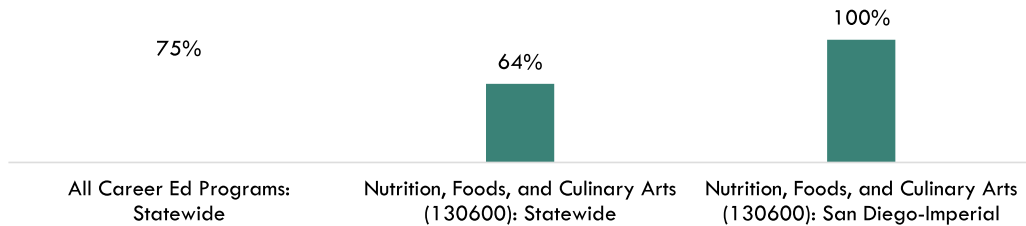
According to the California Community Colleges LaunchBoard, 47 percent of students in the San Diego-Imperial region earned a living wage after completing a Nutrition, Foods, and Culinary Arts (130600) program, compared to 40 percent statewide and 58 percent of students in Career Education programs in general across the state (Exhibit 7a).

Exhibit 7a: Proportion of Students Who Earned a Living Wage, PY2015-16¹⁰



According to the California Community Colleges LaunchBoard, 100 percent of seven students who responded to the Career Technical Education Outcomes Survey (CTEOS)¹¹ in the San Diego-Imperial region obtained a job closely related to their field of study after completing a Nutrition, Foods, and Culinary Arts (130600) program, compared to 64 percent statewide and 75 percent of students in Career Education programs in general across the state (Exhibit 7b).

Exhibit 7b: Percentage of Students in a Job Closely Related to Field of Study, PY2014-15¹²



¹⁰ Among completers and skills builders who exited, the proportion of students who attained a living wage.

¹¹ cteos.santarosa.edu

¹² Most recent year with available data is Program Year 2014-15. Percentage of Students in a Job Closely Related to Field of Study: Among students who responded to the CTEOS, the percentage reporting employment in the same or similar field as their program of study.

Top Employers and Work Locations

Between January 1, 2016 and December 31, 2018, the top five employers in San Diego County for this occupation were Starbucks Coffee Company, Marriott International Incorporated, Hilton Hotel Corporation, KFC, and Jamba Juice (Exhibit 8).

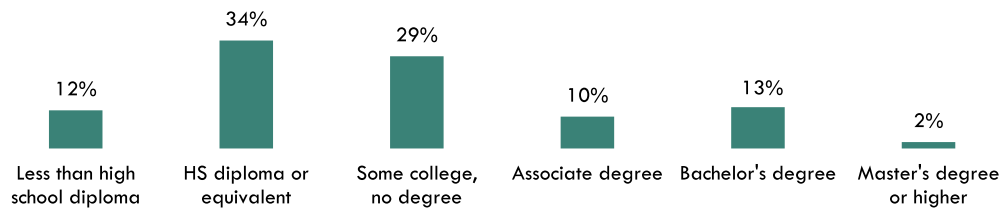
Exhibit 8: Top Employers in San Diego County for First-Line Supervisors of Food Preparation and Serving Workers¹³

Top Employers	
• Starbucks Coffee Company	• Rubio's Restaurants
• Marriott International Incorporated	• Jack in the Box
• Hilton Hotel Corporation	• Panera Bread
• KFC	• Caesars's Entertainment
• Jamba Juice	• Instacart

Skills, Education, and Certifications

Exhibit 9a indicates the educational attainment for the occupation found currently in the national labor force. The typical on-the-job training for this profession is none. The typical entry-level education is a high school diploma or equivalent.¹⁴

Exhibit 9a: National Educational Requirements for First-Line Supervisors of Food Preparation and Serving Workers¹⁵



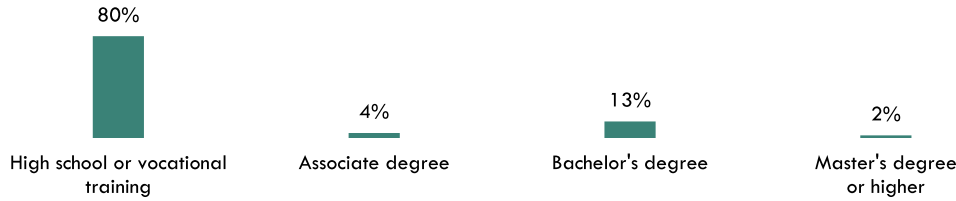
¹³ Burning Glass Technologies, "Labor Insight Real-Time Labor Market Information Tool." 2016-2018.

¹⁴ Emsi 2019.03; QCEW, Non-QCEW, Self-Employed.

¹⁵ Emsi 2019.03; QCEW, Non-QCEW, Self-Employed.

Similarly, based on online job postings between January 1, 2016 and December 31, 2018, the top listed educational requirement for *First-Line Supervisors of Food Preparation and Serving Workers* was a [high school diploma or vocational training](#) (Exhibit 9b).¹⁶

Exhibit 9b: Educational Requirements for *First-Line Supervisors of Food Preparation and Serving Workers* in San Diego County in Online Job Postings¹⁷



*May not add to 100% due to rounding

Exhibit 10 lists the top specialized, soft, and software skills that appeared in online job postings between January 1, 2016 and December 31, 2018.

Exhibit 10: Top Skills for *First-Line Supervisors of Food Preparation and Serving Workers* in San Diego County¹⁸

Specialized Skills	Soft Skills	Software Skills
<ul style="list-style-type: none"> • Scheduling • Cash Handling • Customer Service • Retail Industry Knowledge • Staff Management 	<ul style="list-style-type: none"> • Physical Abilities • Communication Skills • English • Teamwork / Collaboration • Leadership 	<ul style="list-style-type: none"> • Microsoft Excel • Microsoft Word • Microsoft Processing • Microsoft PowerPoint • Microsoft Outlook

¹⁶ Burning Glass Technologies, "Labor Insight Real-Time Labor Market Information Tool." 2016-2018.

¹⁷ "Educational Attainment for Workers 25 Years and Older by Detailed Occupation," Bureau of Labor Statistics, last modified October 18, 2018. bls.gov/emp/tables/educational-attainment.htm.

¹⁸ Burning Glass Technologies, "Labor Insight Real-Time Labor Market Information Tool." 2016-2018.

Prepared by:

Tina Ngo Bartel, Director

John Edwards, Research Analyst

San Diego-Imperial Center of Excellence for Labor Market Research

tn gobartel@miracosta.edu

jedwards@miracosta.edu



Important Disclaimers

All representations included in this report have been produced from primary research and/or secondary review of publicly and/or privately available data and/or research reports. This study examines the most recent data available at the time of the analysis; however, data sets are updated regularly and may not be consistent with previous reports. Efforts have been made to qualify and validate the accuracy of the data and the report findings; however, neither the Centers of Excellence for Labor Market Research (COE), COE host district, nor California Community Colleges Chancellor's Office are responsible for the applications or decisions made by individuals and/or organizations based on this study or its recommendations.