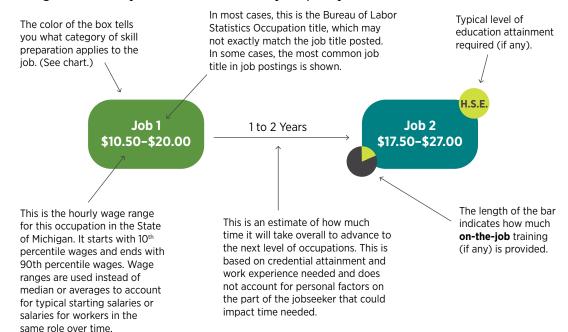
What are the career pathways for food preparation and service?

The maps below indicate the most common occupations in this field as well as wages, opportunities for advancement, typical time to advance, education required and on-the-job training.

Michigan's Food System Career Pathway Map Key



Skill Levels

Color	Preparation Level	Definition
	Entry-Level	High School Diploma or No High School Diploma
	Middle-Skill	 Basic Postsecondary Certificate Advanced Postsecondary Certificate Associate Degree High School Diploma with Experience
	High-Skill	 Bachelor's Degree Associate Degree with 5 Years Experience Advanced Postsecondary Degree with 5 Years or More Experience

Education Levels

Initials	Credential
H.S.E.	High School Diploma or Equivalency
P.A.	Postsecondary Nondegree Award
A.S. or A.A.	Associate Degree
B.S.	Bachelor's Degree
B.A.	Bachelor of Arts
B.B.A	Bachelor of Business Administration

On-the-Job Training



Short term on-the-job training



Moderate on-the-job training



Long term on-the-job training

Notes:

This map is grounded in data collected on the State of Michigan. Other cities or regions may pay different wages or require different skills, credentials, or work experience depending on their local employers.

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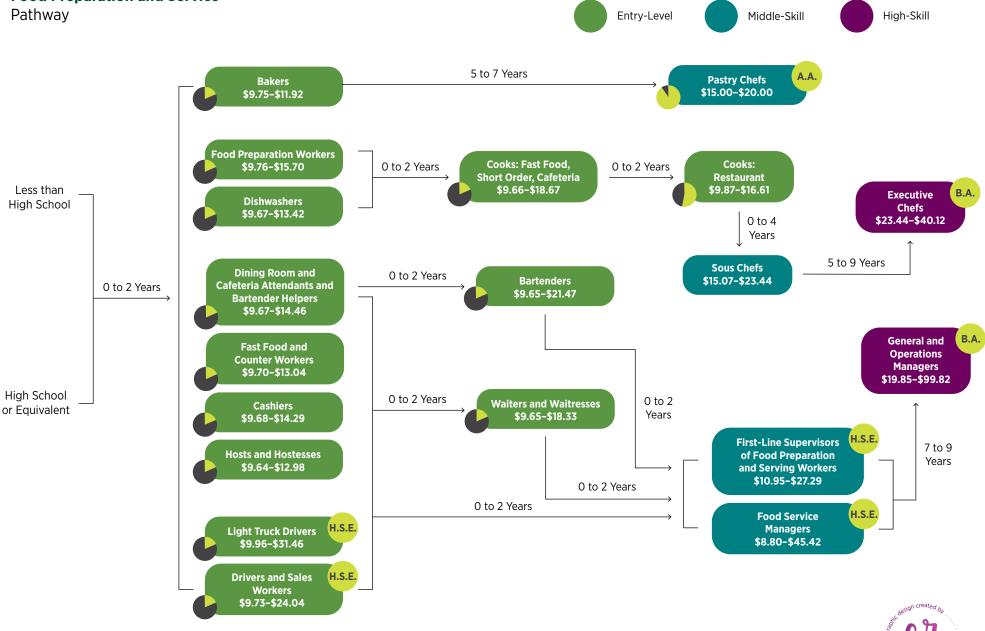
This map was derived using labor market information data sources, Emsi and Burning Glass from Labor Insight, in November 2020. This information includes the *typical* wages and requirements for jobs and might not exactly match the positions identified by jobseekers. The data included in these maps are constantly updated.







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