## Occupation by Program Disclosure

### Le Cordon Bleu College of Culinary Arts

#### **Institution:** Le Cordon Bleu Institute of Culinary Arts - Pittsburgh, PA

The following data is provided as a summary and roll-up of: Le Cordon Bleu College of Culinary Arts - Miramar, Le Cordon Bleu College of Culinary Arts, Inc., a Private Two-Year College - Cambridge, Le Cordon Bleu Institute of Culinary Arts - Pittsburgh

		SOC Code	SOC Code Description
ASSOCIATE	S DEGREE		
12.0501	Baking and Pastry Arts/Baker/Pastry Chef.		
	Le Cordon Bleu Patisserie and Baking	35-1011	Chefs and Head Cooks
		51-3011	Bakers
12.0503	Culinary Arts/Chef Training.		
	Le Cordon Bleu Culinary Arts	35-1011	Chefs and Head Cooks
		35-1012	First-Line Supervisors of Food Preparation and Serving Workers
		35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other
CERTIFICAT			
12.0501	Baking and Pastry Arts/Baker/Pastry Chef.		
	Le Cordon Bleu Patisserie and Baking	35-1011	Chefs and Head Cooks
		51-3011	Bakers
12.0503	Culinary Arts/Chef Training.		
	Le Cordon Bleu Culinary Arts	35-1011	Chefs and Head Cooks
		35-1012	First-Line Supervisors of Food Preparation and Serving Workers
		35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other
DIPLOMA			
12.0501	Baking and Pastry Arts/Baker/Pastry Chef.	T	
	Le Cordon Bleu Patisserie and Baking	35-1011	Chefs and Head Cooks
		51-3011	Bakers
12.0503	Culinary Arts/Chef Training.		
	Le Cordon Bleu Culinary Arts	35-1011	Chefs and Head Cooks
		35-1012	First-Line Supervisors of Food Preparation and Serving Workers
		35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other
	Le Cordon Bleu Culinary Techniques	35-1011	Chefs and Head Cooks
		35-1012	First-Line Supervisors of Food Preparation and Serving Workers
		35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other

The occupations listed here are derived from, and linked to, the Occupational Information Network (O\*NET) database, which is developed under the sponsorship of the U.S. Department of Labor/Employment and Training Administration. The specific program does not necessarily prepare students for, and graduates do not typically find employment in, all listed occupations. We cannot guarantee employment or salary.

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# Occupation by Program Disclosure

### Campus: Le Cordon Bleu College of Culinary Arts - Miramar

		SOC Code	SOC Code Description
ASSOCIATE	'S DEGREE		
12.0501	Baking and Pastry Arts/Baker/Pastry Chef.		
	Le Cordon Bleu Patisserie and Baking	35-1011	Chefs and Head Cooks
		51-3011	Bakers
12.0503	Culinary Arts/Chef Training.		
	Le Cordon Bleu Culinary Arts	35-1011	Chefs and Head Cooks
		35-1012	First-Line Supervisors of Food Preparation and Serving Workers
		35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other
DIPLOMA			
12.0501	Baking and Pastry Arts/Baker/Pastry Chef.		
	Le Cordon Bleu Patisserie and Baking	35-1011	Chefs and Head Cooks
		51-3011	Bakers
12.0503	Culinary Arts/Chef Training.		
		35-1011	Chefs and Head Cooks
			First-Line Supervisors of Food Preparation and Serving Workers
	Le Cordon Bleu Culinary Arts	35-2013	Cooks, Private Household
		35-2014	Cooks, Restaurant
		35-2019	Cooks, All Other

The occupations listed here are derived from, and linked to, the Occupational Information Network (O\*NET) database, which is developed under the sponsorship of the U.S. Department of Labor/Employment and Training Administration. The specific program does not necessarily prepare students for, and graduates do not typically find employment in, all listed occupations. We cannot guarantee employment or salary.

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