



Arizona Department of Education
Tom Horne, Superintendent of Public Instruction

Arizona CTE Career Preparation Curriculum Framework

Culinary Arts

June 2006

Division of Educational Services and Resources

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Occupational Information Network (O*NET)

Standard Occupational Classification System (SOC)

<http://online.onetcenter.org>

The O*NET database includes information on skills, abilities, knowledge, work activities, and interests associated with occupations. This information can be used to facilitate career exploration, vocational counseling, and a variety of human resources functions, such as developing job orders and position descriptions and aligning training with current workplace needs. With its March 2006 update, O*NET OnLine now includes information from the O*NET 9.0 Database.

The initial version of this database was provided in advance to developers in December 2005. This fifth major update from the O*NET Data Collection Program brings the number of comprehensively updated occupations to 480.

For a more detailed treatment of the content of the current O*NET database, visit the Database page on the web site of the National O*NET Consortium. You'll also find a list of occupations affected by this update, in the Update by Occupation document. More information about the Data Collection Program is available on the same web site.

O*NET is a unique, powerful source for continually updated occupational information and labor market research. By using a contemporary, interactive skills-based database and a common language to describe worker skills and attributes, O*NET coding structure has been aligned to the newly revised Standard Occupational Classification (SOC).

SAMPLE RESEARCH

For information regarding requirements for employment:

<http://online.onetcenter.org>

Click on “**Find Occupation**”.

Type in (**selected occupation**) or use code if you know it. (click on **Go**)

Select one of the more specific related occupations on the list.

On the “**Summary Report for:**” page, you may choose **Summary**, **Details**, and/or **Custom**

For information regarding wages and employment information:

Go the bottom of any of the pages under “**Summary Report for:**” and select the Link: “**Wages and Employment**”.

Under “**Select a State**”, choose “**Arizona**”. (click on **Go**)

This gives wages (hourly and annual) for Arizona compared with USA from Bureau of Labor Statistics, Office of Employment Projections and Arizona Department of Security. You will also see national trends in USA over a ten year period.

Note: To print any of these, scroll to top of page, right corner, where it says “**Printer-Friendly Version**”.

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Transition to Standards/Measurement Criteria Process

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Adaptation/Adoption Curriculum Framework Process

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