

Name _____ Period _____ Date _____

Careers in Food Service Notes

Direction: Use this page to help guide you through a short lecture on the topic.

Topic	Valuable Information
Service opportunities	1.
	2.
	3.
	4.
Production opportunities	Chefs
	Cooks
	Garde manger
Management opportunities	Executive Chef
	Research Chef
	Culinary Scientist
	Food Service Director
	Catering Directory
	Kitchen Manager
	Dining Room Supervisor
Food Service and Related Opportunities	Restaurant Manager
	1.
	2.
	3.
	4.

Name _____ Period _____ Date _____

	5.
	6.
	7.
	8.
	9.

Name _____ Period _____ Date _____

Careers in Food Service – Notes - Answers

Service Opportunities:

1. Host/Hostess
2. Cashier
3. Server
4. Busser

Production Opportunities

Chefs: Sous (pronounced “sue”) chef, pastry chef

Cooks: Line cook, station cook, prep cook

Garde Manger – Preparing cold items (salad, veggie trays, fruit carving etc)

Management Opportunities

Executive Chef: Manages all the kitchen operations

Research Chef: Works with food scientists to produce new food products

Culinary Scientist: Help turn recipes into pre-packaged food

Foodservice Director: Oversees banquet operations

Catering Director: Reports to the foodservice director or the GM (general manager)

Kitchen Manager: Takes place of the executive chef in a chain restaurant

Dining Room Supervisor: Coordinates hosts, servers, bussers & assigns responsibilities

Restaurant Manager: Oversees the entire restaurant

Foodservice Related Opportunities

- Food Researcher
- Food writers
- Food scientist
- Food processors
- Food stylist
- Food marketers
- Menu developers
- Recipe developers
- Food service trainers