



Lesson 8

Food Science and technologies



Qualifications:

- 1. Dependability/Reliable Attendance**
- 2. Attitude**
- 3. Desire to please the customer**
- 4. Some positions require experience, education, and/or apprenticeships**

ADVANTAGES OF THIS JOB FIELD:

- 1. No education required in entry-level positions**
- 2. Many positions available in the job market**
- 3. Opportunities for advancement**
- 4. Opportunities for good earnings**

DISADVANTAGES:

- 1. High Pressure jobs**
- 2. Many entry-level positions have low pay**
- 3. Long hours, weekends, and holidays**

STARTING AT THE BOTTOM OF THE CAREER LADDER...



Dishwashers: hot, hard work cleaning the cookware and equipment not usually put into the commercial dishwashers

Maintenance: cleaning floors, walls, windows, bathrooms

Bus Person: clears dirty dishes from table, cleans, and resets

No experience or education requirements. Must show up for work everyday! Remember, there is no disgrace in hard work...just pride in a job well done!



MOVING UP THE LADDER...



Host/Hostess: takes reservations, phone work, greets the guests, seating guests

Waiter/Waitress: takes food and beverage orders, serves the food to the guest, prepares and submits bills to guests



Cashier: collects money, balances money drawer at end of day or shift

Counter Attendant: takes orders from a counter position (like at a fast food restaurant or diner), serves food



Customer service is a priority in these jobs! Earnings may be linked to performance...such as “tips”. Experience may be required for some positions or in some restaurants.

The baker arrives early in the morning to prepare fresh bread dough, allow time for “proofing” the dough, and actual baking.



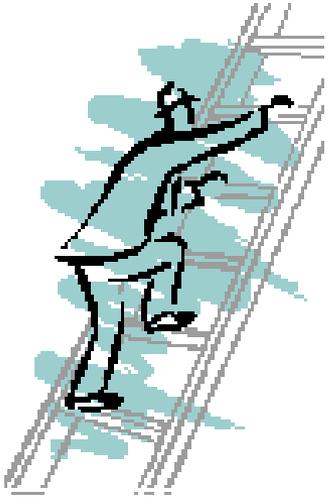
The bartender must mix and serve drinks, primarily alcohol, comply with legal regulations, keep track of inventory, be congenial, deal with excessive drinkers, and control spillage/waste.

The cook learns by experience. They cook the food according to recipes, plate it up, and set it up for servers to deliver.

The short-order cook may limit items to those made on the grill or deep-fried, such as burgers, french-fried potatoes, etc.



Nearing the top of the ladder...



How do we get the customers in here, and keep them coming back? These are questions for the marketing specialists.

They address issues ranging from the exterior architecture design to the interior décor, menu format, media advertising, slogans, mascots, etc.

2-4 YEARS EDUCATION MAY BE REQUIRED!

In large restaurants or food-service institutions such as hospitals, employee-cafeterias, and schools, there may be positions as bookkeeper or purchasing agent. In these jobs, you would manage inventory and ordering, handle accounts payable and receivable, payroll, tax forms, etc.

EDUCATION OFTEN REQUIRED. EXPERIENCE A MUST!

The manager runs the operation, and therefore must be familiar with all aspects of it. They must deal with owners, staff, customers, customer service, and above all else...cost vs. profitability!

They may have assistants to help them in different areas of the operation. Good salaried wages. Long hours.



Management eventually reports directly to owners. The owner themselves may or may not have knowledge of the industry. The only requirement of ownership....is money! High costs, high risk, and with the right management...high rewards!



CATERING...



Catering services may include help in planning an event, preparing and serving food, decorating serving or dining tables, and fabulous food & beverage presentations.

WEDDINGS

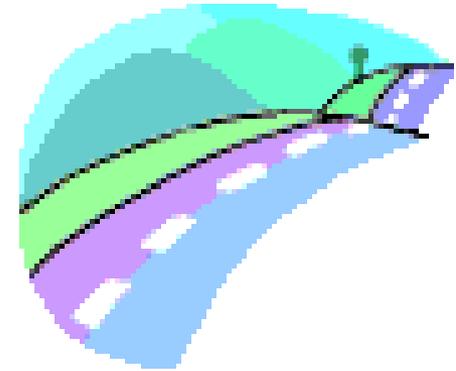
BANQUETS

MEETINGS

HOLIDAY

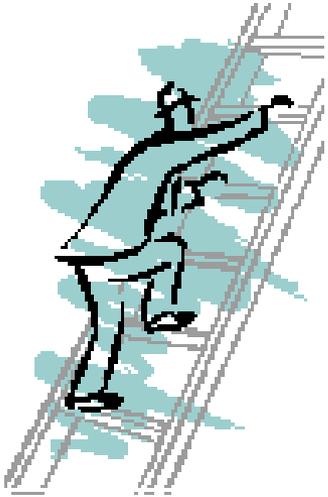
GATHERINGS

CONVENTIONS



BRINGING THE FOOD AND SERVICE TO A GROUP OF CUSTOMERS...ON SITE OR ON THE ROAD!

At the top of the food service industry ladder...



For these jobs, you must complete at least some formal education or training. An associate degree, bachelor's degree, master's degree, or doctorate degree program in Family & Consumer Science or Culinary Arts may be preferred or required.



A certified Home Economist may teach in a middle school, high school, or college classroom OR edit cookbooks, OR find themselves working in a test kitchen of a large food's corporation. Before a product can be marketed to the public, it must pass the test of preparation in the average home kitchen environment.

At the top of the food service industry ladder...

The “executive” chef manages the entire kitchen operation, organizing work schedules of all staff, ordering supplies, supervising all food preparation and service.

The saucier (saw-see-yay) is the sauce cook, who will be in charge of all soups, sauces, gravies, and stocks.

The patissier (pah-tees-ee-yay) is the pastry chef, and may be skilled in icing/decorating techniques as well as bread and pastry baking.

The “sous” (soo) chef is an “under chef” who works directly for the executive chef.

The garde manger (gahrd-mohn-zhay) is the pantry chef, and is responsible for all cold food items. This may include the salads, cold meats and cheeses, cold sauces, and some desserts.

At the top of the food service industry ladder...

Dietitians have completed a 4 year education and are fully registered within the state where they practice. While any person might proclaim that they are a “nutrition counselor”, a dietitian is the only fully-trained professional in this area. A bona fide nutrition counselor works under, and reports directly to a registered dietitian.

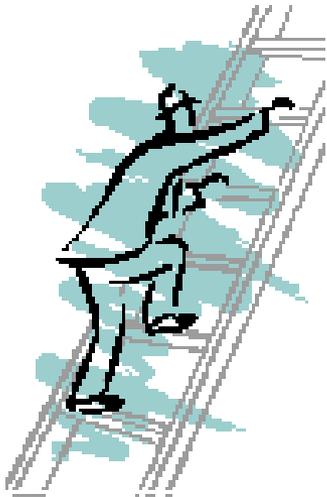
A dietitian may be hired as a staff member in...

**Public & Private Hospitals
Acute Care Facilities
Intermediate Care Facilities
Long-term Care Facilities
Assisted Living Facilities
Retirement Centers
Correctional Facilities
Schools
Dialysis Centers
Wellness Facilities
Community Organizations /
Centers**



CLIMBING OVER THE TOP, AND INTO THE REALM OF FOOD SCIENCE...

The food scientist has completed a 4 - 6 year degree program, with heavy emphasis in the areas of chemistry and biology.



The scientist might study the molecular structure of food, while making advances in agriculture technology, food preservation, food manufacturing, preparation, quality control, etc. Jobs are plentiful and salaries are excellent!

