There are many job and career opportunities in the food service industry. A food service establishment is divided into front-of-the-house and back-of-the-house. The front-of-the-house service opportunities include: host/hostess, cashier, server and busser. Some establishments may have a Maitre’d, sommelier (wine expert), head server.
The back-of-the-house provides production opportunities. Many of the opportunities deal with the preparation of food. Chefs typically have more training – either learning as they advance in food service, or through education. In a larger kitchen, there may be many chefs. A sous chef is an assistant to the executive chef. A pastry chef prepares breads, pastries, and desserts. Many people begin their cooking career in the back of the house by being a cook – line cook, prep cook, station cook. Some food service kitchens have cold stations. Those stations prepare cold food such as: salads, fruits & vegetable trays, cold hors d’oeuvres, and perhaps fruits and vegetable carvings – which the Garde Manger specializes.
Management opportunities are varied in the food service industry. They include managing a whole restaurant to a particular portion of an establishment. An executive chef may be in charge of the kitchen, but may be in charge of a whole establishment. A food service director oversees banquet facilities. A research chef works with food scientists to help develop new food products, while culinary scientists turn recipes into pre-packaged foods.
A catering director reports to the food service director or the GM (general manager). In a chain restaurant, a kitchen manager may take place of the executive chef. The dining room supervisor coordinates servers, host/hostess, bussers, and assign their responsibilities. A restaurant manager is responsible for all aspects of the restaurant. If there is a general manager, the restaurant manager reports to them.
There are many careers that are food service related. People in these careers may have never worked in a restaurant, but their interests lay within the food service industry.
There are many careers that are food service related. People in these careers may have never worked in a restaurant, but their interests lay within the food service industry.
References/Resources

O*NET Online
The O*NET program is the nation’s primary source of occupational information. Central to the project is the O*NET database, containing information on hundreds of standardized and occupation-specific descriptors. The database, which is available to the public at no cost, is continually updated by surveying a broad range of workers from each occupation. Information from this database forms the heart of O*NET OnLine, an interactive application for exploring and searching occupations. The database also provides the basis for our Career Exploration Tools, a set of valuable assessment instruments for workers and students looking to find or change careers.

http://www.onetonline.org