Connecting Education and Employment in the Food Industry
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Certificate Programs

Available in
- Baking
- Commercial cooking
- Culinary
- Pastry
- Food management
- Food service operations
- Food service specialist

Involves
- Coursework
- Hands-on activities
- Safety and sanitation
- Work experience
Associate’s Degree Programs

- Offered by many colleges and universities
- Associate’s in Science in Culinary Arts
- Two years
- Offer hands-on practice
Bachelor’s Degree Programs

- Preparation for management jobs
- Usually take 4 years to complete
- Food Service specific bachelor’s degrees
  ◦ Teach specific food service information
  ◦ Hands-on training in food preparation techniques
- General bachelor’s degrees
  ◦ Teach skills for management jobs
  ◦ Topics include marketing, business, and management
Entry-Level Training

- Part-time, entry-level job
- No need for training or experience
- Learn while on the job
- Offer flexible hours
- Work around school schedule
  - Must complete an I-9 and W-4 form
Apprenticeships

- Works under guidance of a skilled worker
- Learns a particular trade or art
- Learns under an experienced chef or manager
- Involves
  - Hands-on training and
  - Classroom learning
- The American Culinary Federation sponsors apprenticeships across U.S.
- Amount of time spent in apprenticeship varies

Source: ACFChefs.org
Corporate Training Programs

- Offer special training programs for employees
- Sponsors training as part of employee’s formal orientation procedure
- Give employees opportunity to advance quickly
- Marriott®
- Hilton®
- McDonald’s® Hamburger University®
- [http://youtu.be/sICEmBpAPq0](http://youtu.be/sICEmBpAPq0)
Military Training Programs

- All branches of military provide foodservice training
- Entry-level and management jobs available
- Leave with useful skills to enter workforce

On-the-Job Training Programs

- Food managers use job rotation methods to train entry-level employees
- Allows employees to learn a variety of skills
- Internships also allow for hands-on training
Continued Education

- Learning does not stop after completing a program
- Must keep up with current trends in the industry
- Continue updating your skills through
  - Certificate programs
  - Conferences
  - Educational opportunities
  - Meetings
  - Seminars
  - Webinars
References/Resources

Textbook:

YouTube:
¬ **Inside Hamburger University**
  McDonald's training course is more than flipping burgers.
  [http://youtu.be/slCEmBPqAPq](http://youtu.be/slCEmBPqAPq)

Websites:
¬ Career One Stop
  Pathways to Career Success
  Career Videos for Hospitality and Tourism
¬ Internal Revenue Service
  Form for an employer to withhold the correct federal income tax from an employee's salary.
¬ Occupational Outlook Handbook
  Teacher’s Guide
  [http://www.bls.gov/ooh/About/Teachers-Guide.htm](http://www.bls.gov/ooh/About/Teachers-Guide.htm)
¬ Occupational Outlook Handbook
  The nation's premier source for career information
¬ Texas Work Prep Learning Management System (LMS)
  The Job Hunter’s Guide
  [https://www.texasworkprep.com/texasworkprep.htm](https://www.texasworkprep.com/texasworkprep.htm)
¬ U.S. Citizen and Immigration Services
  Federal law requires every employer and agricultural recruiter/referrer—for-a-fee hiring an individual for employment in the United States to verify his or her identity and employment authorization through completion of Form I–9, Employment Eligibility Verification.