Careers in the Restaurant Industry

Connecting Education and Employment
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Service Staff

- Hosts/hostesses
- Cashiers
- Servers
  - waiters and waitresses
- Food runners
- Bussers
Kitchen Brigade

- Line/Station Cook
- Sous Chef
- Pastry Chefs
- Prep Cook
- Garde Manger/Pantry chef
Management

- Executive Chef
- Research Chef
- Culinary Scientist
- Foodservice Director
- Catering Director
- Kitchen Manager
- Dining Room Supervisor
- Restaurant Manager
Gordon Ramsay's Restaurant Tips

2012 Faces of Diversity - Bahjat Shariff

(click on links)
Begin in high school and enroll in:

- Culinary Arts
- Restaurant Management
- Lifetime Nutrition and Wellness
- Practicum in Culinary Arts
- Practicum in Hospitality and Tourism
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
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
  - Examples:
    - Marriott®
    - Hilton®
  - McDonald’s® Hamburger University®

(click on link)
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
Skills Needed

- Communication and teamwork
- Positive attitude
- Willingness to learn
- Technology skills
- Math skills
- Analyzing and problem solving
- Knife and other equipment skills
- Food safety knowledge
- Product knowledge
## Entrepreneurship Opportunities

**Advantages**
- Ownership
- Job satisfaction
- Earning potential

**Disadvantages**
- Financial risk
- Competition
- No guarantees
Obtaining Employment

When seeking employment, have available:

- Career portfolio
  - Resume
  - Certifications
  - Record of skills attained
  - Letters of reference
- Completed job application
- Interview skills
Maintaining Employment

Once you have secured employment, be sure to:

- arrive to work on time
- work responsibly
- work safely
- respect the business
- maintain a positive attitude
- complete assigned tasks
If you have to quit your job, be sure to follow these steps:

- give at least two weeks notice
- submit a letter of resignation which may include:
  - reason for leaving
  - thanking employer for experience
  - offering to train new employee
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
Restaurant Manager Career Information

Restaurant Manager Pros & Cons

(click on links)
Questions
References and Resources

Images:
- Microsoft Office Clip Art: Used with permission from Microsoft.

Textbook:

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
Videos:

- Restaurant Manager Career Information
  A career as a restaurant manager requires a love of working with people and a willingness to do any job in a restaurant.

- Restaurant Manager Pros & Cons
  The pros of being a restaurant manager include working and talking to a variety of people, while the cons include long work hours and having to work weekends.

YouTube™:

- Gordon Ramsay’s Restaurant Tips
  Gordon gives us his top five tips for running a restaurant.
  http://youtu.be/n3jHA8sH-N0

- Inside Hamburger University
  McDonald's training course is more than flipping burgers.
  http://youtu.be/sICEmBpAPq0

- 2012 Faces of Diversity – Bahjat Shariff
  The National Restaurant Association’s Faces of Diversity awards program celebrates restaurants and industry professionals who contribute to and embrace the diversity that makes the restaurant industry so successful. Meet Bahjat Shariff, Senior Vice President of Operations and Operating Partner for Panera Bread/Howley Bread Group in Cumberland, R.I. – winner of the 2012 Faces of Diversity American Dream Award.