



# Food Services

FOOD SERVICES develops cooking skills through actual work experience using standardized recipes. Students are expected to learn all basic techniques in food preparation along with the related safety, nutrition and sanitation requirements of New York State restaurants, cafeterias and hospitals.

## Work Environment

Personnel in the Food Service Industry must be able to stand for long hours. Peaks of high production are demanded both daily and seasonally, depending on job location.

## Career Opportunities:

Baker's Helper  
Caterer's Helper  
Cook's Helper  
Counterperson  
Dishwasher  
Host/Hostess  
Fry Cook  
Kitchen Helper  
Line Cook  
Pantry Person  
Prep Cook  
Saute Cook  
Steward/Stewardess  
Waiter/Waitress

## Employment Outlook

Through the year 2010 and on, it is estimated that approximately 100,000 food service workers will be needed in the metropolitan area. Future local and national employment projections are excellent, particularly in areas of public interest and industrial development. Weekend and holiday work is required.

## Course Outline:

- Storage and Cleaning of Supplies/Kitchen
- Dining Room Service
- Food Preparation
- Baking Techniques
- Cooking Skills
- Cooking Techniques
- Pantry Person Skills
- Catering

## Consider these Courses at Tech

- Culinary Arts
- Health Aide\*
- Life Skills\*
- Retailing\*

All placements are based upon individual needs and approval from the district and parent/guardian.

\*Smaller class size.