**Culinary Essentials Chapter 3 Reading Guide**

**Foodservice Career Options**

3.1 Careers in Foodservice

1. According to the National Restaurant Association, there are more than \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

people in the United States working in the foodservice industry.

2. There are two general types of foodservice jobs: service and production jobs. Four common types of service jobs are \_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

3. In a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, specific preparations and cooking tasks are assigned to each member of the kitchen staff. Many restaurants also \_\_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ their employees by giving them experience in many different tasks.

4. \_\_\_\_\_\_\_\_\_\_ cooks and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cooks work on the food production line. They cook and plate food for service staff to take to customers. They must prepare food quickly. The work is divided into stations, such as the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ station and the \_\_\_\_\_\_\_\_\_\_\_\_\_\_ station.

5. The \_\_\_\_\_\_\_\_\_\_\_\_\_ chef (or “under” chef), reports to the executive chef. This position supervises and sometimes assists other chefs in the kitchen. They may also fill in for the executive chef when needed.

6. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ chef is responsible for making baked items, such as breads, pastries, and desserts. They often start work very early in the morning.

7. The \_\_\_\_\_\_\_\_\_\_\_\_\_ cook prepares ingredients to be used by the line cooks. For instance they might wash, peel, and store fruits and vegetables.

8. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, or pantry chef, is responsible for preparing cold food items. These may include salads, cold meats and cheeses, cold appetizers, cold sauces, and garnishes to make plates look more attractive.

9. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ chef manages all kitchen operations. They order supplies, create work schedules, help develop menus and manage food preparation and service.

10. Food manufacturers and restaurant chains hire \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ chefs who work closely with food scientists to produce new food products. They turn recipes into packaged foods. They also write nutrition information for nutrition labels.

11. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ uses culinary science to set new standards in food technology. They work with research chefs to create new food products and to update cooking methods. They need to know the basics of culinary arts, nutrition, food science, and technology.

12. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ manages the banquet operations of hotels, banquet facilities, hospitals, and universities.

13. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ reports to the foodservice director. This person coordinates the food and servers for each event in a large facility to be sure there are enough servers and enough food.

14. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ orders ingredients for menus and makes sure they are prepared correctly. They may also supervise non-production employees, but might not have the power to decide on the style of service and the type of food served at the business.

15. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ coordinates and assigns duties to the serving staff.

16. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ oversees the work of the entire restaurant. This can include record-keeping, payroll, advertising, and hiring.

17. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ buys food and supplies for restaurants according to his or her restaurant client’s needs. A purchaser searches for the best prices and orders the amount of each food needed to meet the demands of each restaurant’s menu.

18. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a company that sells products to the foodservice industry. A \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ helps chefs to select the food products and equipment that will best fit their needs and budgets.

19. Education opportunities include high school culinary arts classes or corporate training programs. Many schools and colleges offer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ programs. These usually require work experience, coursework, and a test. Certification is proof that you are an expert in s specific topic, such as culinary arts, baking, or pastry making.

20. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a two year program, which usually offer hands-on practice.

21. A four year \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ program prepares you for management jobs in the foodservice industry.

22. Another way to learn about the foodservice industry is through a part-time, \_\_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ job, such as dishwasher or cashier. The work you do in an entry-level job will show you what it is like to pursue a career in foodservice.

23. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ works under the guidance of a skilled worker to learn the skills of a particular trade or art. The American Culinary Federation sponsors apprenticeships across the United States.

24. Some large corporations offer \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for their employees. These often give employees the opportunity to quickly advance within the corporation.

25. The branches of the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ also can provide foodservice training. Most military foodservice workers leave the military with useful job skills to enter the foodservice workforce.

26. On-the-job training can include the \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ method, where workers are rotated through a series of jobs. This gives them a variety of skills.

27. During an \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, an advanced culinary student works at a foodservice business to get hands-on training. Sometimes this is a paid position, but many internships are not paid.

3.2 Foodservice Trends

1. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a general preference or dislike for something within an industry. These may be influenced by society, culture, ethnic diversity, population changes, or the economy.

2. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ industry supplies food and lodging to customers who are away from home. Foodservice is a vital part of the hospitality industry.

3. As the population ages, more workers will be needed at places such as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ centers and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Both workers and customers are more ethnically and culturally diverse, meaning there needs to be better communication between workers and their customers.

4. Some other trends include:

More \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurants.

Restaurants that cater to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

An interest in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ foods.

Foodservice operations in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ facilities.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ events and private parties centered around food.

A desire for more \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ options and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ friendly restaurants.

Supermarkets carrying \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_ meals.

5. Three society-based factors that affect customer needs are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ structure, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

6. Today’s customers want more \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ foods. Many want a wider variety of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. A cuisine is a style of cooking. Customers also expect to get \_\_\_\_\_\_\_\_\_\_\_\_\_\_ for their money.

7. A \_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ operation works to pay for daily expenses such as wages and food costs. These include government facilities, schools, and hospitals.

8. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ operation earns enough to pay for daily expenses and to generate a profit, which is the money a business makes after paying all of its expenses. This includes restaurants.

9. A restaurant that quickly provides a limited selection of food at low prices is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurant.

10. Servers take customer orders and then bring food to the table in a \_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurant.

11. A \_\_\_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurant has an upscale atmosphere, or overall mood, excellent food and service, and higher menu prices.

12. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a restaurant where customers serve themselves. Some other opportunities exist at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, which provide their customers with food and beverage as well as lodging.

13. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are usually booked months in advance for weddings and special occasions. These facilities are usually open only for catered events or meetings.

14. \_\_\_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_ catering means that food for special occasions is made at a customer’s location. With \_\_\_\_\_\_\_\_-\_\_\_\_\_\_\_\_\_\_\_\_ catering, a caterer prepares and delivers food from a central kitchen to different locations.

15. Commercial kitchens often purchase baked goods from bakeries and pastry shops. This often costs less than making the food in house. As a result, the number of jobs available at bakeries and pastry shops is growing.

3.3 Entrepreneurship Opportunities

1. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a self-motivated person who creates and runs a business. Small businesses with fewer than 100 employees are a vital part of the U.S. economy. More than \_\_\_\_\_\_\_\_\_ % of the U.S. workforce is made up of people who work for small businesses.

2. Owning a food-production business has many advantages, such as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

It can also have some disadvantages, such as; \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

3. There are three patterns of restaurant ownership: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

4. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurant has one or more owners and is not part of a national restaurant business.

5. A restaurant that has two or more locations that sell the same products and are operated by the same company is called a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restaurant.

6. In a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, the parent company sells an individual the right to use the company’s name, logo, concept, and products. In return, the business owner agrees to run the restaurant as outlined by the franchise company. Franchises can be expensive to own and operate. First, there is a large amount needed to buy a franchise, then there is an annual fee that is paid to the franchise company. In return, the owner gets a business idea that is well developed.

7. Owning a restaurant business has many advantages: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

8. Owning a restaurant also has some disadvantages: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

9. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cost is and expense other than food and wages.

10. Nearly \_\_\_\_\_\_\_\_\_\_ of all individually owned restaurants fail within \_\_\_\_\_\_\_\_\_\_\_\_ months. About \_\_\_\_\_\_% of individually owned restaurants close within the first five years.

11. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is someone who offers advice and information to other foodservice business owners and managers. An \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ helps businesses to find the right employees.

12. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ is a document that describes a new business and a strategy to launch it. Parts of a business plan include:

a.

b.

c.

d.

e.

f.

g.

h.

i.

j.

k.

l.

m.

n.

o.

13. There are three common types of legal business ownership. A \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a business with only one owner. About \_\_\_\_\_\_% of U.S. businesses are this type. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a legal association of two or more people who share the ownership of the business. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is created when a state grants an individual or a group of people a charter with legal rights to form a business. The owners buy shares, or parts of the company.

14. The U.S. economic system is known as the \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ system. Free enterprise means that businesses or individuals may buy and sell products, and set prices with little government control.

15. The government passes laws that set workplace safety standards, price controls, and fair wages. In addition, health codes, regulations, and zoning requirements must be met if you prepare food for sale. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ divides land into sections that can be used for different purposes, including residential, business, and manufacturing. Only certain activities are allowed with in the defined zones.

16. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a written permission to participate in a business activity. These are issued by local governments.

17. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a contract between a business and an insurance company, which provides financial protection against losses.