



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 cooks 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.

Required for Sequence Credit

Career and Financial Management

Course Outline:

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

Related Courses at Wilson Tech:

- Culinary Arts

Scheduling Information

Grades: 9-12
Units: 4½ ea yr
Location: Manor
Plains
Sessions: AM/PM