



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
Bus Person
Caterer's Helper
Cook's Helper
Counterperson
Dishwasher
Fry Cook
Kitchen Helper
Pantry Person
Prep 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
- Life Skills*
- Retailing*

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

*Smaller class size.