

Summary

In this section, you learned the following:

- Entry-level positions in the restaurant and foodservice industry include host/hostess, server, quick-service counter servers, busser, prep cooks, and dishwashers.
- Careers in the restaurant and foodservice industry include owner, general manager, manager, assistant manager, executive chef, sous chef, banquet chef, pastry chef, station cook, food writer, food stylist, dietician/nutritionist, food production and food processing, accountant/controller, trainer, retail food manager, and foodservice education.
- The careers in the lodging industry are typically divided into those with customer contact and those that support the running of the operation.
- Travel and tourism offer many options for those seeking careers in the hospitality industry, including jobs in restaurant and foodservice, lodging, human resources, accounting, marketing, and many other areas.
- Careers in the travel and tourism area focus on the many ways that people spend their time and money when they're away from home.

Section 12.5 Review Questions

- ① Give examples of entry-level positions in the restaurant and foodservice industry.
- ② What are some of the higher-level jobs in the restaurant and foodservice industry?
- ③ Provide a brief description of the following careers in the restaurant and foodservice industry:
 - a. General manager
 - b. Executive chef
 - c. Sous chef
 - d. Retail food manager
- ④ Describe three careers in the travel and tourism industry.
- ⑤ Ron Yudd worked in many positions as he grew his career. Think of your current position or a job for which you may be interviewing. Can you see a career path that starts with this position? If not, what skills are you learning that will make you a valuable asset at another company?
- ⑥ Sam is looking for a distributor position. He originally started working in the kitchen and worked his way up to kitchen manager. Why would “field distributor” be an appropriate next step on his career path?
- ⑦ What are some common career paths in the hospitality industry, starting with a typical entry-level position?
- ⑧ What is the outlook for the restaurant and foodservice industry over the next decade?

Section 12.5 Activities

1. Study Skills/Group Activity: Local Career Opportunities

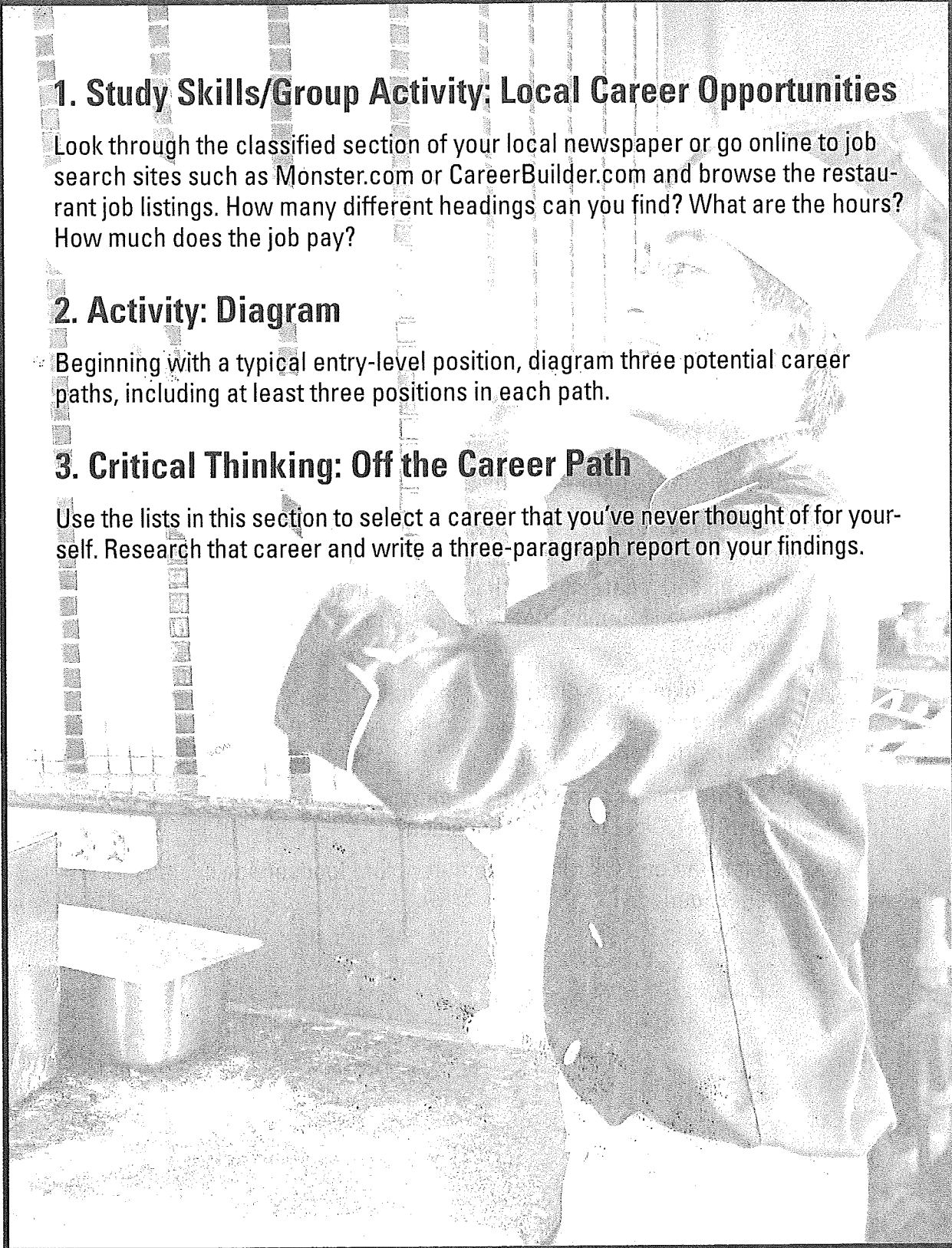
Look through the classified section of your local newspaper or go online to job search sites such as Monster.com or CareerBuilder.com and browse the restaurant job listings. How many different headings can you find? What are the hours? How much does the job pay?

2. Activity: Diagram

- Beginning with a typical entry-level position, diagram three potential career paths, including at least three positions in each path.

3. Critical Thinking: Off the Career Path

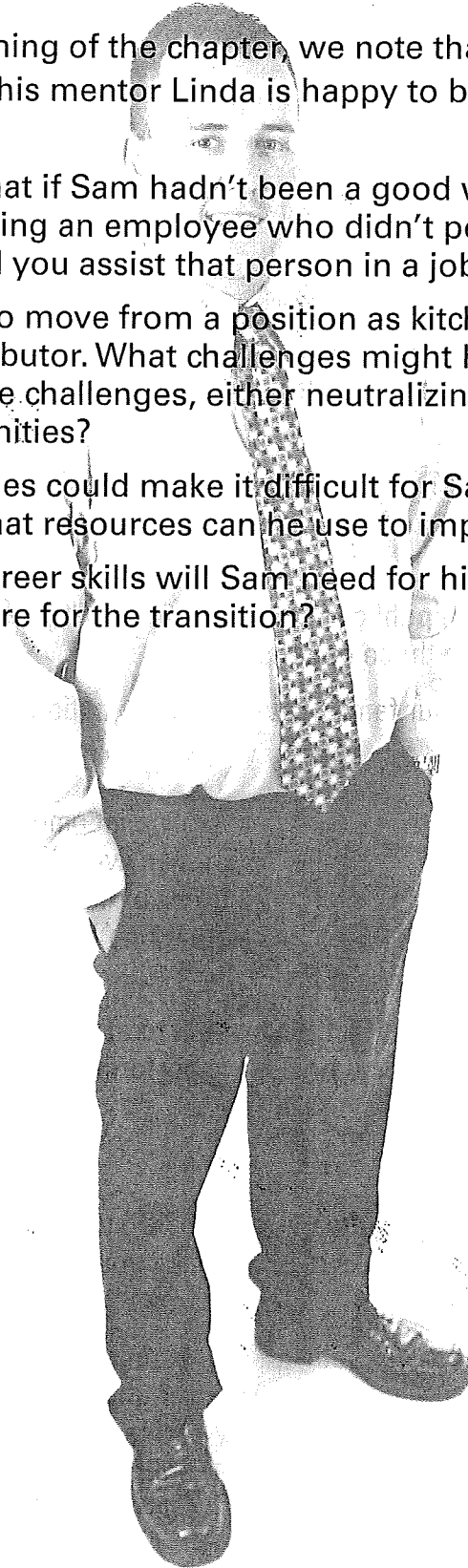
Use the lists in this section to select a career that you've never thought of for yourself. Research that career and write a three-paragraph report on your findings.



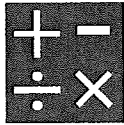
Case Study Follow-Up *Moving On*

At the beginning of the chapter, we note that Sam is an excellent worker, so his mentor Linda is happy to be an active participant in his job search.

1. However, what if Sam hadn't been a good worker? What if you were mentoring an employee who didn't perform well? To what extent would you assist that person in a job search and why?
2. Sam hopes to move from a position as kitchen manager into a job as field distributor. What challenges might he face? How can he address these challenges, either neutralizing them or turning them into opportunities?
3. What obstacles could make it difficult for Sam to find a job in a new city? What resources can he use to improve his chances?
4. What new career skills will Sam need for his new position? How can he prepare for the transition?



Apply Your Learning



Budget

Coming up with college or trade school tuition would be a lot easier if there weren't so many other costs. Books, fees, and living expenses can equal or even exceed tuition costs, depending on the school you choose and the area where you will live. How can you make this work?

Identify a school you would like to attend full-time and determine its total cost per year. Many schools have Web sites with estimated costs. If you will not be living on campus, research apartment rentals and food costs to estimate your living expenses.

Do you plan to work off-campus? If so, what jobs are available locally, what can you expect to earn, and how many hours each week will you be able to work if you are a full-time student?

Will you have a car, will you use public transportation, or will you ride a bicycle? What costs are associated with these options?

How much money do you and your family have saved for tuition?

What financial aid and scholarship options are available?

Now create a budget, estimating all your expenses and income for the year. Remember, you will have living expenses no matter where you live, although some areas are more expensive than others. Is this school affordable? If not, what other options do you have—other scholarships, other schools, working full-time for a year before attending school?

Be as realistic as you can on this project. If you plan to attend a school after graduating from high school, you will need to be able to perform these calculations.



The Right Job for You

What kind of career do you want to have? Do you know all the options available to you? What types of work make you happy, interest you, or repel you?

Hundreds of different careers are available in the restaurant and foodservice industry. The hard part is deciding which, if any, career is right for you. Talk with your guidance counselor about your interests and goals. Use your school or public library to research career options. Consider taking a free online personality test. This test might reveal some character traits you've undervalued and present some new paths

to explore. Identify some people in careers you'd like to have and, if possible, talk with them about the positive and negative aspects of their jobs.

After you have done this research, write a report on your findings. In your report, include what you have learned about yourself, how your career goals have developed and changed during this process, and what careers are more or less appealing now than when you started.



Stress Relief

What exactly is stress? How has it played a role in human evolution and development? Some physical indicators are listed on pages 779–780, but what in your body makes those changes happen? Does “good” stress differ physiologically from “bad” stress?

Write a report explaining the science of stress, focusing on what it is, why it's important, and what it can do to your body and mind. Make an argument for why stress should or should not be a factor in our contemporary lives. What needs does it serve, if any?

Critical Thinking The Best School for You

Pick out three colleges or trade schools that appeal to you. Research the answers to the questions listed on page 754 to help you learn more about what each school offers. What other factors would you consider in determining whether or not to attend each school? Compare the results from each school. Which seems like the best fit for you and why? Write four paragraphs, one on each school, describing the positive and negative attributes of each, and one explaining your choice.

Exam Prep Questions

- ① A written summary of a candidate's experience, skills, and achievements that relate to the job being sought is called a
A. résumé.
B. portfolio.
C. career plan.
D. cover letter.
- ② A collection of samples that showcases a candidate's interests, talents, contributions, and studies is known as a
A. résumé.
B. portfolio.
C. cover letter.
D. job application.
- ③ What type of question can be answered with a simple yes or no?
A. Closed
B. Categorical
C. Open-ended
D. Multiple-choice
- ④ "Where do you see yourself in five years?" is what type of question?
A. Essay
B. Closed
C. Categorical
D. Open-ended
- ⑤ The execution of processes and the use of tools that increase a person's efficiency and productivity are called _____ management.
A. time
B. stress
C. career
D. situation
- ⑥ What is the best way for an employee to inform an employer that he or she is resigning?
A. Walk into the employer's office to say goodbye.
B. Write a letter of resignation listing the reasons for leaving.
C. Leave a message for the employer with a two-week notice.
D. Write a thank-you note to the employer for the experience.
- ⑦ When a person has demonstrated a high level of skill and has met specific performance requirements, he or she receives
A. a diploma.
B. certification.
C. a scholarship.
D. a thank-you note.

- 8 What level of job includes planning menus, developing recipes, and managing a restaurant and foodservice operation?
- A. Mentor
 - B. Apprentice
 - C. Entry-level
 - D. Higher-level
- 9 Who is responsible for the kitchen team in the executive chef's absence and also lends his or her cooking expertise to overall food preparation?
- A. Sous chef
 - B. Station chef
 - C. Nutritionist
 - D. Banquet chef
- 10 Who is responsible for the overall planning, direction, and coordinating of a restaurant or foodservice operation?
- A. Owner
 - B. Sous chef
 - C. Executive chef
 - D. General manager