

FOOD SERVICE



NOCTI certification available to all students.

Students in this program will be exposed to the variety of careers available within the food service and food preparation field. By actual participation, students will become familiar with the workings of a modern kitchen while preparing foods of various types. This training will prepare them for future employment in both preparation and serving.

This program will also qualify students for acceptance at post-secondary schools specializing in training necessary to become master chefs, restaurant managers, owners, or to become instructors of food service trades. The program is open to all high school juniors and seniors.

OBJECTIVES OF THE FOOD SERVICE PROGRAM:

1. To develop the skills needed in operating modern food equipment efficiently and safely, handling of foods, storage, cooking techniques, and proper safe temperatures.
2. To have students prepare foods in a hygienic and sanitary manner, proper handling with Board of Health controls, personal hygiene most important, personal response to public.
3. To familiarize students with various techniques used in food preparation for occasions such as buffets, weddings, formal dinners, short orders, fast food operations, take out services.
4. To aid the student in developing the initiative and confidence that is needed to succeed in the food service trades, and the styles of foods that people want today: low fat, low cholesterol, high nutrition value.
5. To stress the importance of working in harmony with other students, working in a professional manner, time schedules, daily attendance with long hours.
6. To develop job-seeking abilities necessary to succeed in the world of work, such as what has to be done when someone does not show for work, common sense.

TYPES OF ACTIVITIES

Students will advance from basic food preparation to the more advanced types of foods. Continued exposure to safe and hygienic methods of preparing foods will be stressed. Preparation and service of foods for various school and community groups will give students the confidence needed to become successful employees in the food industry.

UNITS OF STUDY

Sanitation	Pastries and desserts
Handtools	Recipes for international cuisine
Safety	Basic cake decorating
Politeness	Recipes for diet cuisine
Use of equipment	Soups, gravies, and sauces
Manners	Preparation of meat
Preparation of vegetables	Preparation of salads & dressings
Basic cooking skills	Quick Breads
Egg Cookery	Yeast Breads
Basic garnishes	Services

Menu planning

SUGGESTED EDUCATIONAL BACKGROUND & QUALITIES

1. The desire to learn the art of food services and preparation.
2. Personal cleanliness and good health.
3. The ability and initiative necessary to develop and adapt recipes in various ways.
4. The desire to prepare an edible and salable product.
5. The personality needed to deal with the general public.
6. A good attendance record.
7. A good foundation in math and reading is necessary for reading recipes and measuring.
8. The ability to work rapidly under timed, managed conditions.

EMPLOYMENT OUTLOOK

The employment outlook in the food service trades is far better than most fields. The introduction and increase of various "fast service" restaurants has greatly increased the need for qualified personnel. This, combined with the modern trend of dining out, has placed a premium on all available trained food service graduates. A glance through most newspapers shows lists of opportunities on a daily basis for people with varied levels of ability in the food service trade. Students should be prepared to travel outside the immediate geographic area.

It should be noted that while a one-year program will limit employment opportunities, a two-year program provides a solid foundation for the following job opportunities.

JOB OPPORTUNITIES

Waiter and waitress	Service personnel
Meat Cutter	Caterer
Baker	Restaurant Owner
Dishwasher	Short Order Cook
Bus Person	Host/Hostess
Kitchen Helper	Counter Person
Sauté Cook	Line Cook
Chef	

With further training by either a hospitality service company, or through a college program such as Paul Smith, Alfred Technology, Johnson & Wales University or Pennsylvania Culinary Institute of America, the following job opportunities are available.

Chef	Food Instructor
Dietitian	Restaurant Chain Executive
Airline Attendant	Convention Center Caterer
Restaurant Manager	Food & Beverage Manager

CAREER ADVANTAGES

Job availability is the greatest advantage to a career in the Food Service industry. People always have to eat, and many new establishments emerge periodically. Newspapers list Food Service related jobs everyday. With many of these opportunities, you can use your creativity and imagination in creating new and exciting ideas.

There are two (1/4) unit optional modules taught in this program. If you need the two (1/4) unit required modules (Working Citizens and Personal Resource Management), see your guidance counselor who can make special arrangements with us to provide them for you.

COLLEGE OPPORTUNITIES

Alfred State College

Culinary Arts Department – 18 credits (with a valid two-year Food Certificate issued by Orleans/Niagara BOCES.)