

Mapping Your Future

Culinary & Food Services



What is Culinary/Food Services?

New York City is a culinary world capital with more than 23,000 restaurants. In addition to those restaurants, there are many other jobs in catering, cafeterias, hotels, gourmet stores, and food manufacturing. Jobs in Culinary/Food Service fall into three categories: food preparation (also known as “back of the house” in restaurants), food serving (or “front of the house”), and food manufacturing.

The ways that people get paid can vary in Culinary/Food Service. The pay is hourly for a lot of food service jobs, but people in management positions usually receive salaries. Overtime is common and whether you’re paid hourly or salaried, overtime may affect your paycheck. Many “front of the house” jobs depend on tips. For more formal or higher-end restaurants and food shops, customers expect higher quality ingredients and services, so employees are paid more.

Culinary/Food Service jobs in hotels, may offer better pay and benefits because many of those jobs are unionized.

People who thrive in this industry like a fast pace, working with their hands, being creative, and serving people. Hands-on training is valuable and makes you look better to employers. You need to have a passion for this industry because the jobs can be very demanding. Many people work up to 50 hours a week or more. Some jobs, especially some “back of the house” positions require a food protection certificate, which you get when you finish a course and pass the final exam. Having a food protection certificate might give you an edge in getting a job, but it is not always required. For certain supervisory or management positions, you might have to get the certificate before you can start the job.

Jobs Preparing Food in Restaurants, also called "Back of the House"

INCREASING LEVELS OF EDUCATION/TRAINING REQUIRED

High School and Little/No Experience	Experience and/or Some Training	College and/or Very Experienced
<p>Assistant Butcher (Meat Specialist) ⚡</p> <p>DUTIES: Cuts, trims, and prepares consumer-sized portions of meat for sale in retail establishments.</p> <p>PAY RANGE: \$9 to \$11 per hour</p> <p>Prep Cook ⚡</p> <p>DUTIES: Performs a variety of food preparation duties other than cooking, such as preparing cold foods and shellfish, slicing meat, cutting vegetables, peeling potatoes, etc.</p> <p>PAY RANGE: \$10 to \$12 per hour</p> <p>Assistant Baker or Pastry Cook</p> <p>DUTIES: Mixes and bakes ingredients to produce breads, rolls, cookies, cakes, pies, pastries, and other baked goods.</p> <p>PAY RANGE: \$11 to \$22 per hour</p>	<p>Line Cook</p> <p>DUTIES: Follows a menu to prepare and cook meats, fish, poultry, gravies, cereals, soups, vegetables and other food according to proper preparation methods.</p> <p>PAY RANGE: \$10 to \$12 per hour</p> <p>Sous Chef</p> <p>DUTIES: Assists the Executive Chef in the kitchen, including menu development, supplies inventory, purchasing, and cost control. Oversees the activities of the kitchen staff and monitors food preparation and presentation when the Executive Chef is not there.</p> <p>PAY RANGE: \$22,000 to \$44,000 per year</p> <p>Butcher ⚡ </p> <p>DUTIES: Directs and participates in the preparation of consumer-sized portions of meat for use or sale in retail establishments.</p> <p>PAY RANGE: \$33,000 to \$37,500 per year</p>	<p>Executive Pastry Chef </p> <p>DUTIES: Oversees the preparation of baked goods, plans menu, and keeps track of supplies and expenses.</p> <p>PAY RANGE: \$65,000 to \$100,000 per year</p> <p>Executive Chef </p> <p>DUTIES: Oversees the preparation, seasoning, and cooking of food. Plans and prices menu items, orders supplies, and keeps records and accounts.</p> <p>PAY RANGE: \$65,000 to \$100,000 per year</p> <p>Banquet Chef </p> <p>DUTIES: Same as Executive Chef, but in corporate, commercial, or institutional catering services.</p> <p>STARTING PAY: \$65,000 to \$100,000 per year</p>

MAP KEY

 Expected to grow faster than average in the next 6 years.

 Licensing or certification required.

Pay Range Typical pay range from entry level to experienced. Jobs that are primarily part-time are expressed as hourly pay; jobs that are primarily full-time are shown with annual pay. Those that could be either are shown both ways.

Education Minimum education and experience requirements. This may vary from employer to employer.

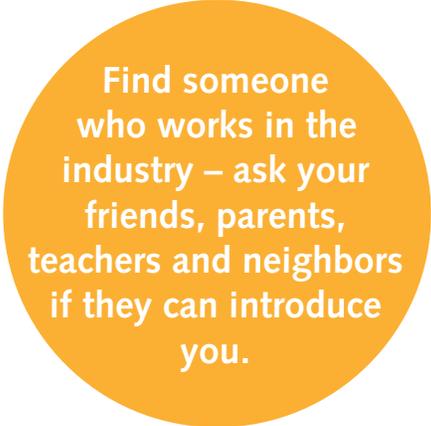
This flyer highlights some jobs, but not all jobs in this sector.

Put Yourself on the Map: How to Use This Brochure

Like any map, this Career Map helps you find your way to new places – in this case, a bunch of careers within one specific industry. (An industry is a loosely defined area of businesses engaged in similar work.) As you read, ask yourself: what different kinds of jobs are there? How does one job lead to the next? Which ones will I like? How much money can I earn, and how long will it take me to get there? What kind of training do I need?

One of the best ways to find a satisfying career is to get clear about your personal interests and strengths. What do you most enjoy doing? What do your friends, teachers, parents say you do best? Do you prefer to work with people, ideas or things? Do you want to be in charge, or work alongside your peers? Which of these jobs will let you be your best?

Once you've found a path that sounds like a good fit, it's time to test it out. Find someone who works in the industry – ask your friends, parents, teachers and neighbors if they can introduce you. Ask if they are willing to talk with you for a few minutes. This is called an "informational interview." You're not asking them to find you a job; you're only asking to listen and learn about their experience. If you ask in a professional manner, many people are happy to speak with you. (If you're nervous about this, ask a teacher, guidance counselor or parent to help.)



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Before you meet with the person, reread the brochure and write down any questions you have, for example:

- What do you spend your day doing in this job?
- How did you get started in this field?
- How much reading, writing or math do you do in your job?
- How do people dress at the work place?
- Do you have a routine set of tasks you do every day or do you do something different every day?
- Do you work the same schedule every week, or does it change?
- What courses would I take in high school or college to prepare for this job?
- What is my next step after high school if I am interested in this field?
- Where can I find people who can help me learn more about this field?

Make sure to send a thank you note, and in no time you'll be on your way. For more information about this industry and many others, you can visit www.careerzone.ny.gov

Jobs Serving Customers in Restaurants, also called "Front of the House"

INCREASING LEVELS OF EDUCATION/TRAINING REQUIRED

High School and Little/No Experience	More Experience and/or Training/College	Very Experienced and/or College/Training
<p>Waiter/Waitress (Server)</p> <p>DUTIES: Takes orders and serves food and drinks to patrons at tables in dining establishments.</p> <p>PAY RANGE: \$5 per hour plus tips to \$9 per hour plus tips. Tips average about \$100 per day and can be higher at high-end restaurants.</p>	<p>Bartender ⚡ </p> <p>DUTIES: Mixes and serves drinks to customers, directly or through wait staff.</p> <p>PAY RANGE: \$5 per hour plus tips to \$9 per hour plus tips. Tips average about \$100 per day and can be higher.</p>	<p>Sommelier</p> <p>DUTIES: Oversees wine procurement, storage, cellar rotation, and expert service to customers in specialized or high-end restaurants.</p> <p>PAY RANGE: \$41,000 to \$75,000 per year</p>
<p>Reservationist/Hostess ⚡</p> <p>DUTIES: Welcomes customers, seats them at tables or in a lounge, and helps ensure quality of facilities and service.</p> <p>PAY RANGE: \$20,000 to \$32,000 per year or \$9 to \$15 per hour</p>	<p>Shift Manager ⚡ </p> <p>DUTIES: Supervises workers who prepare and serve food in restaurants, cafeterias, retail food establishments.</p> <p>PAY RANGE: \$22,000-\$44,000 per year or \$12 to \$22 per hour</p>	<p>General Manager/Owner</p> <p>DUTIES: Plans and directs restaurant or catering operations including formulating policies, managing operations across departments or divisions, and overseeing the use of materials and human resources.</p> <p>PAY RANGE: \$85,000 to \$185,000 per year</p>
<p>Station Attendant</p> <p>DUTIES: Serves food for cafeteria or buffet service in an institutional, commercial or corporate catering service.</p> <p>PAY RANGE: \$22,000 to \$36,000 per year or \$10 to \$17 per hour</p>	<p>Maître D' ⚡</p> <p>DUTIES: Manages greeters and wait staff in restaurants and catering facilities. May sometimes welcome customers, seat them at tables or in lounge, and ensure quality of facilities and service.</p> <p>PAY RANGE: \$22,000-\$44,000 per year or \$12 to \$22 per hour. Tips also possible.</p>	
<p>Cashier</p> <p>DUTIES: Receives payment in the form of cash, credit card, or check; gets payment approvals; manages receipts in restaurants, fast-food establishments, cafeterias, or grocery or specialty food stores.</p> <p>PAY RANGE: \$8 to \$12 per hour</p>	<p>Dining Room Manager ⚡</p> <p>DUTIES: Plans, directs, and coordinates activities of an organization or department that serves food and beverages.</p> <p>PAY RANGE: \$41,000-\$75,000 per year</p>	

Types of Employment

	HOURS/WEEK	SCHEDULE	WAGE/SALARY	PAYMENT	COMMON BENEFITS
Full-Time	Usually 35+	Steady	Annual	Weekly or bi-weekly	Paid sick leave, vacation time, health insurance, retirement savings
Part-Time	Usually <35	May vary	Hourly	Weekly or bi-weekly	Usually none
Temp	As available	May vary	Hourly	Weekly or bi-weekly	Usually none
Self-employed aka Freelance	Varies	Varies	Negotiate rate of pay with client	Upon completion of work or on a schedule of deliverables	None: must pay own taxes and health insurance
Union			Typically higher than comparable non-union positions		As negotiated by the union with the employer on behalf of members

For Additional Information

For information about the NYC Department of Education CTE Programs:

<http://schools.nyc.gov/ChoicesEnrollment/CTE/ParentsandStudents/default.htm>

<http://CTECouncil.org>

<http://www.bls.gov/ooh/food-preparation-and-serving/home.htm> (food preparation and serving)

<http://www.bls.gov/ooh/management/home.htm> (lodging/hotel and restaurant)

Where can I get additional general information on careers?

For careers in New York State: www.careerzone.ny.gov

For general career information, including videos of nearly 550 careers: www.acinet.org

For general career information: www.bls.gov/k12/

INCREASING LEVELS OF EDUCATION/TRAINING REQUIRED

High School and Little/No Experience	Some College and/or Experience
<p>Food Batchmaker  </p> <p>DUTIES: Sets up and operates equipment that mixes or blends ingredients used in the manufacturing of food products at a food manufacturing or preparation company.</p> <p>PAY RANGE: \$17,000 to \$27,000 per year or \$8 to \$13 per hour</p>	<p>Quality Control Supervisor (Mfg) </p> <p>DUTIES: Plans, directs, or coordinates quality assurance programs and policies related to food manufacturing.</p> <p>PAY RANGE: \$36,000 to \$74,000 per year</p>
<p>Meatcutter/Fishcutter  </p> <p>DUTIES: Uses hand or hand tools to perform routine cutting and trimming of meat, poultry, or seafood in a grocery store, food specialty shop, or food manufacturing business.</p> <p>PAY RANGE: \$18,000 to \$42,000 per year or \$9 to \$20 per hour</p>	<p>Procurement/Supply Chain Manager</p> <p>DUTIES: Schedules and coordinates shipments on time, coordinating with suppliers, warehouse operators, and distributors as needed.</p> <p>PAY RANGE: \$49,000 to \$100,000 per year</p> <p>Operations Director</p> <p>DUTIES: Oversees all day-to-day operations and manages staff in all production processes to ensure efficient order completion.</p> <p>PAY RANGE: \$45,000 to \$100,000 per year</p>

Did you know?

- For jobs that require cooking, the more hands-on training you have, the more you stand out.
- Some jobs require a food handler's certificate.
- The work requires you to stand most of the day.
- Many people work overtime, at least 50 to 60 hours a week.
- Most entry-level jobs pay hourly.
- Many server/host positions depend on tips.

People who thrive in this industry like:

- A fast-paced environment.
- Working with their hands, being creative.
- Making food and serving people.