

FOOD SERVICE

Learn to prepare and serve food in the South Campus Café Restaurant! This program helps students transition into cooperative work experiences and community based employment.

Curriculum highlights:

- Correct use of vocabulary terms
- Correct use of food service tools and equipment
- Measuring techniques
- Positive customer relations and work relationships
- Ordering and rotating food items
- Preparation of salads, garnishes, pastas, meats, poultry, seafood, side dishes, soups, sauces, potatoes, desserts and baked goods
- Marketing for the food industry
- Operating at different prep stations with real life restaurant experiences
- Positive and strong work ethic
- Safety and sanitation practices
- Decision making and problem solving skills
- Employability skills

Career Center advantages:

- Catering on campus for community organizations
- Cooperative work experience at local restaurants
- Field trips to local restaurants
- Food service demonstrations by advisory committee members
- Hands-on experience operating the South Campus Café
- Job shadowing experiences
- Leadership and team-building skills

POTENTIAL EARNINGS:*

- Food prep worker: \$8.03–\$11.90 per hour
- Host/Hostess: \$5.72–\$10.49 per hour
- Restaurant cooks: \$7.79–\$13.37 per hour

*Occupational Outlook Handbook, U.S. Department of Labor, Bureau of Labor Statistics, 2006-07



Career Opportunities

- Baker's Assistant
- Catering Business Assistant
- Grill, Fry, Pantry Cook
- Restaurant Host or Hostess
- Restaurant Inventory Clerk
- Stock Room Clerk
- "Back of the house"—Salad Prep, Dishwasher Operator, Prepper
- "Front of the house"—Server, Busser, Host, Hostess, Beverage Server and Runner

For more info, contact Instructor: vancen@DelawareAreaCC.org
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QUESTIONS? Call us at 740.548.0708 or 363.1993
FOR MORE INFORMATION, visit us at www.DelawareAreaCC.org