

Food Services

Be career ready, with food preparation and professional presentation skills



Students learn academic, technical and employability skills required to gain level entry employment in the food service industry. The foundation of the course is career readiness and teaching students transferable skills necessary to be successful in the post-secondary world.

Units of Study

- Career Development and Exploration
- Employability Skills
- Customer Service Skills
- Safety and Sanitation
- Equipment Identification & Operation
- Weights & Measures
- Breakfast Foods
- Lunch Foods
- Dinner Foods
- Desserts
- Baking

Classroom Support

The Food Services program is directly aligned to viable employment options and to the CDOS credential. In order to support students with special needs, these courses have a classroom aide and smaller student-to-teacher ratios.

Licensing / Industry- Based Certification

ServSafe – Food Handler

Work-Based Learning

Opportunities to earn work-based learning hours are infused within the curriculum. Work experiences are gained in the Food Services program through:

- Homesteads for Hope
- Meals on Wheels
- Tops Markets
- U of R Nursing



Career Outlook

All CTE programs correlate to many careers paths. Use the links below to explore more. One example:

Job Projections for Food Preparation Workers: 18% projected growth in New York State jobs 2016-2026.

New York State salary range:
\$21,632 entry level- \$29,980 experienced

Education Requirements: Formal education is not required; most learn through on the job training.

Explore more:

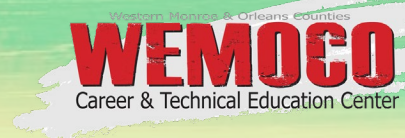
<https://www.careerzone.ny.gov/>
<https://www.onetonline.org/find/>



WEMOCO Career & Technical Education Center
Monroe 2-Orleans Board of Cooperative Educational Services
Monroe2BOCES.org/cte 585-352-2471
3589 Big Ridge Road, Spencerport, New York 14559



Food Services



Employability Profile

Career Readiness

Attendance	<input type="checkbox"/>
Punctuality	<input type="checkbox"/>
Appropriate Workplace appearance	<input type="checkbox"/>
Takes Initiative	<input type="checkbox"/>
High Quality of work	<input type="checkbox"/>
Knowledge of workplace ethics	<input type="checkbox"/>
Responsive to supervisor	<input type="checkbox"/>
Effective Communication skills	<input type="checkbox"/>
Solves problems	<input type="checkbox"/>
Makes decisions	<input type="checkbox"/>
Cooperates with others	<input type="checkbox"/>
Resolves conflict	<input type="checkbox"/>
Observes critically	<input type="checkbox"/>
Takes responsibility for learning	<input type="checkbox"/>
Reads with understanding	<input type="checkbox"/>
Solves problems using math	<input type="checkbox"/>
Complies with health and safety rules	<input type="checkbox"/>
Uses technology appropriately	<input type="checkbox"/>

Keeping Food Safe

Demonstrates frequent and thorough hand washing procedures	<input type="checkbox"/>
Demonstrates steps to avoid contamination and cross-contamination of food	<input type="checkbox"/>
Stores, cooks, and holds different types of food correctly	<input type="checkbox"/>
Cleans and sanitizes work areas correctly	<input type="checkbox"/>

Workplace Safety

Recognize and follow safety procedures to prevent burns to self and other	<input type="checkbox"/>
Recognize and follow safety procedures to prevent slips and falls	<input type="checkbox"/>
Holds, uses, and passes knives correctly	<input type="checkbox"/>
Uses proper lifting technique	<input type="checkbox"/>

Kitchen Essentials

Reads instructions & recipes with comprehension	<input type="checkbox"/>
Weights and measures food accurately	<input type="checkbox"/>
Converts weights and measures accurately	<input type="checkbox"/>
Stocks and replenishes server station	<input type="checkbox"/>

Foodservice Equipment

Uses, handles, and cleans mixing equipment correctly	<input type="checkbox"/>
Uses, handles, and cleans cooking equipment correctly	<input type="checkbox"/>
Uses, handles, and cleans dishwashing equipment correctly	<input type="checkbox"/>
Uses, handles, and cleans waste-disposal equipment correctly	<input type="checkbox"/>

Soups and Sauces

Demonstrates preparing and storing soups and sauces correctly	<input type="checkbox"/>
---	--------------------------

Fruits and Vegetables

Demonstrates preparing and storing vegetables correctly	<input type="checkbox"/>
Demonstrates preparing and storing fruits correctly	<input type="checkbox"/>

Potatoes and Grains

Demonstrates preparing and storing potatoes, rice, pasta, other grains correctly	<input type="checkbox"/>
--	--------------------------

Breakfast Food and Sandwiches

Demonstrates preparing sandwiches correctly	<input type="checkbox"/>
Demonstrates egg cooking skills - frying, scrambling, poaching	<input type="checkbox"/>
Demonstrates breakfast cooking skills	<input type="checkbox"/>

Serving Guests

Sets a table	<input type="checkbox"/>
Presents menu items correctly plated and garnished	<input type="checkbox"/>
Smiles and greets guest, always friendly	<input type="checkbox"/>
Takes guests' orders accurately	<input type="checkbox"/>
Demonstrates knowledge of menu items	<input type="checkbox"/>
Provides or obtains information regarding allergens	<input type="checkbox"/>
Serves a guest meal efficiently	<input type="checkbox"/>
Gives guest correct change	<input type="checkbox"/>
Bus and clean tables	<input type="checkbox"/>

Salads and Garnishing

Demonstrates proper garnishing to enhance appearance of food	<input type="checkbox"/>
Demonstrates preparing and storing salads and dressings correctly	<input type="checkbox"/>

Purchasing

Receives food and beverages correctly to ensure security and food safety	<input type="checkbox"/>
Stores food and beverages correctly to ensure security and food safety	<input type="checkbox"/>

Meat, Poultry and Seafood

Demonstrate preparing and storing meat correctly	<input type="checkbox"/>
Demonstrate preparing and storing poultry correctly	<input type="checkbox"/>
Demonstrate preparing and storing seafood correctly	<input type="checkbox"/>