



## FOOD SERVICE AND HOSPITALITY

HOME ECONOMICS CAREERS AND TECHNOLOGY  
SKILLS FOR LIVING AND EARNING A LIVING



“IT WAS MY HIGH SCHOOL PROGRAM THAT INSPIRED ME TO PURSUE A CAREER IN BAKING, WHEN YOU WORK IN A COMMERCIAL KITCHEN, YOU NEED TO KNOW ABOUT LEADERSHIP, COMMUNICATION AND TEAM BUILDING. I LEARNED THESE THINGS AND THE FLEXIBILITY TO WORK WITH OTHER PEOPLE AND IT HAS HELPED ME TREMENDOUSLY.

I ESPECIALLY LIKED GOING TO FHA-HERO REGION MEETINGS AND COMPETITIONS BECAUSE I GOT TO LEARN ABOUT NEW IDEAS AND TO MEET PEOPLE FROM OTHER SCHOOLS.”

— *Christine Pedraza*  
*Graduate of Culinary Institute of America*

When people think of California, it's more than beaches and sunshine that come to mind. The Golden State is also known as a mecca for gourmands who revere the state for its innovative restaurants and trendsetting cuisine.

The food service industry employs close to one million people in California, representing nearly 7 percent of the jobs in the state. That figure can be expected to climb as a greater share of consumers' food dollar is spent away from home.

There is ample opportunity for advancement in the food service and hospitality sector, particularly for those who combine a strong work ethic with specialized training and education. Statistics show that moving up in the restaurant industry often requires individuals to climb the ladder from entry-level positions; more than nine in ten salaried restaurant employees started out as hourly workers. And the number of food service managers is expected to increase 15 percent by 2014.

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“BEING A CHEF IS A LOT OF FUN. I DON'T THINK I WOULD CHOOSE ANYTHING ELSE. I LOVE PROVIDING QUALITY FOOD AND BEING CREATIVE IN MY WORK. EVERYDAY I GET TO CHOOSE SOMETHING NEW WITH THE FOOD AND MAKE IT ARTISTIC.”

— *Michael Hall, Sous Chef  
Chico, Ca.*

Job titles in this career sector include waiter, sous chef, head chef, food service manager and sommelier.

Students pursuing the food service and hospitality career pathway can expect coursework and training on such topics as:

- Food preparation and presentation;
- Food safety and sanitation;
- Nutrition and dietary needs;
- Current technology in the food service industry; and
- Management, accounting, marketing and customer service.



For more information on Food Service and Hospitality, contact your local instructors in middle, junior, or high schools, or the Regional Occupational Centers and Programs (ROCP), or:

HOME ECONOMICS CAREERS AND TECHNOLOGY EDUCATION  
**CALIFORNIA DEPARTMENT OF EDUCATION**  
1430 N Street, Suite 4503 • Sacramento, CA 95814 • 916.319.0890