

Career Exploration for the ESOL Classroom

Hospitality and Tourism: Food Service



Student Workbook

Institute for the Professional Development of Adult Educators

CAREER EXPLORATION FOR THE ESOL CLASSROOM

Hospitality and Tourism: Food Service Industry

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Thinking About a Career in Food Service – Filipe

Scenario

Filipe sat down after a long day. He knew that his job was not what he wanted for a career.

What he liked best was to go home and cook a special meal. His wife, Simone, always told him that he was the best cook she knew. Filipe always wanted to be a famous chef. Filipe wondered what it would take to become a chef. Would he have to go to school? Would he need a degree? Filipe knew that there were different jobs in the food service field. He had just never thought about what he would need to do to get hired. Maybe his experience at home would help.

Filipe looked at his wife. “I would really like to get a job as a cook and maybe someday own my own restaurant. What do you think?”

Simone looked thoughtfully at Filipe. “From talking with my friend Jodi, I know that there are many ways to get a top job. Some of Jodi’s co-workers started as apprentices or went to culinary school. Others started at the bottom and worked their ‘way up the ladder’. Maybe you could look at some entry-level jobs.”

Filipe thought for a moment. “I think that first I should learn about the different jobs in food service. People are always talking about career ladders. I have never really thought about anything but being a chef. Maybe I would like to work in a bakery or even as a maitre’d.”

Vocabulary

- Apprentice
- Career
- Career ladder
- Culinary
- Experience
- Maitre’d

“That is really a good idea,” said Simone. “Maybe the local adult education or technical center could help. It’s an important decision, so let’s see if we can get some help.”

What Do You Think?

1. What are different jobs in food service?
2. What skills does Filipe have that will help him get a job in food service?
3. Why do you think Simone says that “it is an important decision”?
4. If you were Filipe, what would your next step be? Why?

Different Paths – Filipe

Scenario

Filipe and Simone sat down in Ms. Cason’s office. Ms. Cason was a career counselor. She had information on careers in the restaurant industry.

“Filipe,” Ms. Cason said, “you have really selected a great field. There are so many job openings. Are you interested in jobs in the front of the house or the back of the house?”

Felipe looked puzzled. “I am not sure what you mean,” he said.

Ms. Cason showed Felipe a brochure. “This is a great brochure on the different types of jobs,” Ms. Cason said. “Front of the house jobs include the greeters, servers, and bussers. Most restaurants provide the training for these jobs. Back of the house jobs include the chefs and managers.”

“I am definitely interested in becoming a chef,” said Felipe. “I need to know how I can start. I’ve always wanted to be a famous chef.”

“Well,” Ms. Cason smiled. “There are many different ways to become a chef. Some famous chefs started out in entry level jobs. They bussed tables or washed dishes. They learned their skills while on-the-job. Other chefs entered apprentice programs. Still others enrolled in culinary programs.”

Filipe looked at Simone. There was more to becoming a chef than just liking to cook. Filipe had never thought about having to start at an entry-level job.

Vocabulary

- Apprenticeship
- Back of the house
- Brochure
- Culinary
- Front of the house
- Entry-level job
- On-the-job

“All I ever thought about was becoming a chef,” said Filipe. “There are so many other careers available. I’m just not sure.”

“It is a big decision,” said Ms. Cason. “Let me get you more information.”

What Do You Think?

1. What information should Filipe have before he makes a decision?
2. Do you know someone who works in a front of the house position? How did the person get his/her skills?
3. Do you know someone who works as a chef? How did the person get his/her skills?
4. Have you ever started a new career? What steps did you take?

So Many Careers – Filipe

Scenario

Ms. Cason showed Filipe and Simone some videos on different careers. Filipe said, “I never knew that there were so many careers in food service. It is a great field.

Ms. Cason looked thoughtfully at Filipe. Maybe you should take a career inventory. Sometimes we call them an interest inventory.

“What is a career inventory?” asked Filipe.

“A career inventory is a set of questions that you answer. From your answers, you can see your interests and your strengths. There are no right or wrong answers. It’s a great way to get started looking at careers. You select careers you would like. Then you can find out what skills and education are needed.”

Filipe thought for a moment. That sounded like a great idea. Maybe he would rather work in food manufacturing or in one of the big bakeries in town. Then there were also the different chain restaurants. Some of his friends worked as line cooks. Simone had a friend who worked in the local grocery store. She baked the pastries and made the hot dishes. Filipe didn’t realize that there were so many opportunities.

The videos that they just watched were great. Filipe could see that the food service industry was the right one for him.

Vocabulary

- Career Inventory
- Chain restaurants
- Food industry
- Pastries
- Opportunities

Ms. Cason said, "Filipe, I cannot choose a career for you. What do you think is best for you?"

Filipe thought. He really did want to be a chef someday. Now, he just had to choose the correct career path. Then he could get started. Whether it was looking at schools or getting that entry-level position. He was ready to get started.

Simone looked at her husband. "We really have good information now. I agree with you that it is time to make your dreams a reality."

What Do You Think?

1. Have you ever taken a career inventory? If so, what information did it give you?
2. Why do you think that Filipe should look at different career paths?
3. How do you think watching videos was helpful to Filipe and Simone?
4. What should Filipe do after he has selected a career path?

Glossary

Apprentice: *noun* – a person who works with a professional instead of going to school.

Apprenticeship: *noun* – job training where a person works and studies with a chef instead of in school.

Back of the house: *noun* – the kitchen, dishwashing, and food preparation area of a restaurant and its employees.

Brochure: *noun* – a small book or magazine that provides information.

Career: *noun* – a profession that usually needs training.

Career ladder: *noun* – the different jobs in a career, jobs usually involve greater responsibility and experience as one goes up the ladder.

Career inventory: *noun* – questions that help a person decide on a career and shows a person's likes, dislikes, and skills. Also called an interest inventory.

Chain restaurant: *noun* – restaurants that have the same name, but are found in different locations.

Chef: *noun* – a professional cook.

Culinary: *adjective* – relating to cooking.

Entry-Level: *adjective* – the lowest-level for somebody who is new to a job or career.

Experience: *noun* – knowledge or skill about something.

Food industry: *noun* – businesses that deal with foods and beverages.

Front of the house: *noun* – the area of a restaurant where food is served to guests, including the employees who greet customers and serve the food.

Maitre'd: *noun* – the person who handles reservations and supervises servers and bussers.

On-the-job: *adjective* – training while at work.

Opportunities: *noun* – chances to do something.

Pastries: *noun* – sweet baked food made with dough; rolls, pies, tarts.