

Your Source for information to a career in Food Service



Career Information: Food Service

To help you learn more about a career in the food service field!



1301 Monroe Street
Toledo, Ohio 43604
419-213-JOBS

Food Service



Food service is a fast growing field in Northwest Ohio and Southeast Michigan. This booklet provides a brief overview of some of the occupations in the food service field. There are many more areas of specialty.

The Source understands that individuals are at different steps within their career paths. We encourage individuals to find a good starting point for themselves and they may then grow within the field.

This booklet provides you the opportunity to gather some basic information about common job titles. To gain further information about a career you may want to do the following:

- Complete an informational interview with an employer.
- Review career information books in the Resource Room.
- Research information on the career online.

It is The Source's hope that this information will be helpful to you in your career planning.



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Food Prep/Service Career Ladder

THE SOURCE of information in climbing the Career Ladder in Food Preparation and Service.

Average Hourly Wage	Occupation Title	Education Requirement
\$12.00 - \$20.00	Food Service Managers Chefs and Head Cooks Butchers and Meat Cutters	Work Experience plus Degree Work Experience in a Related Occupation Long-Term On-the-Job Training
\$11.00 - \$12.00	Food Cooking Mach. Op. First-Line Supervisors Food Batchmakers	Short-Term On-the-Job Training Work Experience in a Related Occupation Short-term On-the-Job Training
\$10.00 - \$11.00	Bakers Cooks, Institution and Cafeteria Cooks, Restaurant	Long-Term On-the-Job Training Moderate-Term On-the-Job Training Long-Term On-the-Job Training
\$9.00 - \$10.00	Food Preparation Workers Food Servers, Non-restaurant Cooks, Short Order	Short-Term On-the-Job Training Short-Term On-the-Job Training Short-Term On-the-Job Training
\$8.00 - \$9.00	Bartenders Counter Attendants Dishwashers	Short-Term On-the-Job Training Short-Term On-the-Job Training Short-Term On-the-Job Training
\$7.00 - \$8.00	Comb. Food Prep. & Service Dining Room & Cafeteria Attendant Hosts & Hostesses	Short-Term On-the-Job Training Short-Term On-the-Job Training Short-Term On-the-Job Training
\$6.00 - \$7.00	Waiters & Waitresses* Cooks, Fast Food	Short-Term On-the-Job Training Short-Term On-the-Job Training

*Not including Tips



WORKING TO BE A

Food Preparation Worker

**What type of education is needed to be a food preparation worker?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a food preparation worker?

- None required

What is the work environment like for a food preparation worker?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting

What does a food preparation worker do?

- Prepares a number of different foods other than by cooking
- Cleans, portions, cuts, and peels a variety of foods
- Prepares and portions foods and places on trays or serving dishes
- Prepares a variety of beverages
- Carries supplies and utensils to and from storage areas
- Stores food following instructions to prevent food from spoiling
- Gives food to waiters and waitresses to serve to customers
- Cleans work areas
- Prepares meats such as poultry, beef, pork, and seafood for cooking

What is the normal pay range for a food preparation worker?

- \$5.84–\$11.74 per hour

How can a food preparation worker grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A**Combined Food Preparation and Service Worker****What type of education is needed to be a combined food preparation and service worker?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a combined food preparation and service worker?

- None required

What does a combined food preparation and service worker do?

- Takes food items from service or storage areas and places them on the serving tray or take out bag
- Makes and serves hot and cold beverage items and desserts
- Cooks or reheats food items
- Records customer orders and calculates the bill
- Lets kitchen staff know about special orders
- Takes payments and if necessary calculates change
- May deal with customer complaints

What is the work environment like for a combined food preparation and service worker?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What is the normal pay range for a combined food preparation and service worker?

- \$5.57–\$9.45 per hour

How can a combined food preparation and service worker grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A

Chef or Head Cook

**What type of education is needed to be a chef or head cook?**

- High school diploma or equivalent is preferred
- Usually attend a culinary institute or other formal cooking training

What licenses or certifications are needed to be a chef or head cook?

- None required

What is the work environment like for a chef or head cook?

- Indoors, kitchen area can be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can lower chances of accidents
- Can be very stressful and fast-paced
- Requires use of a number of different pieces of equipment
- Requires a lot of time standing, bending, and lifting

What does a chef or head cook do?

- Supervises other workers in the kitchen
- Ensures that all work is within the safety and health guidelines
- Trains other workers
- Helps other workers prepare food
- Calculates amounts and costs of Supplies, and order as need
- Determines schedules
- Plans and develops recipes and menus
- Makes sure supplies and work areas meet standards
- Solves problems within the kitchen regarding procedures and service flow

What is the normal pay range for a chef or head cook?

- \$10.12–\$23.72 per hour

What Source partners offer training to be a chef or head cook?

- Toledo Public Schools
- Owens Community College

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How can a chef or head cook grow in their field?

- Can become a supervisor of a number of kitchens simultaneously
- Can open their own restaurant, become a personal chef, or a caterer

WORKING TO BE A**Butcher or Meat Cutter****What type of education is needed to be a butcher or meat cutter?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training
- Formal training is available

What licenses or certifications are needed to be a butcher or meat cutter?

- None required

What is the work environment like for a butcher or meat cutter?

- Indoors, storage and work areas may be cold and damp
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires use of various sharp objects
- Requires long periods of standing, bending, and lifting
- May include nights, weekends, and holidays

What does a butcher or meat cutter do?

- Cuts, trims, bones, ties, and grinds meat
- Shapes, laces, and ties roasts
- Wraps and weighs meat for customers
- Takes payments and makes change if needed
- Places meat on display counter trays
- Receives meat deliveries and inspects and stores the new meat
- Orders meat supplies based on expected demand
- Keeps records of how much meat is received and how much is sold

What is the normal pay range for a butcher or meat cutter?

- \$7.51–\$18.64 per hour

What Source partners offer training to be a butcher or meat cutter?

- Toledo Public Schools
- Owens Community College

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How can a butcher or meat cutter grow in their field?

- Can become a supervisor
- Can open their own butcher shop
- Through training and experience, can move into a related career in food service

WORKING TO BE A Bartender



What type of education is needed to be a bartender?

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a bartender?

- None required

What does a bartender do?

- Mixes ingredients to prepare drinks
- Serves prepared drinks such as wine and beer
- Collects payment for drinks that are served; calculates change if needed
- Arranges bottles and glasses to look neat and attractive
- Prepares fruit and condiments needed for cocktail garnishes
- May order liquor and other supplies needed
- Cleans bar area and equipment
- May prepare appetizers

What is the work environment like for a bartender?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What is the normal pay range for a bartender?

- \$5.55–\$10.41 per hour

How can a bartender grow in their field?

- Can open their own bar
- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A

First Line Supervisor of Food Preparation and Serving Workers

**What type of education is needed to be a first line supervisor?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a first line supervisor?

- None required

What is the work environment like for a first line supervisor?

- Indoors, kitchen area can be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does a first line supervisor do?

- Supervises food preparation workers and servers
- Evaluates workers and ensure that they are producing quality food
- Works with others to plan menus, food portions, and work schedules
- Inspects supplies and work areas to make sure they are clean and safe
- Trains new workers
- Purchases or orders supplies
- Deals with customer complaints
- Does personnel actions such as hiring, promoting, and firing
- Schedules parties and reservations

What is the normal pay range for a first line supervisor?

- \$7.95–\$19.98 per hour

What Source partners offer training to be a first line supervisor?

- Washington Local Schools
- Owens Community College

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How can a first line supervisor grow in their field?

- Can become a restaurant manager
- Through training and experience, can move into a related career in food service

WORKING TO BE A

Food Service Manager

**What type of education is needed to be a food service manager?**

- High school diploma or equivalent is preferred
- Can earn a degree in restaurant and food service management or hospitality management from a college, community college, or technical school

What licenses or certifications are needed to be a food service manager?

- None required, but can get certified as a Food Service Management Professional

What is the work environment like for a food service manager?

- Indoors, kitchen area can be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Can be very stressful and fast-paced
- Requires long periods of standing, bending, and lifting
- May include nights, weekends, and holidays

What does a food service manager do?

- Makes sure all work and work areas comply with safety and health standards
- Helps to plan menus
- Organizes and directs training programs for new workers
- Organizes cooks to ensure food preparation is done efficiently
- Determines amount of food supplies needed and place orders
- Keeps track of the restaurant's budget
- May deal with customer complaints
- Tests cooked food
- Creates specialty dishes and develops recipes

What is the normal pay range for a food service manager?

- \$12.49–\$28.70 per hour

What Source partners offer training to be a food service manager?

- Washington Local Schools
- Owens Community College

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How can a food service manager grow in their field?

- Can become certified
- Can move to managing a larger restaurant or go into regional management for a chain
- Can open their own restaurant

WORKING TO BE A**Waiter or Waitress****What type of education is needed to be a waiter or waitress?**

- High school diploma or equivalent is preferred
- Most of the job can be learned through on the job training

What licenses or certifications are needed to be a waiter or waitress?

- None required

What is the work environment like for a waiter or waitress?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What does a waiter or waitress do?

- Takes orders from customers by writing them down or memorizing
- Relays orders to kitchen staff
- Prepares beverage orders
- Answers customer questions and attends to customer needs
- Calculates cost for customers
- Takes customer payments and gives change if needed
- May remove old dishes and food from table and put out new silverware and dishes for next customers
- May prepare salads, appetizers, and desserts
- May fill condiment containers on tables or bar
- Refills drinks for customers

What is the normal pay range for a waiter or waitress?

- \$5.48—\$9.85 per hour plus tips

How can a waiter or waitress grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service such as a chef or restaurant manager

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WORKING TO BE A**Host or Hostess****What type of education is needed to be a host or hostess?**

- High school diploma or equivalent is preferred
- Most of the job can be learned through on the job training

What licenses or certifications are needed to be a host or hostess?

- None required

What is the work environment like for a host or hostess?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What does a host or hostess do?

- Greet guests and seats them at appropriate table
- Hands out menus
- Takes reservations
- Inspects tables for neatness and cleanliness
- Gets napkins and silverware for tables
- May coordinate the work of the dining room staff to make sure everything is running smoothly
- May deal with customer complaints
- Prepares for special parties or special service when needed
- May act as a cashier

What is the normal pay range for a host or hostess?

- \$5.63—\$9.89 per hour

How can a host or hostess grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service such as a chef or restaurant manager

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WORKING TO BE A**Counter Attendant****What type of education is needed to be a counter attendant?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a counter attendant?

- None required

What does a counter attendant do?

- Serves food and beverages to customers at a counter or lunchroom
- Portions out soups and desserts and prepare salads and beverages
- Calls orders to the kitchen and serves them when they are ready
- Brews coffee and tea
- Refills drinks when needed
- Calculates customer bills and takes payments; calculates change if needed
- Adds condiments to dishes if needed
- Keeps counters and work areas clean; may wash glasses or other tableware

What is the work environment like for a counter attendant?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What is the normal pay range for a counter attendant?

- \$5.50–\$8.92 per hour

How can a counter attendant grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A

Fast Food Cook

**What type of education is needed to be a fast food cook?**

- High school diploma or equivalent is preferred
- Most of the job can be learned through on the job training

What licenses or certifications are needed to be a fast food cook?

- None required

What is the work environment like for a fast food cook?

- Indoors, the kitchen area may be very warm and needs to be kept clean and sanitary
- Requires using a number of appliances and implements such as knives
- Can be hazardous but using the correct safety precautions can reduce chances of accidents
- Can require long periods of time standing, bending, and lifting
- May be full time or part time

What does a fast food cook do?

- Prepares food following specific methods usually with a very short time needed for preparation
- Read food order or listen to order given and prepare food according to instructions
- May need to prepare dough
- Measures ingredients needed for the dish
- Slice needed ingredients if necessary
- Prepare and possibly serve beverages
- May serve customers
- Generally uses knives and work with very hot surfaces and materials

What is the normal pay range for a fast food cook?

- \$5.64—\$9.52 per hour

How can a fast food cook grow in their field?

- Can become a supervisor
- Through training and experience, can move into a career as a chef

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WORKING TO BE A**Restaurant Cook****What type of education is needed to be a restaurant cook?**

- High school diploma or equivalent is preferred
- Often position can be learned through on the job training
- May go to culinary school to receive more formal training

What licenses or certifications are needed to be a restaurant cook?

- None required

What is the work environment like for a restaurant cook?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does a restaurant cook do?

- Weighs, measures, and mixes ingredients according to a recipe
- Bakes, broils, roasts, and steams meat, fish, and vegetables as needed
- Seasons and cooks food according to a recipe or personal judgment
- Regulates temperatures of equipment
- Bakes bread, rolls, and pastry
- Keeps work areas and utensils clean and sanitary
- Washes, peels, and prepares fruits and vegetables
- Portions, arranges, and garnishes food
- Plans menu items
- Purchases or orders supplies

What is the normal pay range for a restaurant cook?

- \$6.83–\$12.86 per hour

What Source partners offer training to be a restaurant cook?

- Toledo Public Schools
- Owens Community College

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How can a restaurant cook grow in their field?

- Can become an executive chef or a head cook
- Can become a personal chef or open their own restaurant
- Through training and experience, can move into a related career in food service

WORKING TO BE AN

Institution or Cafeteria Cook



What type of education is needed to be an institution or cafeteria cook?

- High school diploma or equivalent is preferred
- Often position can be learned through on the job training
- May go to culinary school to receive more formal training

What licenses or certifications are needed to be an institution or cafeteria cook?

- None required

What is the work environment like for an institution or cafeteria cook?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does an institution or cafeteria cook do?

- Prepares family style meals for cafeterias, schools, hospitals, or institutions
- Cooks in large quantities, not for individual orders
- Prepares and cooks vegetables, meats, desserts, etc.
- Bakes breads, rolls, and pastries
- Cleans work area and equipment
- Plans menus
- Portions and serves food
- Orders supplies
- Keeps records of supplies, food costs, and nutritional requirements

What is the normal pay range for an institution or cafeteria cook?

- \$6.24–\$13.73 per hour

What Source partners offer training to be an institution or cafeteria cook?

- Toledo Public Schools
- Owens Community College

How can an institution or cafeteria cook grow in their field?

- Can become an executive chef or a head cook
- Can become a personal chef or open their own restaurant
- Through training and experience, can move into a related career in food service

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WORKING TO BE A Baker



What type of education is needed to be a baker?

- High school diploma or equivalent is preferred
- Often position can be learned through on the job training and apprenticeships
- May go to culinary school to receive more formal training

What licenses or certifications are needed to be a baker?

- None required, but can work for a certificate in baking

What does a baker do?

- Weighs and measures ingredients according to a recipe or experience
- Mixes ingredients to form a dough that is worked by hand or mixer
- Rolls and shapes dough
- Mixes and cooks fillings, icings, and toppings
- Cuts, peels, and prepares fruit or other ingredients as needed
- Bakes breads, rolls, pastries, etc.
- Checks schedules to ensure correct preparation of correct quantities of baked goods
- May take orders from customers

What is the normal pay range for a baker?

- \$7.14–\$15.47 per hour

What is the work environment like for a baker?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What Source partners offer training to be a baker?

- Toledo Public Schools
- Owens Community College

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How can a baker grow in their field?

- Can become a supervisor
- Can open their own bakery
- Through training and experience, can move into a related career in food service

WORKING TO BE A

Dining Room and Cafeteria Attendant

**What type of education is needed to be a dining room and cafeteria attendant?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a dining room or cafeteria attendant?

- None required

What does a dining room and cafeteria attendant do?

- Carries dirty dishes to kitchen
- Wipes tables and seats with clean, damp cloth
- Sets clean tables with silverware, glasses, napkins, and dishes
- Refills condiments as needed
- Cleans bar and equipment and refills bar supplies
- May serve drinks or carry prepared dishes to tables for customers
- May refill juice dispensers or vending machines
- May mop floors and take out trash

What is the work environment like for a dining room and cafeteria attendant?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What is the normal pay range for a dining room and cafeteria attendant?

- \$5.53—\$9.09 per hour

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How can a dining room and cafeteria attendant grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service such as a chef or restaurant manager

WORKING TO BE A

Dishwasher

**What type of education is needed to be a dishwasher?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a dishwasher?

- None required

What does a dishwasher do?

- Washes dirty dishes brought in to the kitchen area by wait staff and dining room attendants
- Fills the dishwasher and unloads it when the cycle is complete
- Puts away clean dishes
- Helps keep kitchen area clean
- May also help with other food preparations in the kitchen
- May help as a dining room and cafeteria attendant

What is the work environment like for a dishwasher?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What is the normal pay range for a dishwasher?

- \$5.70–\$9.78 per hour

How can a dishwasher grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A

Short Order Cook

**What type of education is needed to be a short order cook?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a short order cook?

- None required

What is the work environment like for a short order cook?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What does a short order cook do?

- Takes customer orders and prepare the food that requires little preparation and cooking time
- Prepares food as ordered including special needs and requests
- Completes the order and may serve the customers
- Cleans work area and may also clean the serving areas
- May calculate bill, take payments, and make change as needed

What is the normal pay rate for a short order cook?

- \$5.95–\$11.18 per hour

How can a short order cook grow in their field?

- Can become a supervisor
- Can, through training and experience, move into a related career in food service

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WORKING TO BE A**Non-restaurant Food Server****What type of education is needed to be a non-restaurant food server?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a non-restaurant food server?

- None required

What is the work environment like for a non-restaurant food server?

- Indoors, the kitchen area may be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time

What does a non-restaurant food server do?

- Prepares and delivers food trays in places that are not restaurants, such as hotels or hospitals
- Follows instructions for portion size and placement of food on trays
- Takes orders and gives orders to kitchen to be filled
- Takes trays by cart to rooms
- Carries tableware on cart to give to diners
- Removes trays and dishes and stacks on cart to return to kitchen
- May prepare drinks, desserts, salads, soups, and sandwiches
- Keeps track of food ordered by customers
- May wash dishes

What is the normal pay range for a non-restaurant food server?

- \$5.83–\$11.98 per hour

How can a non-restaurant food server grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

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WORKING TO BE A

Food Cooking Machine Operators

**What type of education is needed to be a food cooking machine operator?**

- High school diploma or equivalent is preferred
- Position can be learned through on the job training

What licenses or certifications are needed to be a food cooking machine operator?

- None required

What is the work environment like for a food cooking machine operator?

- Indoors, usually in a production area made for food processing, can be very warm and noisy
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires a long periods of standing, bending, and lifting
- May include nights, weekends, and holidays

What does a food cooking machine operator do?

- Operates cooking equipment such as steamers, deep fryers, pressure cookers, and boilers to prepare food products
- Starts machine and sets controls
- Adds required amounts of ingredients when ready
- Reads recipes to determine ingredient needs
- Pays attention for any problems and informs supervisor
- Examines samples of products to make sure they were made correctly
- Cleans equipment
- Keeps records of results for how much was made, how much of each ingredient was used, etc.

What is the normal pay range for a food cooking machine operator?

- \$6.92–\$20.60 per hour

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How can a food cooking machine operator grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

WORKING TO BE A**Food Batchmaker****What type of education is needed to be a food batchmaker?**

- High school diploma or equivalent is preferred
- Often position can be learned through on the job training and apprenticeships

What licenses or certifications are needed to be a food batchmaker?

- None required

What is the work environment like for a food batchmaker?

- Indoors usually in a kitchen-like assembly line
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does a food batchmaker do?

- Set ups and runs equipment that mixes, blends, or cooks ingredients used to make food products according to recipes or instructions
- Calculates the amount of each ingredient to be used for recipes
- Cooks and Stirs ingredients
- Measures and weighs ingredients
- Examines, feels, and tastes the mixture to make sure it is correct
- Grades the product according to government regulations
- Keeps records of the amount of ingredients used and process followed to create the product
- Separate, roll, or knead the product as needed

What is the normal pay range for a food batchmaker?

- \$7.44–\$19.01 per hour

How can a food batchmaker grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

The Source

1301 Monroe Street
Toledo, Ohio 43604
Phone: 419-213-JOBS

Food Service

Below are some local employers who
hire Food Service workers



Hickory Farms
AVI FoodSystems
V/Gladioux Enterprises, Inc
Crazy Horse Concessions
Aramark Catering Services
Aramark Refreshment Services
TCP Food Service
Kroger Stores
Giant Eagle
Meijer's
The Pinnacle
Toledo Club
Heatherdowns Country Club
Toledo Country Club
Maumee River Yacht Club
Inverness Country Club