

FOODSERVICE ADMINISTRATION

Is Foodservice Administration for me?

The field is for you if you ...

- Enjoy making people happy.
- Enjoy the challenge of a fast-paced, ever changing working routine.
- Like cooking and creating artistic displays of food.
- Enjoy a flexible work schedule.
- Have the ability to read and interpret recipes, menus, etc.
- Possess good motor skills and manual dexterity.
- Are able to focus on several activities at one time with accuracy and speed.
- Want to have a career with an excellent salary and potential for advancement.

What skills will I need for this field?

You will need to have ...

- Timely and accurate preparation, storage and cooking of food.
- Thorough knowledge of food, cooking techniques and equipment, kitchen management, cost control, dietetics and sanitation.
- Familiarity with safety and food handling regulations and the use of computers.
- Knowledge of Spanish is helpful.
- An ability to work with others.
- An ability to use math, read directions and communicate well with others.

What is the work atmosphere like?

Indoors, chefs and cooks work in warm, humid kitchens. Physical activities involving standing or walking 90 percent of the time. Reaching and bending to handle pans, food and utensils is required. Work and communicate with others. Usually a very active atmosphere requiring accuracy and planning in preparation of food and beverages.

What are my degree options?

Certificates

Beverage Management
Culinary Arts
Foodservice Administration
Pastry Arts

Associate's Degree

Associate in Applied Science (AAS)

Bachelor's Degree

Bachelor's degrees are available by transferring to four-year colleges and universities. For example: Purdue University and University of Nevada-Las Vegas.

Professional certification

Students who complete the associate's degree can apply to be certified by the American Culinary Federation. Upon successful completion, many courses award certification from the National Restaurant Association Education Foundation. College instructors can provide additional information.

What are my career opportunities?

The outlook for chefs and restaurant personnel is excellent. Most advance to supervisory or management positions in hotels, clubs or restaurants. Others may go into business for themselves as caterers or restaurant owners.

What can I do with these degrees?

If you have completed ...

High School Diploma

Banquet Staff, Cashier, Cook (Assistant, Quick Service), Counter Attendant, Dining Room Server, Host/Hostess

Associate in Applied Science Degree

Assistant Manager, Baker, Banquet Captain, Chef, Concierge, Foodservice Supervisor, Front Desk Supervisor, Housekeeping Supervisor, Lead Cook, Maître D' Hotel, Manager/Supervisor, Pastry Chef, Purchasing Agent, SOUS Chef, Special Event Manager

How can I prepare now?

Recommended courses ...

Math

Algebra I or Applied Algebra, Business Math

Science

Computer, Biology, Chemistry

Communications

Speech, Spanish, Business Writing

Occupational Electives

Foods and Nutrition, Advanced Foods

Recommended Supporting

Keyboarding, Data Processing, Business

Electives

Geography

What about my articulated credit?

Check with your high school coordinator to see if you are eligible for articulated credit at College of DuPage.

Certificate

Assistant Baker, Assistant SOUS Chef, Server

Bachelor's Degree

Catering Manager, Comptroller, Convention Services, Dietitian, District Manager, Food and Beverage Director, Food Stylist, Food Technologist, Health Care Supervisor, Marketing Director, Menu Planner, Nutritionist, Owner/Operator, Recipe Developer, Regional Manager, Research and Development, Restaurant Owner, Special Event Coordinator, Technical Food Writer

What should I take in my first semester at C.O.D.?

Foods 1100: Introduction to Hospitality Industry

Foods 1101: Culinary Arts: Quantity Food Preparation I

Foods 1151: Food and Beverage Service and Sales

English 1101: Composition I

Whom can I talk to for more information?

Business and Technology Division
(630) 942-2592

For more information on the Associate in Applied Science Degree curriculum, see your program coordinator or go to www.cod.edu.