

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Subject: \_\_\_\_\_



# Careers in the Food Service Industry

Instructions: Match each career in the left column with its job description on the right. [1point each]

Bookkeepers

creates the specials, orders the foods, manager of the kitchen

Host/Hostess

the person in charge of cleaning dishes

Server/Waiter/Waitress

receives and handles materials for storing in a storeroom

Cashier

ensures orders match receipts, ensures employees are being paid correctly, prepare deposit slips at the close of business each day

Food & Beverage Manager

responsible for making rules, setting prices, employing and dismissing staff

Executive Chef

Busser

greet customers as they enter and leave, make reservations, show customers to their seats

Pastry Chefs

oversees one area of the kitchen

Restaurant Manager

oversees the restaurant, trains staff, create schedules

Dishwashers

responsible for creating and preparing dessert menu items

Line Cooks

serves bread and water, and clears and resets the tables

Storeroom Clerks

makes bills and charges customers

sells the menu, takes orders and serves food