

Discussion starters

As a class, consider the following questions, using the background information to help supplement the discussion. (The information comes from the U.S. Bureau of Labor Statistics' *Occupational Outlook Handbook* page about chefs, cooks, and food preparation workers, at <http://www.bls.gov/oco/ocos161.htm>.)

What kinds of jobs might be available in food service?

Chefs, cooks, and food preparation workers prepare, season, and cook a wide range of foods in a variety of restaurant and other food service establishments. In general, chefs and cooks measure, mix, and cook ingredients according to recipes, direct other kitchen workers, estimate food requirements, and order food supplies. Some chefs and cooks go into business as caterers or personal chefs, or they open their own restaurants.

As of 2005, nearly two-thirds of all chefs, cooks, and food preparation workers were employed in restaurants and other food services. Almost one-fifth worked in institutions such as schools, universities, hospitals, and nursing care facilities. Grocery stores, hotels, gasoline stations with convenience stores, and other organizations employed the remainder.

Where can one get training to work in food service?

The American Culinary Federation accredits more than 100 formal training programs and sponsors apprenticeship programs around the country. Typical apprenticeships last three years and combine classroom training and work experience. Vocational or trade-school programs typically offer more basic training in preparing food, such as food handling and sanitation procedures, nutrition, slicing and dicing methods for various kinds of meats and vegetables, and basic cooking methods, such as baking, broiling, and grilling.

What is the employment outlook for food service employees over the next several years?

Job openings are expected to be plentiful through 2014 as dining trends suggest increasing numbers of meals eaten away from home and growth in family dining restaurants.

What characteristics help a person become successful in a food service career?

Important characteristics for chefs, cooks, and food preparations workers include working well as part of a team, having a keen sense of taste and smell, and working efficiently to turn out meals rapidly. Personal cleanliness is essential because most states require health certificates indicating that workers are free from communicable diseases. Knowledge of a foreign language can be an asset because it may improve communication with other restaurant staff, vendors, and the restaurant's clientele.

What aspects of the food service industry would you find to be most interesting?

Apple Pan Dowdy: How many recipes?

- The following recipe serves 8 people. You are planning a party for 16 people. How many times would you need to make this recipe to serve your guests? How much of each ingredient would you need to make your recipes? Write your new recipe in the chart.

Apple Pan Dowdy

Ingredients for 8	Ingredients for 16	Ingredients for 20
½ cup brown sugar	1 cup brown sugar	1 ¼ cups brown sugar
¼ cup chopped walnuts	½ cup walnuts	5/8 cup walnuts
¼ cup raisins	½ cup raisins	5/8 cup raisins
3 cups apples, sliced	6 cups apples	7 ½ cups apples
¼ cup butter, softened	½ cup butter	5/8 cup butter
2/3 cup sugar	1 1/3 cups sugar	1 2/3 cups sugar
2 eggs, beaten	4 eggs	5 eggs
4 tsp baking powder	8 tsp baking powder	10 tsp baking powder
½ tsp salt	1 tsp salt	1 ¼ tsp salt
1 ½ cups milk	3 cups milk	3 ¾ cups milk
2 ¼ cups flour	4 ½ cups flour	5 5/8 cups flour

2. How many times would you need to make this recipe to serve 20 people? How much of each ingredient would you need to make your new recipe? Place your new recipe in the chart.

2 ½ recipes

3. Mrs. Lowe was making this recipe one day, but she realized she only had ¼ cup of brown sugar. How much of each ingredient should she use to make sure the recipe tastes good?

¼ cups brown sugar

1/8 cup walnuts

1/8 cup raisins

1 ½ cups apples

1/8 cup butter

1/3 cup sugar

1 egg

2 tsp baking powder

¼ tsp salt

¾ cup milk

1 1/8 cups flour

4. Your class is having a celebration and you have promised to make Apple Pan Dowdy for the whole class. How many recipes would you need to make to serve your class? How would you determine the amount of ingredients to use? Show your new recipe in a chart below.

Answers will vary according to class size.