



Food and Beverage Service

Youth Apprenticeship

FOOD AND BEVERAGE SERVICE

The Food and Beverage Service can be broadly defined as the process of preparing, presenting, and serving of food and beverages. Food and beverage service and related workers perform a variety of customer service, food preparation, management, and cleaning duties in restaurants, cafeterias, bakeries, and other eating and drinking establishments.

Length of Apprenticeship: One year

OCCUPATIONAL COMPETENCIES

Youth apprentices must complete a **total of 14** competencies per year. **Thirteen** must be from the list below. If necessary, employers can substitute **1** competency per year with another occupationally appropriate skill. That skill should be added to the competency list for assessment.

Competencies
1. Apply service and production area safe food handling and sanitation procedures
2. Assist with managing guest safety and security standards
3. Manage service and production area operating procedures
4. Apply customer service management skills
5. Perform counter and/or table service activities
6. Complete (Point of Sale) POS activities
7. Operate foodservice equipment
8. Manage orders
9. Prepare/cook order items
10. Clean service and production areas
11. Perform leadership administrative activities
12. Assist with inventory management
13. Assist with finance management
14. Apply formal dining room service skills

POST-SECONDARY PATHWAY OPPORTUNITIES

There are several post-secondary pathway opportunities in this area. The following is a partial list.

- Food and Beverage Management
- Culinary Arts
- Restaurant Management