

# Investigating Occupations in Foodservice

## Activity Summary

- In this activity students will:
- ♦ Brainstorm **Essential Skills** required in a hospitality career
  - ♦ Record key information about a Foodservice Occupation Profile
  - ♦ Interview an employee in the Foodservices Industry



## Prior Knowledge

- **Essential Skills**
- Internet Navigation
- Interview Techniques
- Understanding of WHMIS and Fire Code Safety Legislation



## Teaching Planning Notes

- Review assignment including prior learning required and assessment and evaluation tools
- Book a computer lab and investigate through the web sites
- If a computer is unavailable, go to the website: [http://www15.hrdc-drhc.gc.ca/english/general/ES\\_Profiles\\_e.asp](http://www15.hrdc-drhc.gc.ca/english/general/ES_Profiles_e.asp) and download the information for the following three careers:
  - NOC 6242      Cooks
  - NOC 6453      Food and Beverage Servers
  - NOC 6642      Kitchen Helpers and Line Cooks

- Produce several hardcopies to use in the classroom.

- Review interview questions in Part B

*Note 1: The statistics mentioned in Part A was obtained from the Canadian Restaurant and Foodservices Association. Google this title to obtain the full document.*

*Note 2: After completing the interview questions, this provides a springboard for a variety of activities. Some suggestions are:*

- a) create bar graphs illustrating answers to selected sections.*
- b) discuss the success and problems faced with WHMIS training, fire safety awareness, and recycling programs.*
- c) brainstorm possible solutions to the problems identified in (b)*



## Assessment of Student Achievement

Task	Tool / Type
<b>Essential Skills</b> Research Table and Part A Questions	Serving You Better and Better Every Day Part A: <b>Essential Skills</b> Career Exploration Table and Assessment Tool (Formative)
Part B: Interview	Serving You Better and Better Every Day Part B: Interview Template and Assessment Tool (Formative)

## FOCUS ON LEARNING

### Essential Skills:

### Reading Text

*Reading Occupational Profiles*

### Oral Communication

*Brainstorming with Partner  
Conducting Interview*

### Thinking Skills

*Conducting Research*

### Document Use

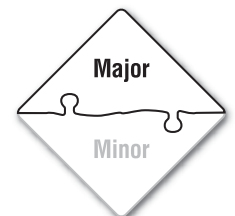
*Conducting Research*

### Working with Others

*Conducting Research  
Conducting Interview*

### Computer Use

*Conducting Research*



## Activities and Assessment Materials

- Investigating Occupations in Foodservice Assignment Sheet
- Part A: **Essential Skills** Career Exploration Table and Activity Sheet
- Part A Assessment Tool
- Part B: Interview Template
- Part B Assessment Tool

# Serving You Better and Better Every Day

Did you know that the Foodservice Industry is a major source of entry-level and part-time jobs? In fact, it provides almost 1 in 5 jobs for youth in Canada. The Foodservice Industry employs approximately 450,300 young people between the ages of 15 and 24. This accounts for 44% of all foodservice employees.



## Here's what's cookin' for us.

Part A: In this activity you will work with one other person. You must choose one entry level or part-time occupation from the foodservice industry and then complete a) to f).

- a) Brainstorm how you believe a person in this occupation uses the nine **Essential Skills** in their job. Enter your ideas in the second column in the **Essential Skills** Career Exploration Table. Be sure to share the writing task with your partner.
- b) Go to the Website: [http://www15.hrdc-drhc.gc.ca/english/general/ES\\_Profiles\\_e.asp](http://www15.hrdc-drhc.gc.ca/english/general/ES_Profiles_e.asp)

Click on: Search the profiles

Click on: National Occupation Classification Code (NOC)

Enter one of the following NOC codes:

National Occupation Classification Code	Occupation
NOC 6242	Cooks
NOC 6453	Food and Beverage Servers
NOC 6642	Kitchen Helpers and Line Cooks

Click on Next

Click on [View Entire Profile]

Go to the Document Sections and click on the first **Essential Skill** - Reading Text.

Progress through all nine **Essential Skills** and record the documented uses of the **Essential Skills** in point form in the 3rd column labeled **Essential Skills** Occupational Profiles. Be sure you share the writing task with your partner.

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## Part A: Essential Skills Career Exploration Table

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

Name of Occupation: \_\_\_\_\_

<b>Essential Skills</b>	<b>BRAINSTORMING SECTION</b> Describe how <hr/> Name of occupation use the <b>Essential Skills</b> in their job (Tasks Performed)	<b>Essential Skills OCCUPATIONAL PROFILES</b> Documented examples of how <hr/> Name of occupation use the <b>Essential Skills</b> in their job (Tasks Performed)
Reading Text		
Document Use		
Writing		
Numeracy		
Oral Communication		
Thinking Skills		
Working With Others		
Computer Use		
Continuous Learning		

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Refer to the introduction at the NOC site for your foodservice occupation and answer the following questions:

- a) List the variety of places someone in this occupation would be employed.

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- b) List the most important **Essential Skills** for this occupation.

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- c) What are some of the interesting facts under “Other Information” that you weren’t aware of?

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- d) Do you have an interest in working for the Foodservices Industry?  Yes  No

- e) If yes, specify what skills you would offer and what type of career(s) would interest you in this sector.

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- f) If no, provide reasons for your decision.

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# Serving You Better and Better Every Day

## Part B: Interview Template

In this task, you must interview one person in the Foodservice industry. This person could be a friend, neighbour, relative, or school employee. Complete the template below while interviewing.

1. Name of Interviewer: \_\_\_\_\_

Date of Interview: \_\_\_\_\_

2. Name of Person Interviewed: \_\_\_\_\_

3. Job Title: \_\_\_\_\_

4. What is your approximate age

a. 15 to 17	b. 18 to 20
c. 21 to 23	d. 23 to 25
e. over 25	

5. Name of Employer (Company Name): \_\_\_\_\_

6. How long have you been employed with the company? \_\_\_\_\_

7. What are your main duties/activities?

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8. Are you knowledgeable about WHMIS?  Yes  No

9. If yes, how did you receive WHMIS training? \_\_\_\_\_

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10. Do you know where the fire extinguisher is located in your place of employment?

Yes  No

11. If yes, where is the fire extinguisher located? \_\_\_\_\_

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12. Is there a fire evacuation plan in your place of employment?  Yes  No

13. If yes, briefly describe the plan.

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14. Does your workplace recycle their waste products?  Yes  No

15. If yes, explain how they recycle their products.

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## Part A: Assessment Tool

Your Name \_\_\_\_\_

CRITERIA	✓	COMMENTS
<b>Completeness</b> All sections answered	<input type="checkbox"/>	
<b>Correctness</b> Spelling and grammar	<input type="checkbox"/>	
<b>Team Work</b> Sharing ideas and tasks	<input type="checkbox"/>	



## Part B: Assessment Tool

Your Name \_\_\_\_\_

CRITERIA	✓	COMMENTS
<b>Completeness</b> All sections answered	<input type="checkbox"/>	
<b>Correctness</b> Spelling and grammar	<input type="checkbox"/>	
<b>Team Work</b> Sharing ideas and tasks	<input type="checkbox"/>	