Explore a Career as a
FOOD SERVICE MANAGER

Target Occupation Profile

**What do Food Service Managers do?**
Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve food and beverages. Workers in these occupations directly supervise and coordinate activities of food service staff to ensure that customers are satisfied with their dining experience. They also are responsible for managing the business to ensure that it is profitable. They work in a variety of settings, such as hotels, cafeterias, catering and banquet halls, casinos and resorts. The work requires the ability to have strong customer service and problem-solving skills. These supervisors and managers have a variety of responsibilities such as budget setting, ordering supplies, negotiating with suppliers, and hiring, training and supervising a team.

**Food Service Managers are in demand in Cook County!**
Cook County employment of food service managers is expected to grow through 2020. The U.S. Bureau of Labor Statistics reports a higher than average wage for this career within the hospitality industry.

**Training & Educational Opportunities**
You will have plenty of employment opportunities as a food service manager, but first you will need to complete training and earn a certificate or associate degree. Workers with this title typically spend many years in food service prior to holding a management position.

**As a Food Service Manager you will:**
- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation
- Investigate and resolve complaints regarding food quality, service or accommodations
- Monitor compliance with health and fire regulations regarding food preparation and serving
- Organize and maintain financial records related to purchasing, sales and inventory
- Suggest ways to reduce costs, enhance revenues and improve profits
- Supervise staff duties of preparation, serving, hosting, facilities maintenance and cleaning

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Food Service Manager

There are many training providers available in Cook County to supply you with the training you need for a career as a food service manager.

To access a list of training providers for this occupation and many more, please visit Illinoisworknet.com and select the ‘Training and Credentials’ menu option to view ‘WIOA Approved Training Programs.’

Training Providers

Wages & Openings

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*Source: Emsi, 2017.2

Opportunities

After you earn your certificate or degree in food service management, you will have many opportunities for advancement or specialization, including:

- Banquet Manager
- Director of Food and Beverage
- Food Service Director
- Restaurant General Manager

Types of Employers

There are many different types of companies that employ food service managers in Cook County, including:

- Banquet halls
- Health systems
- Hotels
- Restaurants
- Senior living residences

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