

The daily responsibilities of many **Restaurant and Food Service Managers** can be as complicated as some meals prepared by a fine chef. In addition to the traditional duties of selecting and pricing menu items, using food and other supplies efficiently, and achieving quality in food preparation and service, managers are now responsible for a growing number of administrative and human resource tasks.

One of the most important tasks of restaurant and food service managers is selecting successful menu items. On a daily basis, managers estimate food consumption, place orders with suppliers, and schedule the delivery of fresh food and beverages. They receive and check the content of deliveries, evaluating the quality of meats, poultry, fish, fruits, vegetables, and baked goods. To ensure good service, managers meet with sales representatives from restaurant suppliers to place orders replenishing stocks of tableware, linens, paper, cleaning supplies, cooking utensils, and furniture and fixtures. They also arrange for equipment maintenance and repairs and coordinate a variety of services such as waste removal and pest control. Another fundamental responsibility of restaurant and food service managers is supervising the kitchen and dining room. In addition to their regular duties, restaurant and food service managers have a variety of administrative responsibilities.

In most large establishments, as well as in many smaller ones, the management team consists of a **General Manager**, one or more **Assistant Managers**, and an **Executive Chef**. The executive chef is responsible for the operation of the kitchen, while the assistant managers oversee service in the dining room and other areas.

Additional positions may include: **Assistant Kitchen Manager, Banquet Manager, Restaurant General Manager, Cost Control Manager, Hotel Assistant Food and Beverage Manager, Catering Sales Manager, Kitchen Manager, Sales Manager, or Purchasing Manager.**

Salary Information:

- Food Production, Associate in Applied Science
\$18,311 Median Salary (Follow-up Study, Monroe Community College Graduates, 2006)
- First Line Supervisor/Manager of Food Preparation and Serving Workers/Chef
\$30,810 Median Salary (U.S. Bureau of Labor Statistics, 2008)
- ***Food Service Managers for the Rochester, New York area:***
\$41,100 Median Salary Range (Career One Stop, 2008)

[*Salary varies based on education/advanced degree, work-experience & setting/location]

Additional Information:

- Culinary and Hospitality Careers Outlook:
www.culinary-careers.org/culinary-careers.html

