

CAREER PROFILES

Food and Beverage Servers:

Food and Beverage Servers take patrons' food and beverage orders and serve orders to patrons. In addition to serving food and drinks, **Food and Beverage Servers** perform tasks such as setting up tables, removing used dishes, and preparing simple dishes. They serve as the main point of contact for customers.

Wage/Salary Information:

\$23,700 is the median annual salary found in local job-postings.

\$11.06/hour is the median wage reported locally.

Commonly Listed Skills in Job Postings:

- Teamwork
- Customer service oriented
- Oral and written communication
- Detail oriented
- Cash handling
- Problem solving
- Organizational skills
- Self-motivated
- Time management
- Management
- Work independently
- Interpersonal

- Sales experience
- Marketing
- Bilingual
- Adaptability
- Creativity
- Food handling
- Math
- Leadership
- Computer use
- Public speaking
- Critical thinking
- Numeracy

Job Duties:

Food and Beverage Servers greet patrons, present menus, make recommendations, and answer questions regarding food and beverages. Food and Beverage Servers take orders and relay to kitchen and bar staff. They serve food and beverages and sometimes prepare specialty

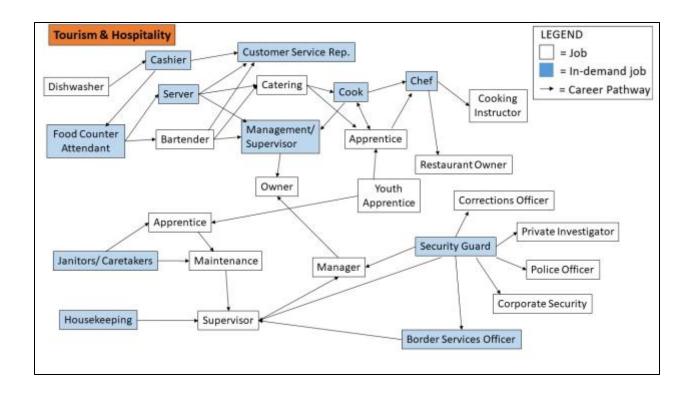
foods at patrons' tables. Food and Beverage Servers also recommend wines that complement patrons' meals, order and maintain inventory of wines and glasses, and perform sensory evaluation of wines.

Career Pathways:

Food and Beverage Sever entry level jobs are typically low-skilled. However, there are opportunities in the field to gain experience. On-the-job training is usually provided, and those with experience can move on to other careers in the field. For example, a Food and Beverage Server can become a Wine Steward if they take courses in wine selection and service, or with experience as a Captain Waiter/Waitress. Also, certification is usually required for employees serving alcoholic beverages.

Food and Beverage Servers are employed in restaurants, hotels, bars, taverns, private clubs, banquet halls, and similar establishments. Below are potential career paths for Food and Beverage Servers:

- Banquet Server
- Beer Server
- Captain Waiter/Waitress
- Chief Wine Steward
- Cocktail Waiter/Waitress
- Food and Beverage Server
- Formal Service Waiter/Waitress
- Sommelier
- Waiter/Waitress
- Wine Steward



Education and Training Pathways:

If you're interested in becoming a Food and Beverage Server, you can acquire training/education locally at any of the following institutions.

St. Clair College:

Culinary Management

Admission/Eligibility Requirements: OSSD with the majority of courses at the College (C), University (U), University/College (M), or Open (O) level

Academic Credential: Two Year - Ontario College Diploma

Professional Certification: Unknown

Attendance: In-person

Full-time or Part-time: Full-time

Program Length: 4 semesters

Program Cycle: Unknown

Program Cost:

Year 1: \$4,441.61Year 2: \$4,304.05

• Total: \$8,745.66 (2017/18)

OSAP Eligible: Unknown

Location: 2000 Talbot Road West, Windsor, N9A 6S4

For more information on this program, please visit:

http://www.stclaircollege.ca/programs/postsec/culinary_management/

Disclaimer: The educational institution reserves the right to change information without notice, and may result in discrepancies between their information and the information presented above. If any errors are found, please report them to info@workforcewindsoressex.com.