

**49. Hospitality and Tourism Cluster - Food Services Careers (4 hours)**

**Purpose/Abstract:** To introduce students to various food services careers.

**NCCCS Adult Education Standards:** R.3.2.1, W.5.2.1, M.5.2.4

**Learning Objective:**  
*By the end of the session, students will be able to:*

- Recall the roles of different food services careers.
- Describe the steps involved in making a simple recipe.
- Solve basic multiplication and division problems related to food services quantities.

<b>Soft Skills</b>	communication, enthusiasm & attitude	<b>Resources</b>	<a href="#">35-2021.00 - Food Preparation Workers</a> <a href="#">35-3031.00 - Waiters and Waitresses</a> <a href="#">35-9021.00 - Dishwashers</a> <a href="#">35-2011.00 - Cooks, Fast Food</a> <a href="#">35-3023.01 - Baristas</a>  Handouts: Vocabulary Practice - one for each student Reading Comprehension - one for each student Math Practice - one for each student
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**Additional Materials**

- Vocabulary Practice , one for each student
- Reading Comprehension , one for each student
- Math Practice , one for each student
- Art supplies (glue, glitter, markers, paint, etc.)
- Pencils, paper, and scissors
- Computers for student use
- Sandwich ingredients: Sliced bread, Deli meats (e.g., turkey, ham, roast beef), Cheese slices, Lettuce leaves, Tomato slices, Cucumber slices, Condiments (e.g., mayonnaise, mustard), Butter or spreads, Plates and napkins, Plastic knives (for spreading condiments), Cutting board (for preparing ingredients), Clear cups (for holding condiments)

<b>Icons</b>	 <b>Activity</b>	 <b>Check-In</b>	 <b>Review</b>
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**PREPARATION**

- Prepare to demonstrate how to make a sandwich using the listed ingredients. Practice providing simple and clear instructions during the demonstration.
- Review the [Instructional Support Guide](#) and print/prepare referenced scaffolds.
- Print handouts.
- Familiarize yourself with [O\\*NET](#)
- Familiarize yourself with [Skills to Pay the Bills](#), though it won't be used directly in this lesson.

**INTRODUCTION (30 min)**



Welcome students to the class!

Gather the students in a circle or group. Explain that you'll be starting the lesson with a fun ice-breaker to get to know each other's favorite foods and the reasons behind their choices. Begin by sharing your own favorite food and briefly explaining why you love it.

Go around the circle, giving each student a chance to share their favorite food and the reasons behind their choice. Encourage everyone to listen attentively and ask follow-up questions if they're curious about someone's choice.

Ask the following question and have 2-3 students share: *How do you think your favorite food connects to the topic of our lesson today, which is food services careers?*

Briefly discuss the concept of food services careers, mentioning key professions like food preparation workers, waiters/waitresses, dishwashers, cooks (fast food), and baristas. Emphasize the importance of communication and a positive attitude in these roles.

Share the objectives of the lesson.

### VOCABULARY, READING & WRITING (45 min)

Distribute the fill in the blanks handout to students. Tell them to look for context clues within the sentence to choose the right word to fill in. Explain what context clues are if required. Consider modeling one example.

Review the answers with the whole class.

Distribute the reading comprehension handout to students and inform them to read the passage carefully in order to prepare for a discussion on it.

### REFLECTION (15 minutes)

✓ Have 1-2 students answer each question and ask follow-up questions.

- *Who are the friendly faces that take orders and bring food to tables with a warm smile?*
- *What important role do dishwashers play in the kitchen?*
- *Why is enthusiasm important for cooks in fast food places?*
- *How do baristas use their communication skills in their job?*
- *What skills do food helpers need to collaborate effectively as a team?*

**Instructor Note:** Note that these questions are simple and aligned to the reading standard for this lesson. Feel free to ask follow-up questions to students as they answer each to guide the discussion around tasks and soft skills required for each role in focus.

Lower Level	Higher Level
Assist students in small groups or individually to understand the process of identifying context clues.	Encourage students to inquire about specific aspects they'd like to explore further in each of the mentioned roles and guide them to jot down detailed notes.

**MATHEMATICS (45 min)**

Review multiplication and division concepts. Highlight how the two operations are related using a few examples.

Tell students they will work on applying multiplication and division concepts in the food services context. Ask them to take time to solve the problems and show their steps for each.

Distribute the Math Practice handout and allow time for students to complete the problems at their own pace. Walk around and provide support. Encourage students to work independently on the problems.

 REFLECTION (10 minutes)

✓ Review the answers with the whole class and clarify doubts.

Lower Level	Higher Level
Consider helping students in small groups to identify key words in the word problem to determine which operation to use (multiplication or division)	Challenge students to come up with multiple step multiplication, addition, division and subtraction problems and assign them to each other.

**GROUP WORK (75 min)**

Begin by introducing the activity. Explain that the class will be participating in a fun group activity that involves making a sandwich. Emphasize the importance of working together and communicating effectively. Start by demonstrating how to make a simple sandwich. Narrate each step while you perform it, allowing students to see and understand the process. This serves as a model for the activity.

Divide the class into small groups of 3-4 students each. Provide each group with a piece of paper and markers. Instruct them to work together to write down the steps for making a sandwich, following the step-by-step approach demonstrated earlier. Encourage them to use clear and concise language.

Once students have written the steps down, give each group the ingredients for making sandwiches and ask them to follow the recipe while collaborating and communicating with each other. Encourage students to be creative with sandwich fillings using the available ingredients.

 REFLECTION (20 minutes)

✓ Have a few students share their experiences of making sandwiches in groups. Discuss the importance of clear communication and enthusiasm and attitude in food services careers.

**INDEPENDENT WORK TIME (30 min)**

Provide the students with the following links and allocate ample time for them to explore the various careers in the food services industry. Inform the students that they are welcome to further research these careers during their free time. Encourage them to read about 2-3 careers from the selection in this section.

- [35-2021.00 - Food Preparation Workers](#)
- [35-3031.00 - Waiters and Waitresses](#)
- [35-9021.00 - Dishwashers](#)
- [35-2011.00 - Cooks, Fast Food](#)
- [35-3023.01 - Baristas](#)

**WRAP-UP & REFLECTION (15 min)**

Ask students to share which profession interested them from this list and why. Go around the class to ensure everyone gets a chance to respond.

Review the objectives and the key points of this lesson.

Distribute exit slips to students.

Ask for a few volunteers to share their reflections.

Collect and review the answers.

## Vocabulary Practice

**Directions:**

- Fill in the missing words using context clues for each sentence. Use the list below:
  - baristas, dishwashers, prepare, cooks, communication, positive attitude, customers

1. Food Helpers work behind the scenes to \_\_\_\_\_ meals by following specific recipes and making sure the ingredients are just right.
2. Servers take orders from \_\_\_\_\_ and bring their meals to the tables with a friendly attitude and a warm smile.
3. \_\_\_\_\_ play a vital role in keeping the kitchen organized and clean by washing dishes and utensils.
4. \_\_\_\_\_ in quick-service places like burger shops need to work quickly to prepare delicious meals for busy times.
5. \_\_\_\_\_ are skilled at making coffee and other drinks, using their \_\_\_\_\_ skills to take orders and their enthusiasm to create a welcoming atmosphere.
6. \_\_\_\_\_ is crucial for food helpers as they collaborate to make sure everything is ready for serving.
7. Enthusiasm is essential for cooks who work hard to provide quality meals with a \_\_\_\_\_ even during busy hours.

# Reading Comprehension

**Directions:**

- Read the passage below and be prepared for a class discussion on it.

There are some interesting food jobs that offer different opportunities. First, think about food preparation workers. They're like kitchen superstars who carefully follow recipes to make meals just right. They work together as a team and talk to each other to get things done. Good communication helps them work well together.

Next, there are waiters and waitresses. They're friendly faces in restaurants who take orders and bring food to tables with a warm smile. They're good at talking to customers and making them feel welcome. Their positive attitude and enthusiasm make customers feel happy.

Dishwashers play an important role too. They clean dishes and keep the kitchen organized. Teamwork is key for them to make sure everything runs smoothly. Their enthusiasm for their work keeps the kitchen a nice place.

In fast food places, you have cooks who quickly make tasty burgers and fries. They're great at solving problems and making sure the food is good and fast. Their enthusiasm keeps things moving quickly.

Then, there are baristas, who are coffee experts. They make yummy drinks and chat with customers. They're good at taking orders and love making coffee. Their good communication and enthusiasm create a friendly coffee shop.

All of these jobs need special skills like talking nicely, working together, solving problems, and having a positive attitude. People in food jobs work together to make sure everyone enjoys their meals. Whether you're cooking, serving, cleaning, or making drinks, these skills will help you do a great job and have fun in your food job journey.

# Math Practice

**Directions:**

- Solve the problems below using multiplication or division. Show your work.

1. There are 4 tables in a restaurant, and each table has 6 chairs. How many chairs are there in total?
2. A chef is preparing 3 trays of cookies, and each tray has 12 cookies. How many cookies are there in total?
3. A pizza restaurant makes 24 pizzas a day, and they are open for 7 days a week. How many pizzas do they make in a week?
4. A food supplier delivers 480 pounds of vegetables to a grocery store every week. The vegetables are divided into bags of 8 pounds each. How many bags of vegetables are delivered each week?
5. A bakery wants to make 75 cupcakes, and they can fit 25 cupcakes in each tray. How many trays do they need to use?
6. A cafeteria serves 180 lunches, and each lunch includes 4 chicken tenders. How many chicken tenders are needed in total?
7. A chef is preparing meals for a banquet. Each tray holds 9 servings of pasta. If there are 63 servings, how many trays were used?

8. A chef needs 24 eggs to make a batch of cookies. If he wants to make 6 batches, how many eggs does he need in total?
  
9. A sandwich shop uses 45 tomatoes to make sandwiches for the week. If they use 5 tomatoes for each sandwich, how many sandwiches do they make?
  
10. A school cafeteria serves 80 plates of pasta. Each plate requires 8 ounces of sauce. How many ounces of sauce do they need in total?

## Reflection Exit Slip

In one sentence, describe what you learned in this lesson.

Today, I learned \_\_\_\_\_.

Is one of the careers discussed today of interest to you? Why or why not?

I liked / did not like \_\_\_\_\_ career because \_\_\_\_\_

\_\_\_\_\_

Is there anything you still need help understanding?

What's one question you have?

Circle the emoji that shows how you feel about your mastery of content in this lesson.



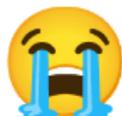
Happy



Smart



Confused



Sad



Angry