

Food Service Managers

SOC: 11-9051 • Career Profile Report

■ Key Facts

\$65,310 Median Salary	352,800 Employment	+6.0% Growth Rate
----------------------------------	------------------------------	-----------------------------

■ Requirements & Salary Range

Education: High school diploma

■ Automation Risk Assessment

Low Risk - 18.0% probability of being automated in the next 10-20 years.
This job is relatively safe from automation due to its creative, social, or complex problem-solving requirements.

■ Work-Life Balance

7.8/10 - Good work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	4.2/10	Investigative	6.8/10
Artistic	4.4/10	Social	7.8/10
Enterprising	8.6/10	Conventional	7.4/10

■ Top Skills Required

Business skills, Communication skills, Customer-service skills, Leadership skills, Organizational skills, Physical stamina, Problem-solving skills

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Food Service Managers typically perform the following tasks:

- Count money and make bank deposits.
- Establish standards for personnel performance and customer service.
- Keep records required by government agencies regarding sanitation or food subsidies.
- Schedule staff hours and assign duties.
- Investigate and resolve complaints regarding food quality, service, or accommodations.
- Maintain food and equipment inventories, and keep inventory records.
- Perform some food preparation or service tasks, such as cooking, clearing tables, and serving food and drinks when necessary.
- Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.
- Schedule and receive food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation.
- Organize and direct worker training programs, resolve personnel problems, hire new staff, and evaluate employee performance in dining and lodging facilities.
- Assess staffing needs and recruit staff, using methods such as newspaper advertisements or attendance at job fairs.
- Estimate food, liquor, wine, and other beverage consumption to anticipate amounts to be purchased or requisitioned.
- Monitor food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner.
- Monitor compliance with health and fire regulations regarding food preparation and serving, and building maintenance in lodging and dining facilities.
- Test cooked food by tasting and smelling it to ensure palatability and flavor conformity.
- Order and purchase equipment and supplies.
- Review work procedures and operational problems to determine ways to improve service, performance, or safety.
- Arrange for equipment maintenance and repairs, and coordinate a variety of services, such as waste removal and pest control.
- Monitor employee and patron activities to ensure liquor regulations are obeyed.

*Generated by StartRight • Data from U.S. Bureau of Labor Statistics & O*NET*

Source: <https://www.bls.gov/ooh/management/food-service-managers.htm>