

Food Service sector

ESCO Professions & Qualifications

Some professions and qualifications included in the Career Map of the Food Service sector and related skills and competences have been classified at European level by ESCO, European Skills, Competences, Qualifications and Occupations (<https://ec.europa.eu/esco/portal/home>).

ESCO is the multilingual classification developed as part of the Europe 2020 strategy.

The ESCO classification identifies and categorises skills, competences, qualifications and occupations relevant for the EU labour market and education and training. It systematically shows the relationships between the different concepts.

In this list, the most relevant professions and qualifications of the Food Service sector found in the ESCO database are included and classified according to the required minimum Education and Training degree to undertake that role, job or qualification (i.e. Higher Education, Postsecondary Vocational School, High School and/or and On-The-Job Training).

Required minimum Education and Training degree: Postsecondary Vocational School

[1. Food And Beverage Tasters And Graders](#)

(click hyperlink above to be redirected to the ESCO website)

Food and beverage tasters and graders inspect, taste and grade various types of agricultural products, food and beverages.

[2. Head Chef](#)

(click hyperlink above to be redirected to the ESCO website)

Head chefs manage the kitchen to oversee the preparation, cooking and service of food

[3. Chefs](#)

(click hyperlink above to be redirected to the ESCO website)

Chefs design menus, create dishes and oversee the planning, organization, preparation and cooking of meals in hotels, restaurants and other eating places, on board ships, on passenger trains and in private households.

[4. Food Service Vocational Teacher](#)

(click hyperlink above to be redirected to the ESCO website)

They provide theoretical instruction in service of the practical skills and techniques the students must subsequently master for a food service-related profession.

[5. Private Chef](#)

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Private chefs comply with food and sanitation rules to prepare meals for their employers. They take into consideration the employer's intolerances to specific ingredients or their preferences and cook the meals in the employer's home.

6. [Restaurant Manager](#)

(click hyperlink above to be redirected to the ESCO website)

Restaurant managers are in charge of managing food and beverage operations in the kitchen and other food and beverage outlets or units in a hospitality establishment.

Required minimum Education and Training degree: High School Diploma and On-The-Job Training

1. [Fast Food Preparers](#)

(click hyperlink above to be redirected to the ESCO website)

Fast food preparers prepare and cook to order a limited range of foods or beverages that involve simple preparation processes and a small number of ingredients. They may take orders from customers and serve at counters or tables.

2. [Airline Food Service Worker](#)

(click hyperlink above to be redirected to the ESCO website)

Airline food service workers prepare food and serve customers. They prepare simple dishes to be used in places that serve food such restaurants, cafeterias, hotels, hospitals and ensure that kitchen operations run smoothly and efficiently.

3. [Quick Service Restaurant Team Leader](#)

(click hyperlink above to be redirected to the ESCO website)

Quick service restaurant team leaders manage operations in a quick service restaurant.

Important Notes about this Document

This document is aimed to provide general information to enable individuals, employers and training providers to be acquainted on the skills for career, training and education purposes.