



ROWLAND UNIFIED SCHOOL DISTRICT

Family & Consumer Sciences

Food Service Training Plan

Intern Name: _____

Internship Site: _____

Contact Person: _____ Phone: _____

Industry Site Supervisor: _____ Phone: _____

Department: _____

Please indicate afternoon hours available to have an intern placed at your site.

Days	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hours							

Career experience/activities that can be supported at the internship site

General

- | | |
|--|--|
| <input type="checkbox"/> Practice safety regulations and emergency procedures
<input type="checkbox"/> Experience operational procedures
<input type="checkbox"/> Figure nutritional information
<input type="checkbox"/> Practice sanitation | <input type="checkbox"/> Use tools, utensils, appliances and equipment
<input type="checkbox"/> Handle customer relations
<input type="checkbox"/> Observe a staff meeting
<input type="checkbox"/> Standardize recipes |
|--|--|

Server

- | | |
|---|--|
| <input type="checkbox"/> Open, close and prepare work duties
<input type="checkbox"/> Serve and clear tables
<input type="checkbox"/> Portion food during food prep | <input type="checkbox"/> Present check to customer and accept payment
<input type="checkbox"/> Greet, seat and present menu |
|---|--|

Baker

- | | |
|--|---|
| <input type="checkbox"/> Measure and weigh ingredients according to recipe specifications
<input type="checkbox"/> Prepare, decorate and display bakery items | <input type="checkbox"/> Set and clear tables
<input type="checkbox"/> Handle money and merchandise transactions |
|--|---|

Chef/Cook

- Prepare a variety of foods

Catering

- | | |
|--|--|
| <input type="checkbox"/> Assist in catered events
<input type="checkbox"/> Prepare a variety of foods | <input type="checkbox"/> Transport food to and from location |
|--|--|

Other

-

Special Needs (i.e., attire, equipment and experience): _____

Intern Signature _____

Industry Site Supervisor Signature _____