

Food Catering & Private Chefs

careers in food



NAME _____

HOUR _____

Video Worksheet

1. If planning a _____ event, use a full-service catering company.
2. What does full-service catering mean?
3. In owning your own business, you need _____ in many different areas.
4. To be a financial officer, you need to have a _____ education.
5. Every business does things _____.
6. The advice of the chef is: Be willing to start at the _____,
and you have to wear a lot of different _____.
7. Many caterers work out of their own _____.
8. To learn the "art" of cooking, you need a _____.
9. Why would you consider a catering career?

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Teacher's Answer Key

1. If planning a large event, use a full-service catering company.
2. What does full-service catering mean?
The caterer furnishes food, equipment, tables and chairs, tents, etc.
3. In owning your own business, you need experience in many different areas.
4. To be a financial officer, you need to have a formal education.
5. Every business does things differently.
6. The advice of the chef is: Be willing to start at the bottom,
and you have to wear a lot of different hats (do different jobs).
7. Many caterers work out of their own homes.
8. To learn the "art" of cooking, you need a passion (a love for food).
9. Why would you consider a catering career? **Answers will vary.**