

Standard 8.0

Food Production and Services

Integrate knowledge, skills, and practices required for careers in food production and services.

Members might...

Work with one or two others to learn a food production and services skill they could use to start a simple business, like decorating cakes, setting dinner party tables, baking bread, etc. Create, promote, and manage the business. At the end of a month, make a list of all the skills used to create the business and keep it going. Write a job description for each team member's role. Include the job-specific, transferable, and self-management skills needed to be a successful entrepreneur. Share the job descriptions with other students. (Career Connection)

Explore what is done with unused but edible food at local cafeterias, restaurants, grocery stores, and farmers' markets. If there is a system for distributing this food to hungry people, volunteer to help. If there is no system, look for partners to help the chapter set one up. (Community Service)

Learn and practice effective delegation. Take the lead in a class or FCCLA project. Follow delegation guidelines to involve and support members in carrying out project responsibilities. At the end, ask for feedback about delegation style. Share tips for delegation with other student leaders.

Investigate how caterers safely transport food and equipment. Collect company policies that address employees' use of vehicles for business. If policies do not include seat belt use, write letters to the employers urging them to add this requirement to their policies. Back up the request with statistics about the effectiveness of passenger restraints. (FACTS—Families Acting for Community Traffic Safety)

Promote family table time. Encourage families to plan at least one meal each week that family members will share together, without any interruptions from television, phone calls, etc. Food production and services students can "host" the meal by planning a simple menu, coordinating its preparation, and suggesting topics to talk about. (Families First)

Increase contacts in the food production and services industry. Volunteer unpaid time to participate in professional meetings and events. Ask to accompany the supervisor to a meeting of local professionals. Volunteer for projects run by professional associations. Ask to observe professionals at other work sites. Organize professional contacts in a computer program or card file. Plan ways to keep in touch with them. Discuss what was learned with the adviser.

Explore options for further education and preparation for careers in food production and services. (Power of One, "Working on Working")

Participate in the Food Innovations STAR Event.