

Food Service Managers

SOC: 11-9051 • Career Profile Report

■ Key Facts

\$65,310 Median Salary	352,800 Employment	+6.0% Growth Rate
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■ 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 are hospitality and operations professionals who plan, direct, and oversee **daily food service operations** in restaurants, cafeterias, hotels, hospitals, schools, and other dining establishments. They ensure food is prepared and served safely, efficiently, and profitably while delivering a positive customer experience. Their role blends leadership, business management, and food safety expertise.

This career is well suited for individuals who enjoy leadership, fast-paced environments, and balancing customer service with operational efficiency.

What Do Food Service Managers Do?

Food service managers coordinate all aspects of dining operations, from staffing and inventory to quality control and compliance.

Common responsibilities include:

- Planning menus and coordinating food preparation
- Hiring, training, and supervising kitchen and service staff
- Monitoring food quality, presentation, and portion control
- Managing budgets, costs, and financial performance
- Ordering food, supplies, and equipment
- Ensuring compliance with health, safety, and sanitation regulations
- Handling customer feedback and resolving service issues

Types of Food Service Management Roles

Food service managers may work in a variety of dining environments:

- Restaurant Managers: Oversee daily operations in full-service or quick-service restaurants.
- Cafeteria and Institutional Managers: Manage food service in schools, hospitals, or workplaces.
- Hotel and Resort Food Managers: Coordinate dining across multiple venues or events.
- Catering Managers: Plan and execute food service for special events.
- Franchise or Multi-Unit Managers: Supervise operations across multiple locations.

Skills and Abilities Needed

Food service managers combine operational oversight with people management.

Core Professional Skills

Personal Qualities That Matter

Education and Career Pathway

Paths into food service management vary and often combine education with experience:

- High School Diploma or Equivalent: Common minimum requirement
- Postsecondary Education (helpful): Hospitality, culinary arts, or business programs
- Food Service Experience: Progression from cook, server, or supervisor roles
- Food Safety Certification: Required in most jurisdictions
- Management Development: Training in leadership, finance, and operations

Where Do Food Service Managers Work?

Food service managers are employed wherever meals are prepared at scale:

- Restaurants and Food Chains

- Hotels, Resorts, and Casinos
- Schools and Universities
- Hospitals and Healthcare Facilities
- Corporate and Industrial Cafeterias
- Catering and Event Services

Work schedules often include evenings, weekends, and holidays.

How Much Do Food Service Managers Earn?

Earnings vary by establishment type, size, and experience:

- Entry-Level Managers: Typically earn salaried or hourly management pay
- Experienced or Multi-Unit Managers: Often earn higher compensation
- Specialized or High-Volume Operations: May offer increased pay and bonuses

Compensation may include bonuses tied to performance and profitability.

Is This Career Difficult?

Food service management is demanding and high-pressure. Managers must juggle staffing challenges, customer expectations, cost control, and regulatory compliance—often during peak service hours. The challenge lies in maintaining consistency, morale, and quality in a fast-moving environment.

Who Should Consider Becoming a Food Service Manager?

This career may be a strong fit if you:

- Enjoy leading teams in active environments
- Like balancing customer service with business operations
- Can make quick decisions under pressure
- Are organized and detail-oriented
- Want advancement opportunities in hospitality

How to Prepare Early

- Gain experience in food service or hospitality roles
- Learn food safety and sanitation principles
- Develop leadership and communication skills
- Practice budgeting and inventory tracking
- Explore hospitality or business management education

Food service managers keep dining operations running smoothly by blending leadership, organization, and hospitality—ensuring safe, efficient, and satisfying food experiences for customers every day.