

# Food Service Managers

SOC: 11-9051 • Career Profile Report

## ■ Key Facts

**\$65,310**

Median Salary

**352,800**

Employment

**+6.0%**

Growth Rate

## ■ 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.**