



# Food Industry Careers

Req #7

# “Top Grubmaster Challenge”



## 7. Food Industry Careers...

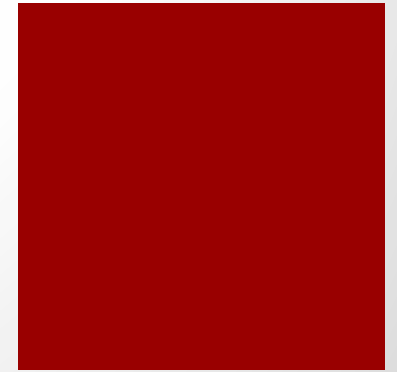
- a) Are limited to learning kitchen cooking techniques
- b) Don't really matter if I already know how to cook my own meals
- c) Are incredibly diverse and affect us from the moment food is grown to when it is consumed



# Who has a Favorite Restaurant?

Why?

Food, locale, service, experience



# From Farm to Table (pt. 1)

- **What's on your plate didn't magically appear...**
  - **Food Production & Manufacturing**
    - Plant, grow, harvest
    - Transport, processing
  - **R & D**
    - Test kitchens, flavor combos
    - Food allergies, GMOs
    - [America's Test Kitchen](#) (recipes, reviews, etc.)
      - Hank's stale bread [demo](#)



# From Farm to Table (pt. 2)



- **What's on your plate didn't magically appear...**
  - **Food & beverage service mgmt**
    - "business of food"
    - Logistics, quality control
    - Specialized industries: cafeterias, cruise ships, amusement parks
  - **Agricultural sciences & Culinary schools**
    - Higher education (Certificates, College, Professional)
      - In-person & online
      - Nutritionist
      - Public Health
      - Oenophiles, IMDb [SOMM](#)





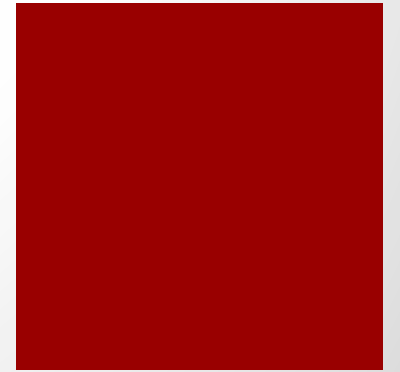
# From Farm to Table (pt. 3)



- **What's on your plate didn't magically appear...**
  - **US Dept Agriculture / US Food & Drug Admin**
    - Food safety standards and inspections
    - Regulatory processes
  - **Food related careers**
    - Restaurant reviewer (Michelin Stars)
      - [The Hundred-Foot Journey](#)
    - Ad agencies
    - Non-profits (e.g. local food banks)



Questions?





# Homework... what?

For **2 November**, “Cooking in the Field”:

1. Review Req #5 “Camp Cooking”:
  - a. MB pamphlet: pgs. 29 - 46; (Kindle pgs. 47 – 80)
2. Review Req #6 “Trail & Backpack Meals”:
  - a. MB pamphlet: pgs. 47 - 49; (Kindle pgs. 81 – 85)

“Electives”

1. Dutch oven cooking
2. Foil cooking