Filière: Restaurant



Code: SERVER
Option: Server
Level: CAP

Prerequisites: First cycle study certificate

Opportunities:

In fast-food or collective catering, the waiter can, with experience and additional training, become a manager or restaurant manager. In traditional catering, the restaurant clerk can become a chef de rang or maître d'hôtel.

Description

The waiter prepares the tables and sets the table. They liaise between the dining room and the kitchen, bring in the dishes, clear away and serve at the table. In large restaurants, they serve under the orders of the head waiter. In a large restaurant, with a few years of professional experience, the waiter can become head waiter.

Quality and competences:

Speed, skill and friendliness are essential. Knowledge of a foreign language (especially English) is increasingly required.