Abstract
Catering undertakes, by size and its characteristics, an important work load. Achieving economic and social functions is directly related to available material and human resources. The defining role of human resources is dependent on meeting the needs of consumers, on the one hand, economic performance and efficiency, on the other. An important role in achieving the tasks assigned to the food sector is the preparation and structure of staff recruited and trained to perform operations of making dishes and serving consumers. Staff selection must be made so as to meet present and future requirements for each function, to ensure human adaptation to his work, his job. In "Bolta rece" restaurant, the main skills required by managers are: physical and sensory skills (physical harmonious constitution, speed reaction, agility and motor skills, visual acuity and color); intellectual ability (good observation, demonstrating initiative, clearly in thinking, good memory, ability to think rationally, specific, fast, rich language, coherent, convincing) professional skills (general knowledge). Rezumatul redactat în limba engleză (10-15 rânduri, cu referire expresă la rezultatele cercetărilor).

Key words: catering, human resources management, recruitment, skills