

Careers Education



Aspire | Challenge | Achieve



Our Job of the week this week is a **Chef**



Job of the Week - Chef

WHAT YOU DO

- Preparing attractive menus to nutritional standards
- Controlling and ordering stock
- · Gutting and preparing animals and fish for cooking
- Scraping and washing large quantities of vegetables and salads
- Cooking and presenting food creatively
- Monitoring production to maintain quality and consistent portion sizes
- Working under pressure to make sure food is served on time
- Keeping to hygiene, health and safety and licensing rules

SKILLS REQUIRED

- To be thorough and pay attention to detail
- Knowledge of food production methods
- The ability to accept criticism and work well under pressure
- Leadership skills
- The ability to work well with others
- Knowledge of manufacturing production and processes
- Maths knowledge
- The ability to work well with your hands
- To be able to use a computer and the main software packages competently

WHAT YOU WEAR

Chef Whites



WORKING

Hot, physically demanding and humid.

WORKING HOURS

40-45 weekends/bank holidays/ evenings

ANNUAL LEAVE

28 Days

ANNUAL INCOME

Starter £13,000 Experienced £50,000



EDUCATION & EXPERIENCE

College: 4/5 GCSE grades 9 to 4 (A* to C)

Level 3 Diploma in Professional Cookery

University: 1 or 2 A levels, or equivalent, for a foundation degree or higher national diploma. 2 to 3 A levels, or equivalent, for a degree.

- Professional Cookery
- Culinary Arts

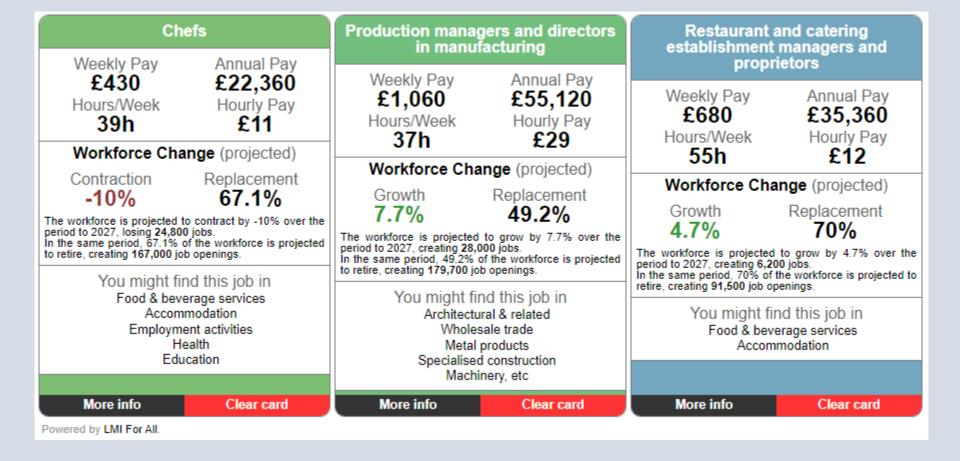
Apprenticeship: some GCSEs, usually including English and maths, or equivalent, for an intermediate apprenticeship. 5 GCSEs at grades 9 to 4 (A* to C), or equivalent, including English and maths, for an advanced apprenticeship.

Work: You could start work as a kitchen assistant or trainee 'commis' chef and work your way up while learning on the job. You could apply for work with restaurants or catering companies.

Labour Market Information

In the Careers section of the school website you can find the useful comparison tool the 'Labour Market Information widget'

Use the widget to compare different job roles in any employment sector or relating specifically to the 'Job of the Week'.



Chefs

Chefs plan menus and prepare, or oversee the preparation of food in hotels, restaurants, clubs, private households and other establishments.

Common tasks in this job:

- requisitions or purchases and examines foodstuffs from suppliers to ensure quality;
- plans menus, prepares, seasons and cooks foodstuffs or oversees their preparation and monitors the quality of finished dishes;
- supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;
- ensures relevant hygiene and health and safety standards are maintained within the kitchen:

Production managers and directors in manufacturing

Production managers and directors in manufacturing plan, organise, direct and co-ordinate the activities and resources necessary for production in manufacturing industries including the maintenance of engineering items, equipment and machinery.

Common tasks in this job:

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- liaises with other managers to plan overall production activity and daily manufacturing activity, sets quality standards and estimates timescales and costs:
- manages production to ensure that orders are completed to an agreed date and conform to customer and other requirements;
- monitors production and production costs and undertakes or arranges for the preparation of reports and records;
- oversees supervision of the production line and its staff, ensures targets are met.

Restaurant and catering establishment managers and proprietors

Restaurant and catering establishment managers and proprietors plan, direct and co-ordinate the catering services of restaurants, hotels and large-scale catering services within other organisations.

Common tasks in this job:

- plans catering services and directs staff;
- decides on range and quality of meals and beverages to be provided;
- discusses customer's requirements for special occasions;
- purchases or directs the purchasing of supplies and arranges for preparation of accounts;

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To compare the Labour Market Information of different job roles that you might be interested in please visit the Careers section on the school website.

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Click on the website links to research the job role further:

Chef | Explore careers | National Careers Service

<u>Chef/cook | Health Careers</u>

How To Become A Chef | Explore Jobs | UCAS

Study Professional Chef at University College Birmingham - The Uni Guide

Food technologist: job description | TARGETjobs