

Job Title: Chef



Job title: Chef	Chefs prepare, cook and present food in hotels, bars and restaurants.
Entry requirements:	You could study for a foundation degree, higher national diploma or degree in: - culinary arts - professional cookery Entry requirements You'll usually need: 1 or 2 A levels for a foundation degree or higher national diploma 2 to 3 A levels for a degree One way into the job is to take a college course, like a Level 3 Diploma in Professional Cookery or Level 4 Diploma in Professional Culinary Arts. Entry requirements You'll usually need: 4 or 5 GCSEs at grades 9 to 4 for a level 3 course 1 or 2 A levels or relevant experience for a level 4 or level 5 course You can learn while you work by doing an intermediate or advanced apprenticeship as a chef. Entry requirements You'll usually need: some GCSEs, usually including English and maths, for an intermediate apprenticeship 5 GCSEs at grades 9 to 4, usually including English and maths, for an advanced apprenticeship
Skills required:	You'll need: - 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 - you will be expected to use a computer confidently as part of this job.
What you'll do:	Your day-to-day tasks will depend on your role, but may include: - preparing attractive menus to nutritional standards - controlling and ordering stock and inspecting it on delivery - 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
What you'll earn:	- Starter: £13,000 - Experienced: £50,000 <i>These figures are a guide</i>
Working hours, patterns and environment:	- Wherever people need to eat you can work as a chef - you could work at a restaurant, in an NHS or private hospital, at a school, at a college or on a cruise ship. - Your working environment may be hot, physically demanding and humid. - You may need to wear a uniform. 40 to 45 hours a week - Evenings, Weekends and Bank Holidays in a shift pattern
Career path and progression:	- With experience, you could progress to section chef (station chef) and look after a particular area like desserts. The next step is sous chef, running an entire kitchen when the head chef is busy. - As head chef (also known as chef de cuisine), you'll run a kitchen, create menus and manage the budget. - You could move into the business side by taking a foundation degree or degree in hospitality management. - Very large establishments have executive chefs, usually in charge of multiple outlets. This is a management role and you would do very little cooking. - Another option is to train as a teacher or assessor working for a school, college or training provider