

# Job title: Chef



<b>Job title: Chef</b>	Chefs prepare, cook and present food in hotels, bars and restaurants.
<b>Entry requirements:</b>	<p>You could study for a foundation degree, higher national diploma or degree in:</p> <ul style="list-style-type: none"> <li>• culinary arts</li> <li>• professional cookery</li> </ul> <p><b>Entry requirements</b> You'll usually need:</p> <ul style="list-style-type: none"> <li>• 1 or 2 A levels for a foundation degree or higher national diploma</li> <li>• 2 to 3 A levels for a degree</li> </ul> <p>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.</p> <p><b>Entry requirements</b> You'll usually need:</p> <ul style="list-style-type: none"> <li>• 4 or 5 GCSEs at grades 9 to 4 (A* to C) for a level 3 course</li> <li>• 1 or 2 A levels, a level 3 diploma or relevant experience for a level 4 or level 5 course</li> </ul> <p>You can learn while you work by doing an intermediate or advanced apprenticeship as a chef.</p> <p><b>Entry requirements</b> You'll usually need: some GCSEs, usually including English and maths, for an intermediate apprenticeship 5 GCSEs at grades 9 to 4 (A* to C), usually including English and maths, for an advanced apprenticeship</p>
<b>Skills required:</b>	<p>You'll need:</p> <ul style="list-style-type: none"> <li>• to be thorough and pay attention to detail</li> <li>• knowledge of food production methods</li> <li>• the ability to accept criticism and work well under pressure</li> <li>• leadership skills</li> <li>• the ability to work well with others</li> <li>• knowledge of manufacturing production and processes</li> <li>• maths knowledge</li> <li>• the ability to work well with your hands</li> <li>• you will be expected to use a computer confidently as part of this job.</li> </ul>
<b>What you'll do:</b>	<p>Your day-to-day tasks will depend on your role, but may include:</p> <ul style="list-style-type: none"> <li>• preparing attractive menus to nutritional standards</li> <li>• controlling and ordering stock and inspecting it on delivery</li> <li>• gutting and preparing animals and fish for cooking</li> <li>• scraping and washing large quantities of vegetables and salads</li> <li>• cooking and presenting food creatively</li> <li>• monitoring production to maintain quality and consistent portion sizes</li> <li>• working under pressure to make sure food is served on time</li> <li>• keeping to hygiene, health and safety and licensing rules</li> </ul>
<b>What you'll earn:</b>	<ul style="list-style-type: none"> <li>• Starter: £13,000</li> <li>• Experienced: £50,000</li> </ul> <p><i>These figures are a guide</i></p>
<b>Working hours, patterns and environment:</b>	<ul style="list-style-type: none"> <li>• You could work at a restaurant, in an NHS or private hospital, at a school, at a college or on a cruise ship.</li> <li>• Your working environment may be hot, physically demanding and humid.</li> <li>• You may need to wear a uniform.</li> <li>• 40 to 45 hours a week</li> <li>• Evenings, Weekends and Bank Holidays in a shift pattern</li> </ul>
<b>Career path and progression:</b>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• As head chef (also known as chef de cuisine), you'll run a kitchen, create menus and manage the budget.</li> <li>• You could move into the business side by taking a foundation degree or degree in hospitality management.</li> <li>• Very large establishments have executive chefs, usually in charge of multiple outlets. This is a management role and you would do very little cooking.</li> <li>• Another option is to train as a teacher or assessor working for a college or training provider</li> </ul>