

JOB OF THE WEEK

What is it?



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

Day to day tasks

- Requisitions or purchases and examines food/ingredients from suppliers to ensure quality;
- Plans menus, prepares, seasons and cooks food, 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;
- Plans and co-ordinates kitchen work such as fetching, clearing and cleaning of equipment and utensils.



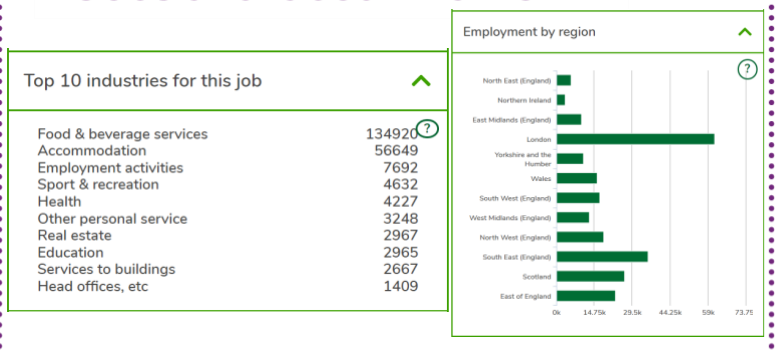
Qualifications

5 GCSEs at grades 9-4 including maths and English.

Salary

Salaries will vary depending on experience. The UK average salary is £28,758.

Jobs and labour market



Routes into the industry

There are many different routes into industry. Apprenticeships, T level courses, working in hospitality, volunteering, sixth form or college courses in food or hospitality.