

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.

		Employment by region	1
Top 10 industries for this job	~	North East (England)	
		Northern Ireland	
Food & house on since	134920?	East Midlands (England)	
Food & beverage services Accommodation	56649	London	
Employment activities	7692	Yorkshire and the Humber	
Sport & recreation	4632	Wales	
Health	4227	South West (England)	
Other personal service	3248	West Midlands (England)	
Real estate	2967	North West (England)	
Education	2965	South East (England)	
Services to buildings	2667	Scotland	
Head offices, etc	1409	East of England	

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.