**Job title: Chef**

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| **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 (A\* to C) for a level 3 course
* 1 or 2 A levels, a level 3 diploma 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 (A\* to C), usually including English and maths, for an advanced apprenticeship
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| **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.
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| **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
* 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
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| **What you’ll earn:**  | * Starter: £13,000
* Experienced: £50,000

*These figures are a guide* |
| **Working hours, patterns and environment:** | * 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
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| **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 college or training provider
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