**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 |
| **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 * 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 |
| **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 |
| **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 |