



Chef - prepare, cook and present food in hotels, bars and restaurants



<p>Entry requirements: You could study for a foundation degree, higher national diploma or degree in:</p> <ul style="list-style-type: none">culinary artsprofessional cookery <p>Entry requirements You will usually need:</p> <ul style="list-style-type: none">1 or 2 A levels for a foundation degree or higher national diploma2 to 3 A levels for a degree <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>Entry requirements You will usually need:</p> <ul style="list-style-type: none">4 or 5 GCSEs at grades 9 to 4 (A* to C) for a level 3 course1 or 2 A levels, a level 3 diploma or relevant experience for a level 4 or level 5 course <p>You can learn while you work by doing an intermediate or advanced apprenticeship as a chef.</p> <p>Entry requirements You will usually need:</p> <ul style="list-style-type: none">some GCSEs, usually including English and maths, for an intermediate apprenticeship5 GCSEs at grades 9 to 4 (A* to C), usually including English and maths, for an advanced apprenticeship	<p>Skills required: You will need:</p> <ul style="list-style-type: none">to be thorough and pay attention to detailknowledge of food production methodsthe ability to accept criticism and work well under pressureleadership skillsthe ability to work well with othersknowledge of manufacturing production and processesmaths knowledgethe ability to work well with your handsyou will be expected to use a computer confidently as part of this job.
<p>What you will do: Your day-to-day tasks will depend on your role, but may include:</p> <ul style="list-style-type: none">preparing attractive menus to nutritional standardscontrolling and ordering stock and inspecting it on deliverygutting and preparing animals and fish for cookingscraping and washing large quantities of vegetables and saladscooking and presenting food creativelymonitoring production to maintain quality and consistent portion sizesworking under pressure to make sure food is served on timekeeping to hygiene, health and safety and licensing rules	<p>What you will earn:</p> <ul style="list-style-type: none">Starter: £13,000Experienced: £50,000 <p><i>These figures are a guide</i></p>
<p>Working hours, patterns and environment:</p> <ul style="list-style-type: none">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 weekEvenings, Weekends and Bank Holidays in a shift pattern	<p>Career path and progression:</p> <ul style="list-style-type: none">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