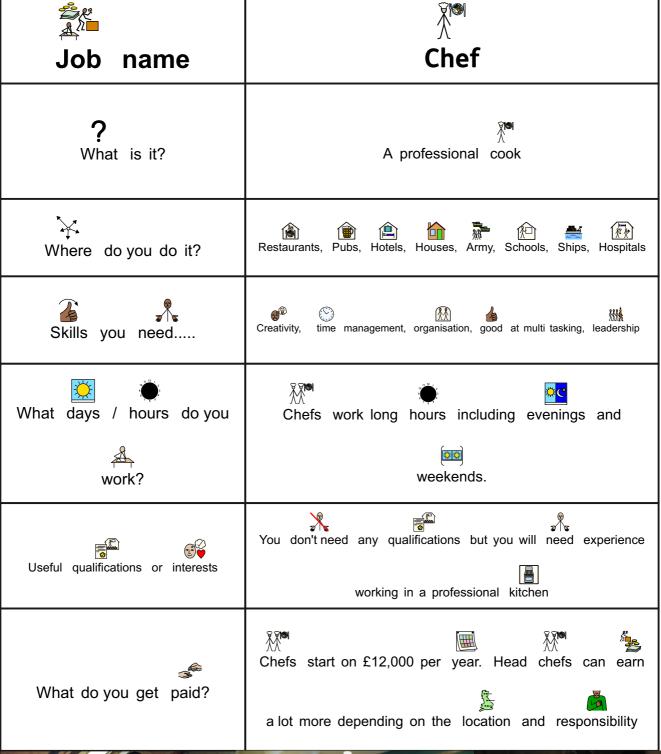


Job of the week







Job of the week

| Job name | Chef |
|------------------------------------|--|
| What is it? | A professional cook who creates recipes and prepares menus. A chef is in charge of the kitchen. |
| Where do you do it? | Restaurants, pubs, schools, colleges, universities, the NHS, the armed forces, contract catering, cruise ships and hotels. |
| Skills you need | A passion for cooking, good communication skills, good time keeping, creativity and organisation. |
| What days / hours do you work? | Chefs work between 40 and 60 hours per week. Most chefs are required to work evenings and weekends. |
| Useful qualifications or interests | You don't need a degree to become a chef. However, you can do a foundation degree in professional cookery that will help you to gain knowledge and skills. You will also need to undertake a food hygiene and health and safety course. |
| What do you get paid? | Starting salaries for chefs are between £12,000- £16,000. Head chefs can expect higher salaries of £25,000 to £55,000+. |

