



Processing Meat

CHEF

ALSO CALLED

- Chef de Cuisine
- Chef de Partie
- Commis Chef
- Demi Chef
- Sous/Second Chef



WHAT'S THE JOB ABOUT?

- **Planning and organising the preparation and cooking of food**

Planning menus, ordering food, kitchen supplies and equipment, preparing and cooking food, dividing food into portions and adding garnishes, freezing and preserving foods

- **Supervising and training staff**

Selecting staff, planning staff rosters, supervising activities of cooks and assistants, demonstrating techniques to cooks, advising on cooking procedures, explaining and reinforcing hygiene regulations

- **Reporting to management**

Calculating food and labour costs, discussing food preparation issues with managers and dieticians, attending meetings, receiving or issuing instructions from other managerial staff





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WORK CONDITIONS

- Chefs work in the kitchens of cafes, restaurants and catering facilities.
- Hours are usually set, often including nights, weekends and public holidays with overtime and shift work.
- Depending on the size and structure of the restaurant or catering facility, involvement of the chef in food preparation will vary and there will be a certain amount of time spent supervising and liaising with senior staff.
- The work may be stressful especially at peak hours of the day.
- Chefs who open their own cafes or restaurants may work long and irregular hours in their own businesses.
- Sufficient funds or financial backing are essential to purchase/ lease premises, establish and fit out the café or restaurant and employ staff.
- Small business management skills are essential for the successful operation of a café or restaurant.

EXPERIENCE AND RELATED TRAINING

- Chefs should have a high level of personal cleanliness, be punctual and able to organise and supervise a team under pressure and stay calm in difficult situations.
- Expert cooking knowledge and a thorough understanding of all the processes occurring in the kitchen will enhance the success of a chef.
- To be employed as a chef you should have a relevant qualification and experience.
- If you are already working at this level you can have your skills recognised by applying for a qualification with a training provider.
- Chefs may specialise in a particular branch of cooking such as pastries, sauces, roasts, fish, side-dishes and breakfasts.



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Career path	Training Requirements
<ul style="list-style-type: none"> Cook <p>You prepare and cook food under the supervision of a chef.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> Certificate 3 in Hospitality (Commercial Cookery)
<ul style="list-style-type: none"> Chef <p>You carry out a range of the above tasks, possibly under the supervision of a head chef (Chef de Cuisine).</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> Certificate 4 in Hospitality (Commercial Cookery)
<ul style="list-style-type: none"> Catering Manager <p>You organise and control the operations of establishments involved in catering and dining.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> Diploma of Hospitality Management
<ul style="list-style-type: none"> Café / Restaurant Owner <p>You establish your own cafe or restaurant, usually employing other staff.</p>	<p>VOCATIONAL TRAINING</p> <ul style="list-style-type: none"> Advanced Diploma of Hospitality Management

Related Jobs

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- [Meat retailer](#)
- [Smallgoods maker](#)



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