



JOB of the Week



Job name: Chef

Job description: Chefs work in a variety of settings to prepare, cook and plate food. You can work in restaurants, pubs, hotel restaurants, cruise ships, the Armed Forces and in contract catering. Responsibilities and job titles can vary depending on your specific role, the type of cuisine you produce and the nature of where you work. Chefs plan menus and prepare, or oversee the preparation of food in hotels, restaurants, clubs, private households and other establishments.

Tasks you will undertake in the job:

Requisitions or purchases and examines foodstuffs from suppliers to ensure quality;
Plans menus, prepares, seasons and cooks foodstuffs or oversees their preparation and monitors the quality of finished dishes;
Supervises, organises and instructs kitchen staff and manages the whole kitchen or an area of the kitchen;
Ensures relevant hygiene and health and safety standards are maintained within the kitchen;
Plans and co-ordinates kitchen work such as fetching, clearing and cleaning of equipment and utensils.

Qualifications you will need for this job:

You won't need a degree to become a chef. However, an HND, foundation degree or degree in professional cookery or culinary arts would help you to gain knowledge and essential skills.

Many related degree courses contain a placement which, through working in a professional kitchen, can give you valuable, practical industry experience. Some restaurants prefer to recruit professional cookery or culinary arts students and graduates because of their familiarity with cooking techniques and food handling methods.

A graduate scheme could broaden your awareness of the industry and give you a different perspective, which would be a worthwhile insight for any budding chef. Though schemes where you'd be working as a chef are unusual, there are employers that offer schemes in nutrition and food development. Entry requirements vary. Many graduate schemes will consider applicants with a good standard degree (usually a 2:1) from a range of degree courses, including professional cookery or culinary arts.

Skills required for this job (core competencies):

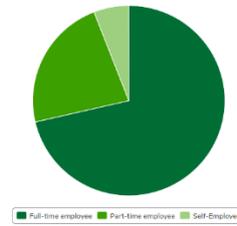
Communication	Resilience	Organisation	Teamwork
Problem Solving	Initiative	Creativity	Digital literacy

Sectors in which Chefs would normally work:

Top 10 industries for this job ?			
Food & beverage services	142428	Accommodation	60263
Employment activities	7766	Health	5210
Sport & recreation	4673	Education	3838
Other personal service	2916	Real estate	2808
Services to buildings	2534	Residential care	1639



Type of work (full time / part time):



Salary: A commis chef will start on approximately £12,000, average salary for a chef is £23,930
Head Chefs can earn £55,000 - The UK average salary is £28,758



Working hours: 44 average working hours in the week (37.5 working hours in the average working week) – evenings; weekends and bank holidays (away from home)

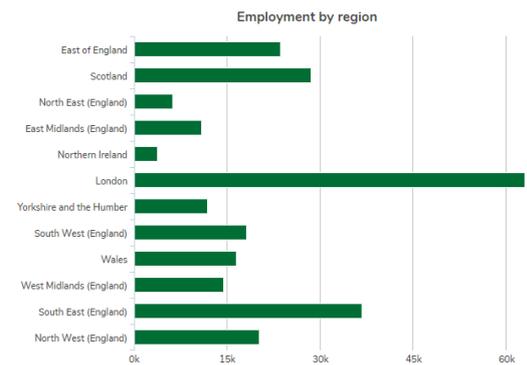
Workforce in the UK: 80% male / 20% female workforce

<https://www.prospects.ac.uk/job-profiles/chef>

Women are estimated to represent less than one in five (17%) of chefs working in the UK (Office for National Statistics, 2018). Recruiting, retaining and developing female chefs is important for the growth of the industry.

The traditional uniform is chef whites. Hygiene and health and safety are very important, so wearing a hat and an apron is standard. You may work long hours, be on your feet for long periods of time and find yourself working in a humid, fast-paced environment. Achieving a work-life balance can be difficult. However, being part of a successful team that produces great food can be very rewarding.

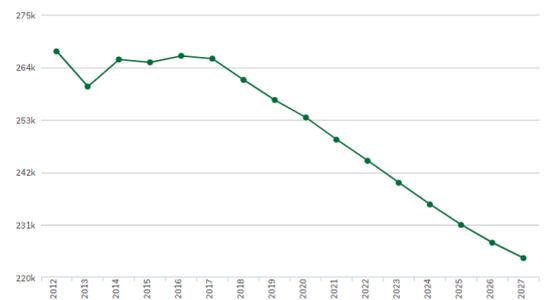
You may have the opportunity to travel and learn about different cuisines - this provides variety and the opportunity to learn and progress.



This job in the future:

The workforce is projected to contract by 11.6% over the period to 2027, losing 29,500 jobs.

In the same period, 65.9% of the workforce is likely to retire, creating 167,000 job opportunities.



- www.icould.com
- www.successatschool.org
- www.nationalcareers.service.gov.uk
- www.prospects.ac.uk/jobs-and-work-experience/job-sectors
- www.ucas.com/careers-advice
- www.kudos/cascaid.co.uk/#/ (you all have a log on for this service)
- www.careersbox.co.uk (careers videos)

Helpful sites for careers information
GAT careers links

<http://airhead.io/public/launchpads/XqbuOMJgb00fqvMPCykZA>



