

JOB SPOTLIGHT

Chef

INDUSTRY GROWTH -
STABLE

COOK
CREATE
TASTE

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Chef

Nourish patrons and create culinary experiences

Chefs prepare and cook a variety of foods for customers in restaurants, cafés, and other places. Many chefs choose to focus on a specific type of cuisine or specialise in a certain type of cooking, such as patisserie or fine dining.

If you have a passion for food and can work well under pressure, then becoming a Chef could be perfect for you.

Industry

Chefs most commonly work in the accommodation and food services industry.

Outlook

Expect stable growth over the next five years.

Salary

Most Chefs earn an average wage.

Career Cluster

Chefs are typically found in the Maker Cluster.



About you

Creative
Resilient & adaptable
Dextrous
Works well under pressure
Responsible
Calm
Good communicator
Team worker

Common tasks

- Preparing and cooking food
- Preparing kitchen and cooking areas
- Monitoring the quality of food
- Demonstrating techniques to others
- Managing kitchen inventory
- Communicating with other staff
- Keeping food prep areas clean
- Planning new dishes for menus

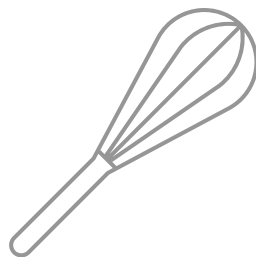
About the role

Working as a Chef comes with a high level of responsibility, and you will be expected to work in peak hospitality times such as weekends and nights. There is also low availability for part-time roles.

It's unlikely that you will be able to work from home as a Chef, as you will need to physically be in the kitchen to prepare food and perform other important duties.

Chefs can work in all kinds of different places, including restaurants, cafes, hotels, cruise ships, at events and functions, and even in schools.

Most Chefs can expect to earn an average salary throughout their career.



Things you can do now

- 1 Focus on English and Maths at high school
- 2 Find work experience or volunteering opportunities
- 3 Take short courses and classes in cooking
- 4 Research potential VET qualifications and apprenticeships
- 5 Talk to someone who works as a Chef

Future study ideas

To become a successful Chef, you'll need to learn the practical skills required for the job. This is usually done through relevant vocational training, often as part of an apprenticeship.



What next?

Keep your passion for food alive. You could do this by getting a job or work experience in a kitchen or café, taking short courses or classes, offering to cook meals at home, or even organising a bake sale for your school.

You could even start your culinary career while you're still at school, by undertaking a school-based apprenticeship or traineeship and earning a qualification such as a Certificate II in Kitchen Operations or Certificate III in Commercial Cookery.

A recipe has no soul. You, as the cook, must bring soul to the recipe.

THOMAS KELLER
CHEF AND RESTAURATEUR



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