



Career Profile

Chef

Overview

Chefs prepare, cook, and present food in places like restaurants, cafés, hotels, and catering services. They plan menus, ensure food quality, and maintain a clean, safe kitchen. Some chefs specialize in specific cuisines or dietary needs.

Requirments

Chefs need creativity, attention to detail, and the ability to work under pressure. Good teamwork and communication are essential, as chefs work with kitchen staff and suppliers.

Training

A Certificate III or IV in Commercial Cookery is needed, and can be completed through an apprenticeship. On-the-job training is common, and higher-level chefs may need additional experience or qualifications.

Opporunities

Chefs can work in restaurants, hotels, cruise ships, hospitals, or even start their own businesses. They can also become private chefs, food critics, or cooking instructors.



WATCH A
SNAPSHOT
VIDEO

SCAN
ME!