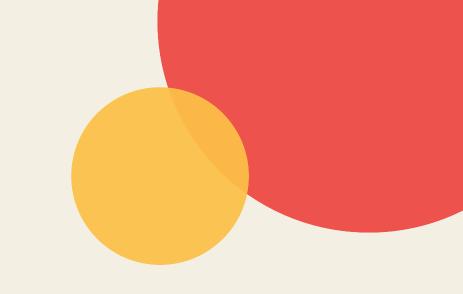


Career Profile





Overview

Cooks prepares and cooks meals in restaurants, hotels, and other hospitality venues, ensuring food quality and presentation meet industry standards.

Requirments

☐ Knowledge of food safety	Time management
☐ Knowledge of kitchen equipment	Ability to work under pressure

Training

A Certificate III in Commercial Cookery or an apprenticeship is commonly required, along with food handling certifications.

Opportunities

Cooks can progress to head chef, executive chef, or restaurant manager positions, or even open their own business.

