



CAREER PROFILE



Chef

Overview

A chef prepares and cooks a range of food, manages kitchen tasks, and helps maintain high standards of food quality, presentation, safety, and hygiene.

Requirements

- ☐ Food safety knowledge
- ☐ Good communication
- ☐ Attention to detail
- ☐ Food preparation and cooking skills
- ☐ Ability to work under pressure
- ☐ Leadership and teamwork skills

Training

A chef apprenticeship and **Certificate III in Commercial Cookery** are the standard starting pathway for chefs and cooks. Further training such as a **Certificate IV in Kitchen Management** or **Diploma of Hospitality Management** can support progression into senior and management roles.

Career Progression



Scan to watch the role in action!

