



South Lincolnshire  

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Academies Trust

Careers Education

**JOB**

OF THE WEEK

Aspire | Challenge | Achieve

# JOB

OF THE WEEK

Our Job of the week this week is a  
**Chef**



# Job of the Week – Chef

## WHAT YOU DO

- Preparing attractive menus to nutritional standards
- Controlling and ordering stock
- Gutting and preparing animals and fish for cooking
- Scraping and washing large quantities of vegetables and salads
- Cooking and presenting food creatively
- Monitoring production to maintain quality and consistent portion sizes
- Working under pressure to make sure food is served on time
- Keeping to hygiene, health and safety and licensing rules

## SKILLS REQUIRED

- To be thorough and pay attention to detail
- Knowledge of food production methods
- The ability to accept criticism and work well under pressure
- Leadership skills
- The ability to work well with others
- Knowledge of manufacturing production and processes
- Maths knowledge
- The ability to work well with your hands
- To be able to use a computer and the main software packages competently

## WHAT YOU WEAR

Chef whites



## WORKING CONDITIONS

Hot, physically demanding and humid.

## WORKING HOURS

**40-45**  
**weekends/bank**  
**holidays/ evenings**

## ANNUAL LEAVE

**28 Days**

## ANNUAL INCOME

**Starter £13,000**  
**Experienced £50,000**



## EDUCATION & EXPERIENCE

**College:** 4/5 GCSE grades 9 to 4 (A\* to C)

- Level 3 Diploma in Professional Cookery

**University:** 1 or 2 A levels, or equivalent, for a foundation degree or higher national diploma. 2 to 3 A levels, or equivalent, for a degree.

- Professional Cookery
- Culinary Arts

**Apprenticeship:** some GCSEs, usually including English and maths, or equivalent, for an intermediate apprenticeship. 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, including English and maths, for an advanced apprenticeship.

**Work:** You could start work as a kitchen assistant or trainee 'commis' chef and work your way up while learning on the job. You could apply for work with restaurants or catering companies.

# Labour Market Information

In the Careers section of the school website you can find the useful comparison tool the 'Labour Market Information widget'

Use the widget to compare different job roles in any employment sector or relating specifically to the 'Job of the Week'.

Chefs		Production managers and directors in manufacturing		Restaurant and catering establishment managers and proprietors	
Weekly Pay <b>£430</b>	Annual Pay <b>£22,360</b>	Weekly Pay <b>£1,060</b>	Annual Pay <b>£55,120</b>	Weekly Pay <b>£680</b>	Annual Pay <b>£35,360</b>
Hours/Week <b>39h</b>	Hourly Pay <b>£11</b>	Hours/Week <b>37h</b>	Hourly Pay <b>£29</b>	Hours/Week <b>55h</b>	Hourly Pay <b>£12</b>
<b>Workforce Change</b> (projected)		<b>Workforce Change</b> (projected)		<b>Workforce Change</b> (projected)	
Contraction <b>-10%</b>	Replacement <b>67.1%</b>	Growth <b>7.7%</b>	Replacement <b>49.2%</b>	Growth <b>4.7%</b>	Replacement <b>70%</b>
The workforce is projected to contract by -10% over the period to 2027, losing 24,800 jobs. In the same period, 67.1% of the workforce is projected to retire, creating 167,000 job openings.		The workforce is projected to grow by 7.7% over the period to 2027, creating 28,000 jobs. In the same period, 49.2% of the workforce is projected to retire, creating 179,700 job openings.		The workforce is projected to grow by 4.7% over the period to 2027, creating 6,200 jobs. In the same period, 70% of the workforce is projected to retire, creating 91,500 job openings.	
You might find this job in Food & beverage services Accommodation Employment activities Health Education		You might find this job in Architectural & related Wholesale trade Metal products Specialised construction Machinery, etc		You might find this job in Food & beverage services Accommodation	
<a href="#">More info</a>	<a href="#">Clear card</a>	<a href="#">More info</a>	<a href="#">Clear card</a>	<a href="#">More info</a>	<a href="#">Clear card</a>

## Chefs

Chefs plan menus and prepare, or oversee the preparation of food in hotels, restaurants, clubs, private households and other establishments.

Common tasks in this 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;

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## Production managers and directors in manufacturing

Production managers and directors in manufacturing plan, organise, direct and co-ordinate the activities and resources necessary for production in manufacturing industries including the maintenance of engineering items, equipment and machinery.

Common tasks in this job:

- liaises with other managers to plan overall production activity and daily manufacturing activity, sets quality standards and estimates timescales and costs;
- manages production to ensure that orders are completed to an agreed date and conform to customer and other requirements;
- monitors production and production costs and undertakes or arranges for the preparation of reports and records;
- oversees supervision of the production line and its staff, ensures targets are met.

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## Restaurant and catering establishment managers and proprietors

Restaurant and catering establishment managers and proprietors plan, direct and co-ordinate the catering services of restaurants, hotels and large-scale catering services within other organisations.

Common tasks in this job:

- plans catering services and directs staff;
- decides on range and quality of meals and beverages to be provided;
- discusses customer's requirements for special occasions;
- purchases or directs the purchasing of supplies and arranges for preparation of accounts;

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Powered by LMI For All.

To compare the Labour Market Information of different job roles that you might be interested in please visit the Careers section on the school website.

# JOB

OF THE WEEK

Click on the website links to research the job role further:

[Chef | Explore careers | National Careers Service](#)

[Chef/cook | Health Careers](#)

[How To Become A Chef | Explore Jobs | UCAS](#)

[Study Professional Chef at University College Birmingham - The Uni Guide](#)

[Food technologist: job description | TARGETjobs](#)