

## What does a Chef do?

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

## How do you become a Chef?

You can get into this job through:

- a university course
- a college course
- an apprenticeship
- working towards this role

You'll usually need for University Route:

- 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
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You'll usually need for Apprenticeship Route:

- 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

You'll usually need for College Route:

- Level 3 Diploma in Professional Cookery
- T Level in Catering
- Level 4 Diploma in Professional Culinary Arts

## Day-to-Day Tasks

Depending on the type of chef you are, you could:

- prepare attractive menus to nutritional standards
- control and order stock and inspect it on delivery
- prepare food for cooking
- cook and present food creatively
- work under pressure so food is served on time
- keep to hygiene, health and safety and licensing rules

## Working environment

- You could work at a restaurant, in an NHS or private hospital, at a school, at a college or on a cruise ship.
- Your working environment may be hot, physically demanding and humid.
- You may need to wear a uniform.

## For more information visit:

- [National Careers Service](#)
- [Prospects](#)
- [Career Pilot](#)
- [icould](#)
- [Unifrog Careers Library](#)

## 79% Male and 21% Female

The UK workforce is 53% Male and 47% Female

## Future Employment

There will be 6.6% fewer Chef jobs in 2027.

### Average Salary

From £15,000 to £30,000 (Average £25,480)

The UK average salary is £30,378

### Typical Working Week

40 to 45 HOURS

You could work: evenings / weekends / bank holidays; ON SHIFTS

There are 37.5 hours in the average working week

### Skills and knowledge

You'll need:

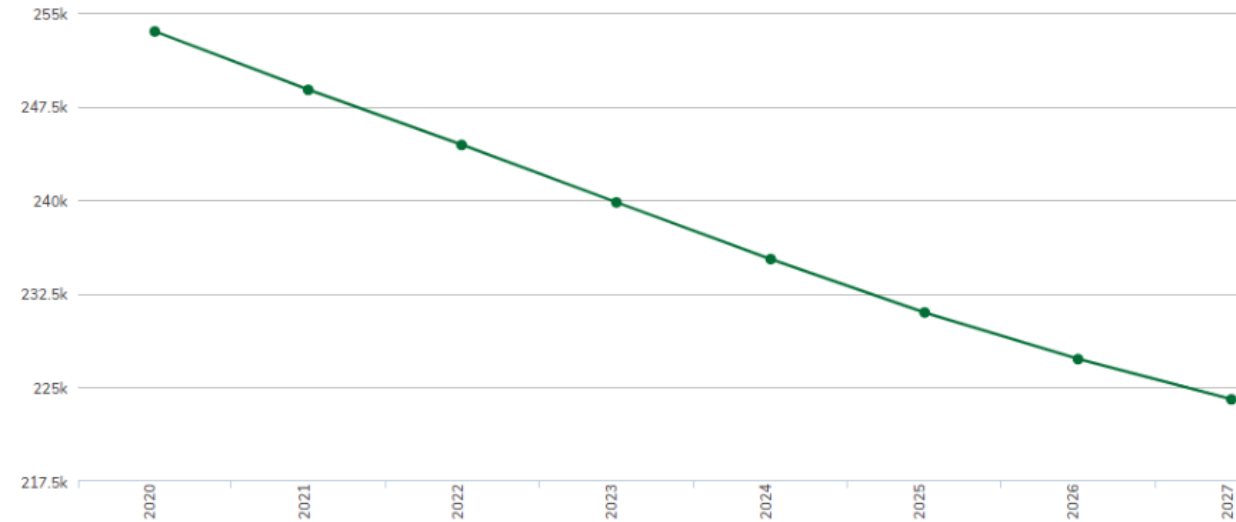
- to be thorough and pay attention to detail
- knowledge of food production methods
- the ability to accept criticism and work well under pressure
- leadership skills
- the ability to work well with others
- knowledge of manufacturing production and processes
- maths knowledge
- the ability to work well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

### Career Path and Progression

With experience, you could progress through the different levels of chef. Station chef, Sous chef, Head chef or Executive chef.

Other paths include Specialist chef or running your own business.

Future employment



Employment by region

