

Position Description – Chef

Full Time (38 hrs a week)

Position Requirements

This apprenticeship is full time and has a 48 month term, with training to be completed on the job.

Duties include:

- plan menus and work out food and labour costs together with the head chef
- plan staff rosters and supervise the activities of cooks and assistants
- discuss food preparation issues with managers, dieticians and other staff members
- order food, kitchen supplies and equipment
- demonstrate techniques to cooks and advise on cooking procedures
- prepare and cook food
- divide food into portions and add gravies, sauces and garnishes
- explain and enforce hygiene regulations
- select and train staff
- freeze and preserve foods

Personal Requirements

- a high level of personal cleanliness
- enjoy cooking
- able to organise efficient work schedules
- good communication skills
- punctuality
- flexibility to perform shift work on a 24-hour rotating roster as required
- able to work under pressure and stay calm in difficult situations

General Job Related Information

Chefs plan and organize the preparation and cooking of food in a number of settings. In larger establishments, the chef de cuisine or head chef generally does more supervision than cooking. Chefs may specialise as a: Chef de Cuisine, Chef de Partie, Commis Chef, Demi Chef or Sous Chef/Second Chef.

The range of duties carried out by chefs will vary depending on where they work. Chefs may be required to work shifts, including weekends and public holidays. The work may be stressful, especially at peak hours of the day.