

CHEF

AN IN-DEMAND SKILLED TRADE!

What is a Chef?



What does a Chef do?



How much money could a Chef make?



What courses are required in secondary school?



As **Parents** and **Students**, we know you have lots of questions about the growing opportunities in skilled trades: Which ones are growing? I thought they were for people who could not go to college or university?

There are many in-demand trades locally and they require a solid education in secondary school to be successful. ***Apprenticeships are a paid learning path!***

Learn more about what courses are important and the opportunities that exist.



CHEF

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What does a Chef do?

- Responsible for the preparation and presentation of food. More highly trained than regular cooks, duties cooking, budgeting, purchasing supplies, hiring staff, and generally making sure that things run smoothly in the kitchen

Where could a Chef work?

- Working in restaurants, hotels, clubs, spas, bistros and other eateries, preparing a variety of food, menus, and manage everything in the kitchen
- Knowledge of WHMIS, Food Storage procedures (FIFO), Sanitation and Food Safety, Resources Management, and Use of Wines, Liquors, and Spirits in cooking is required

What is needed to become a Chef?

- 2260 Hours of on-the-job and in school training, complete the Interprovincial Certificate of Qualification (Red Seal) in the Cook trade and 1 year of work experience
- Grade 12 or equivalent

How much money could a Chef make?

- A Chef could make, on average \$16/hour

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