

@DHFS_Careers

Career of the month



CAREER OF THE MONTH...

CHEF

AVERAGE SALARY £15,000-£50,000

Suggested by animal rights organisations such as PETA as a way to reduce our impact on climate change, veganism is increasing in popularity. While eating out once presented a challenge for vegans, the rise in popularity for the lifestyle has seen those exploring culinary careers getting creative with plant-based alternatives to stand out as vegan specialist chefs.

JOB DESCRIPTION

Chefs prepare, cook and present food in hotels, bars and restaurants with those moving on to become 'Head Chef' also taking responsibility for staffing and managing budgets. Chefs not only create eye catching and delicious dishes, but they must ensure the preparation of food meets hygiene, health and safety and licensing standards. Having a good grasp of maths is essential for chefs as you will need to carefully weigh and measure ingredients and understand costs of recipes versus profit.

QUALIFICATIONS

The best route to becoming a chef is a combination of work experience within a kitchen setting and gaining relevant qualifications. College courses are a good entry route into the industry such as a Level 3 Diploma in Professional Cookery, T Level in Catering or Level 4 Diploma in Professional Culinary Arts. Practicing your cooking skills at home is a great starting point for getting creative in the kitchen and voluntary work in community cooking projects can help you gain valuable experience.



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