

Ivybridge Community College

Career of the Week



Spring Term

Job Title: Chef

Salary: £15,000 - £30,000 (experienced)

Working Hours: 40-45 hours per week, normally evenings /weekends or shifts. You could work in a restaurant / hospital / school / cruise ship, or for private clients. You may need to wear a uniform. Your working environment might be hot and physically demanding.

How Can I Get There? / Routes of Entry:

- Sixth Forms and Local Colleges
- Apprenticeship

Local Providers:

- Local Sixth Forms
- City College, Plymouth
- South Devon College
- Michael Caines Academy, Exeter

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 and ability to work well with others
- Knowledge of hygiene, health and safety and licensing rules
- Knowledge of manufacturing production and processes
- The ability to work well with your hands

Employers:

- Plaza Hotel
- Royal Navy
- Plymouth Hospital Trust
- Cosmic Kitchen

Progression:

You could progress through the ranks up to Head or Executive Chef, you could move into business and run your own restaurant, you could specialize in banqueting / pastry / corporate events, or you could move to teaching at a local college or university.