

Career of the week



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Elizabeth Coult

Catering Services Rating

Chef

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Chefs prepare, cook, and present food in settings like restaurants, cafeterias, hotels, or private households.

Entry routes:

There are no set requirements to become a chef, but employers may ask for Level 2 qualifications (like GCSEs or BTECs) including English and maths. To help you get in, you could: apply for work experience in a kitchen, either through your school work experience programme or as a volunteer after you finish school; do on-the-job training, starting as a kitchen assistant or trainee chef; apply to a professional culinary school, where you'll take exams to gain a qualification or study an apprenticeship if you live in the UK, where you'll learn as you train

Chefs average salary:
£28, 338

Working hours: Your working day may start early or continue late at night, and you may be expected to work longer hours depending on how busy the service is. You may work weekends and public holidays. You could also get seasonal work.

Skilled trades:

UK growth: 7.4% increase in 47,729 jobs from 2020-2035

West Midlands growth: 0.3% increase of 126 jobs from 2020-2035

Character virtues

responsibility, courage, creativity

Key words

prepare, nutrition, standard, control, order, inspect, deliver, stock, gut, cook, present, monitor, quality, portions, pressure, hygiene, health, safety, license