

CAREER PROFILES

Chefs:

Chefs plan and direct food preparation and cooking activities and prepare and cook meals and specialty foods. **Chefs** are competent in major cooking techniques and principles used in cooking, baking, and other aspects of food preparation.

Wage/Salary Information:

\$35,500 is the median annual salary found in local job-postings.

\$16.08/hour is the median wage reported locally.

Commonly Listed Skills in Job Postings:

- Detail oriented
- Teamwork
- Oral and written communication
- Food preparation
- Creativity
- Leadership
- Organizational skills
- Manual dexterity
- Work independently
- Problem solving
- Microsoft Office
- Time management
- Bilingual
- Self-motivated
- Management
- Numeracy
- Time management
- Quality control
- Adaptable
- Interpersonal
- Computer use

Job Duties:

Chefs plan and direct food preparation and cooking activities of several restaurants in an establishment, restaurant chains, hospitals, or other establishments with food services. Chefs consult with clients regarding weddings, banquets, and specialty functions and plan menus and ensure food meets quality standards. They estimate food requirements and may estimate food

and labour costs. Chefs supervise activities of sous-chefs, specialist chefs, other chefs, and cooks. They also arrange for equipment purchases and repairs and recruit and hire staff.

Working Conditions:

Workers are employed by restaurants, hotels, catering companies, ships, clubs, resorts, lodges, and similar establishments, and work in kitchens. Many large restaurants and institutional kitchens have modern equipment, convenient work areas and air conditioning. Older, smaller eating establishments may have less comfortable work settings.

Kitchens must be well-ventilated, appropriately lit and properly equipped with sprinkler systems to protect against fires. Chefs must work in close quarters during busy time periods, lift heavy objects, work near hot ovens and grills, and stand for extended periods of time.

Chefs are under constant time pressure, while ensuring quality, safety, and sanitation guidelines are followed. Job hazards include slipping and falling, cuts, and minor burns.

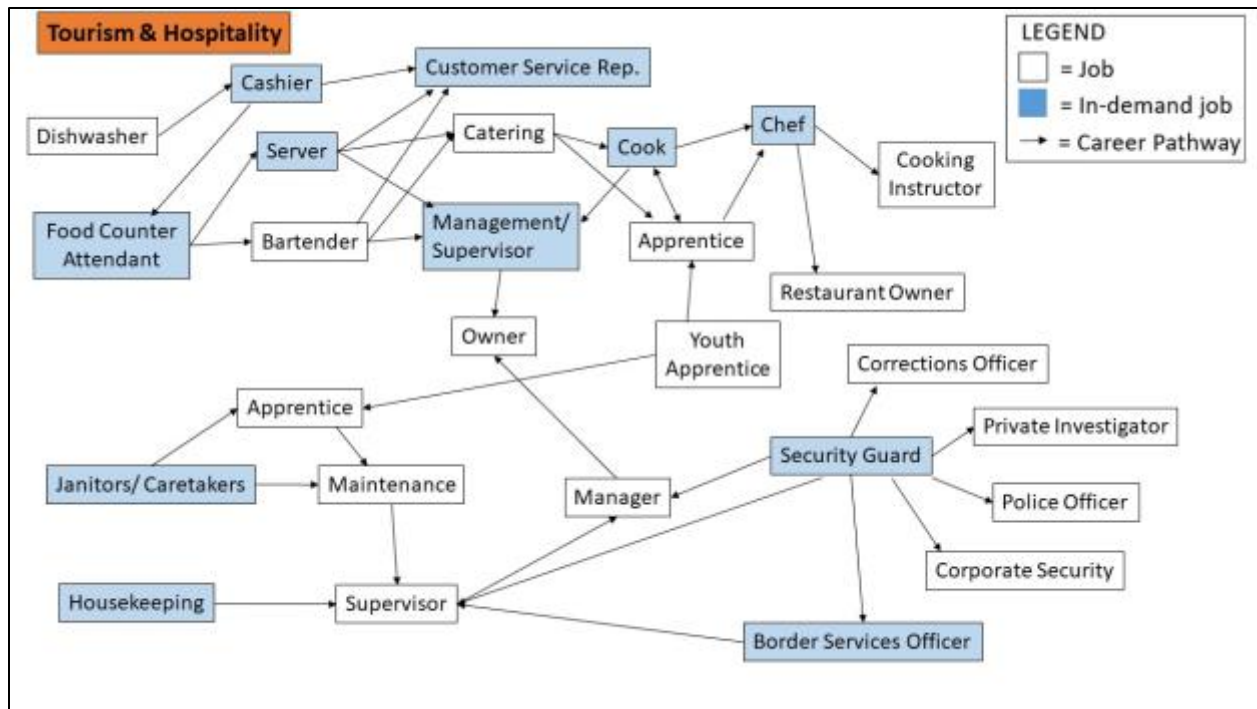
Work hours vary depending on the establishment, and may include early mornings, late evenings, holidays, and weekends. Resorts usually offer seasonal employment only.

Career Pathways:

Most chefs start working in other positions, such as line cooks, learning cooking skills from the chefs they work for. Many will spend years in kitchens gaining enough experience to be promoted to chef. Some chefs train on the job, where they learn the same skills as in a formal education program.

Chefs are employed by restaurants, hotels, catering companies, ships, clubs, resorts, lodges, and similar establishments, and work in kitchens. Below are potential career paths for chefs:

- Chef
- Corporate Chef
- Executive Chef
- Executive Sous-Chef
- Head Chef
- Master Chef
- Pastry Chef
- Saucier
- Sous-Chef
- Specialist Chef



Education and Training Pathways:

If you're interested in becoming a Chef, you can begin your apprenticeship or attend a local training/education program.

Apprenticeship Details:

Chef

- Certification: Voluntary (not required to practice this profession in Ontario)
- Red Seal: No
- On-the-job training: 2,260 hours
- In-class training: 360 hours

Individuals interested in pursuing an apprenticeship pathway, should follow these steps:

- 1) Get hired – by an employer/sponsor/union
- 2) Apply online to register as an apprentice at www.ontario.ca/page/start-apprenticeship
- 3) Sign a training agreement with your employer/sponsor and the Employment Ontario apprenticeship office.
- 4) Become a Member of the Ontario College of Trades Apprentices Class at www.collegeoftrades.ca/membership
- 5) Keep a record of the hours you work
- 6) Achieve the competencies listed in your training standard if required in your trade

- 7) Complete all of the training requirements in your trade and you will receive a Certificate of Apprenticeship (CoA).
- 8) Write the Exam for the Certificate of Qualification if required in your trade

If you are currently in high school and would like to begin an apprenticeship, visit oyap.com for more information about the Ontario Youth Apprenticeship Program.

Individuals unsure about whether to pursue an apprenticeship or not, can learn more by visiting www.ontario.ca/page/prepare-apprenticeship.

St. Clair College:

Culinary Management

Admission/Eligibility Requirements: OSSD with the majority of courses at the College (C), University (U), University/College (M), or Open (O) level

Academic Credential: Two Year - Ontario College Diploma

Professional Certification: Unknown

Attendance: In-person

Full-time or Part-time: Full-time

Program Length: 4 semesters

Program Cycle: Unknown

Program Cost:

- Year 1: \$4,441.61
- Year 2: \$4,304.05
- Total: \$8,745.66 (2017/18)

OSAP Eligible: Unknown

Location: 2000 Talbot Road West, Windsor, NgA 6S4

For more information on this program, please visit:

http://www.stclaircollege.ca/programs/postsec/culinary_management/

***Disclaimer:** The educational institution reserves the right to change information without notice, and may result in discrepancies between their information and the information presented above. If any errors are found, please report them to info@workforcewindsorsex.com.*