

CHEF

Average annual salary £26,000 per year

WHAT DO CHEFS DO

A chef oversees a restaurant's kitchen. A chef plans the menu, maintains the budget, prices menu items, prepares food, purchases supplies, ensures quality of service, ensures safety, and manages staff. There is a lot of work that goes into becoming a chef. Chefs ensure the meals are cooked and seasoned properly and that they are pleasing to the eye. Pay varies greatly depending on the location and nicer or more upscale restaurants generally pay the most.

EDUCATION

While **formal education isn't required to become a chef**, the specialised knowledge and skills learned during professional cookery courses can serve aspiring chefs. Getting a qualification at college or an apprenticeship is an important piece of traineeship that gives chefs an outline of cookery.

You may opt to obtain a traditional **two-year or four-year culinary or hospitality degree**. When considering how to become a chef colleges and universities such as Westminster Kingsway and Northumberland also offer the Professional Chef Diploma course. Also, this is more of a fast-track cookery training course.

To do a culinary arts degree you will need a minimum of BBC in you're a Levels