



Uncle Betty's: Toronto's Most Innovative Chef-quality Diner

TheCaseSolutions.com

Source:

Bureau of Labor Statistics, U.S. Department of Labor,
Occupational Outlook Handbook, 2012-13 Edition, Chefs
and Head Cooks,
on the Internet



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Working Responsibilities

1. Preparation of food
2. Direct the kitchen staff
3. handle any food related concerns
4. develop recipes and determine how to present the food
5. order and maintain an inventory of supplies

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\$23,260-\$70,960
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Working Conditions

They work indoors in:

- Restaurants
- Hotels
- Private Households
- Other Food Services

Depending on the work you do
Chefs usually work 40-48 hours a
week.

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Education Requirements

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Some recommended requirements are

- Spend time at a college for 2-4 years
- Some form of culinary training at college or go to culinary school
- Executive chefs require previous training as a regular chef




Career Lookout and Salary

The projected lookout for this career is that it will stay the same from 2010-2020 but there will be a demand for new skilled chefs to make high quality dishes at restaurants.

The salary of this job can be from \$23,260-\$70,960

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Recommended High School Classes

Some classes are:

- BOCES Culinary Arts
- BOCES Pastry Arts
- Business Management

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Advantages and Disadvantages

Advantages:

- You get to create your own way of cooking food
- The pay is good and if you are a Executive chef you can run your own restaurant

Disadvantages:

- High level cooks work longer hours than regular chefs
- Most of the work day is spent standing for very long periods of time

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