





- Cooks and Head cooks over see the daily food preparation at restaurants
- They direct kitchen staff
- Handle food related concerns
- Executive Chef and is responsible for the day-to-day operation of one kitchen. In smaller establishments Chefs cook in addition to their planning and ordering duties.

## Work Conditions (environment)

Where they work:

- Restaurants
- Private house holds
- Hotels
- Schools
- Hospitals
- Etc.

When they work:

Work early mornings, late evenings, holidays and weekends.

## Training Requirements (how to become one)

They get there training through community collages or culinary arts schools or a for year collage of there choice. They also need experience and job training. No formal education is required

## Earning levels (pay)

The median annual wage and head cook was \$40.630 in may 2010

But in 2013 of may it rose to a little over \$50,000

Thats a 9.370 dollar difference!

## Employment Prospects (job outlook)

Chefs plan and organize the preparation and cooking of food in dining and catering establishments. Cooks, Fast Food Cooks and Kitchen hands are excluded from this unit group. Cooks are included in Unit Group 3514 Cooks. Fast Food Cooks and Kitchen hands are included in Minor Group 851 Food Preparation Assistants. The links below provide quick access to basic information for this occupation.