

# Chefs

Chefs design menus, create dishes and oversee the planning, organisation, preparation and cooking of meals in hotels, restaurants and other eating places, on board ships, on passenger trains and in private households. Tasks include:

- planning and developing recipes and menus, estimating food and labour costs, and ordering food supplies
- monitoring quality of dishes at all stages of preparation and presentation
- discussing food preparation issues with managers, dietitians, kitchen and waiting staff
- supervising and coordinating the activities of cooks and other workers engaged in food preparation
- inspecting supplies, equipment, and work areas to ensure conformance to established standards

**Learn more about the Technical Skills & Generic Skills  
for this occupation in the next page.**

## **Technical Skills**

Business Opportunities Development  
Customer Acquisition and Relationship Management  
Customer Data Analysis  
Customer Service Excellence  
Data Analytics  
E-Commerce Management  
Emergency Response Management  
Emerging Technology Scanning  
Food and Beverage Equipment Maintenance  
Food and Beverage Inventory Management  
Food and Beverage Production Management  
Food Product Marketing  
Food Safety and Hygiene  
Halal Certification Compliance for Food and Beverages Operations  
Information and Communication Technology Disaster Recovery Management  
Learning and Development  
People Management  
Quality Assurance Management  
Service Innovation Management  
System and Work Process Improvement  
Systems Thinking Application  
Workplace Safety and Health for Food and Beverage Operations

## **Generic Skills**

Communication  
Decision Making  
Interpersonal Skills  
Leadership  
Problem Solving  
Teamwork