

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 few pages.

Technical Skills

Brand Portfolio Management
Budgeting
Business Change Assessment
Business Continuity Planning
Business Negotiation
Business Performance Management
Business Presentation Delivery
Change Management
Conflict Resolution
Cost Management
Creative Entrepreneurship
Crisis Management
Customer Acquisition and Relationship Management
Customer Data Analysis
Customer Loyalty and Retention Strategy Design
Customer Service Excellence
Data Analytics
E-Commerce Management
Effectiveness Management
Emergency Response Management
Emerging Technology Scanning
Food and Beverage Equipment Maintenance
Food and Beverage Inventory Management
Food and Beverage Production Management
Food and Beverage Quality Audit and Compliance
Food and Beverage Recipe Formulation
Food Product Marketing
Food Safety and Hygiene
Food Waste Disposal and Reduction
Information and Communication Technology
Disaster Recovery Management
Innovation Management
Learning and Development
Legislative and Regulatory Compliance
Organisational Strategising
People Management
Personal Performance Management
Productivity Optimisation for Food and Beverages Operations
Project Management
Quality Assurance Management
Risk Compliance and Governance
Sales Management
Service Innovation Management
Stakeholder Management
Sustainable Food Production Design
System and Work Process Improvement
Systems Thinking Application
Technology Strategy Design
Vendor Management
Workforce Diversity and Inclusion
Workplace Safety and Health for Food and Beverage Operations

Generic Skills

Communication

Decision Making

Developing People

Leadership

Problem Solving