



CHEFS

NOC 62200

Plan and direct food preparation and cooking of meals and specialty foods.



## NB QUICK FACTS

### 3-YEAR OUTLOOK



## **TYPICALLY REQUIRED**

## **College or apprenticeship**

## 3-YEAR JOB OPENINGS

32

## MEDIAN HOURLY WAGE

**\$18.00**

\$15.65   \$30.77  
**LOW**   **HIGH**

## EMPLOYED

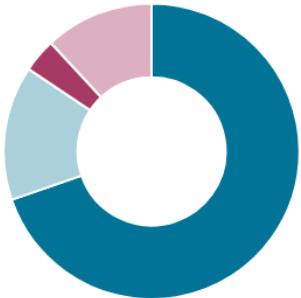
557

## AVERAGE SALARY

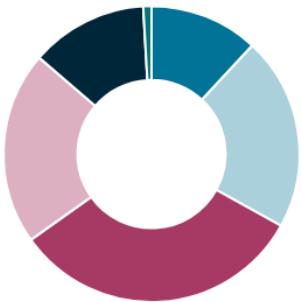
**\$37,200**

The information presented is based on data for New Brunswick. To learn more about the data provided, visit [www.nbjobs.ca/occupations](http://www.nbjobs.ca/occupations).

 NBjobs.ca



## EMPLOYMENT BY INDUSTRY



## EMPLOYMENT BY AGE

**ALSO KNOWN AS**

- Chef
- Executive Sous-Chef
- Corporate Chef
- Head Chef
- Executive Chef
- Master Chef

## MAIN DUTIES:

This group performs some or all of the following duties:

- Plan and direct food preparation and cooking activities of several restaurants in an establishment, restaurant chains, hospitals or other establishments with food services
- Consult with clients regarding weddings, banquets and specialty functions
- Plan menus and ensure food meets quality standards
- Estimate food requirements and may estimate food and labour costs
- Supervise activities of sous-chefs, specialist chefs, chefs and cooks
- Arrange for equipment purchases and repairs
- Recruit and hire staff.



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