

CHEFS

NOC 62200

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



3-YEAR OUTLOOK



Moderate

3-YEAR JOB OPENINGS

64

MEDIAN HOURLY WAGE

$19.00

$15.90 LOW

$25.64 HIGH

TYPICALLY REQUIRED



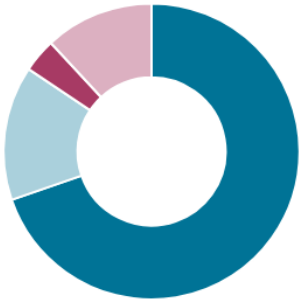
College or apprenticeship

EMPLOYED

566

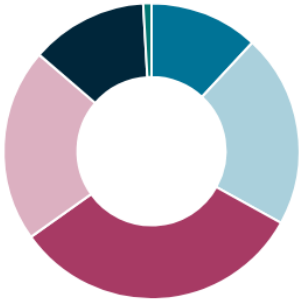
AVERAGE SALARY

$37,200



EMPLOYMENT BY INDUSTRY

69.7%	Accommodation and food services
14.7%	Health care and social assistance
3.7%	Retail trade
11.9%	All Other Industries



EMPLOYMENT BY AGE

11.9%	15-24
21.1%	25-34
32.1%	35-44
21.1%	45-54
12.8%	55-64
0.9%	65+

ALSO KNOWN AS

- Chef
- Corporate Chef
- Executive Chef
- Executive Sous-Chef
- Head 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.

