



# 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 \$25.64  
LOW HIGH

### TYPICALLY REQUIRED



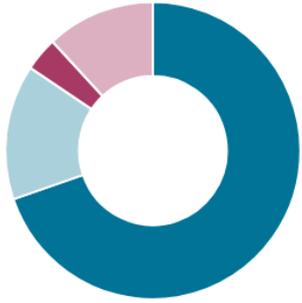
College or apprenticeship

### EMPLOYED

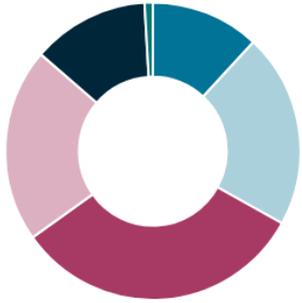
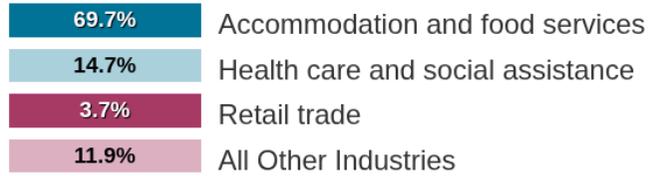
566

### AVERAGE SALARY

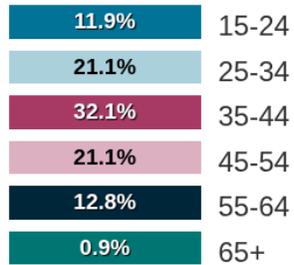
\$37,200



## 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.

