



# CHEFS

NOC 62200

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



### 3-YEAR OUTLOOK



Moderate

### 3-YEAR JOB OPENINGS

57

### MEDIAN HOURLY WAGE

\$17.48

\$15.00 \$30.77  
LOW HIGH

### TYPICALLY REQUIRED



College or apprenticeship

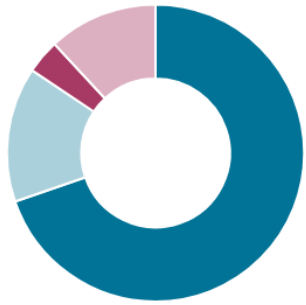
### EMPLOYED

511

### 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).



### EMPLOYMENT BY INDUSTRY

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



### EMPLOYMENT BY AGE

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

### 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.

