



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

\$17.00

\$13.75 \$23.00
LOW HIGH

TYPICALLY REQUIRED



College or apprenticeship

EMPLOYED

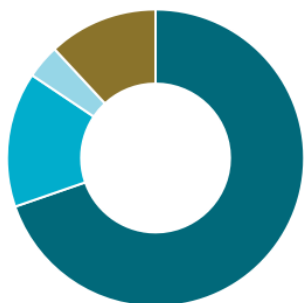
511

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.



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

MAIN DUTIES:

This group performs some or all of the following duties:

Chefs

- Consult with clients regarding weddings, banquets and specialty functions.

Sous-chefs

- Supervise activities of specialist chefs, chefs, cooks and other kitchen workers.

Chefs and specialist chefs

- Instruct cooks in preparation, cooking, garnishing and presentation of food.

