



## CHEFS

NOC 62200

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



### 3-YEAR OUTLOOK



### 3-YEAR JOB OPENINGS

**32**

### MEDIAN HOURLY WAGE

**\$18.00**

\$15.65 \$30.77  
LOW HIGH

### TYPICALLY REQUIRED



College or apprenticeship

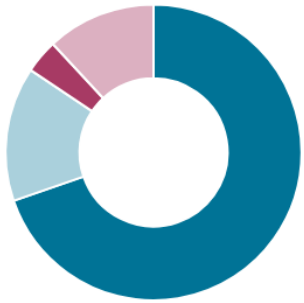
### EMPLOYED

**557**

### AVERAGE SALARY

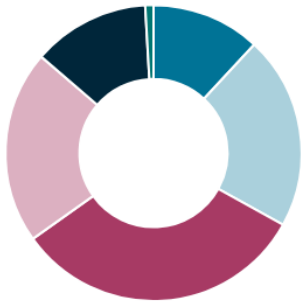
**\$37,200**

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).



### 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.

