

# CHEFS (NOC: 6321)



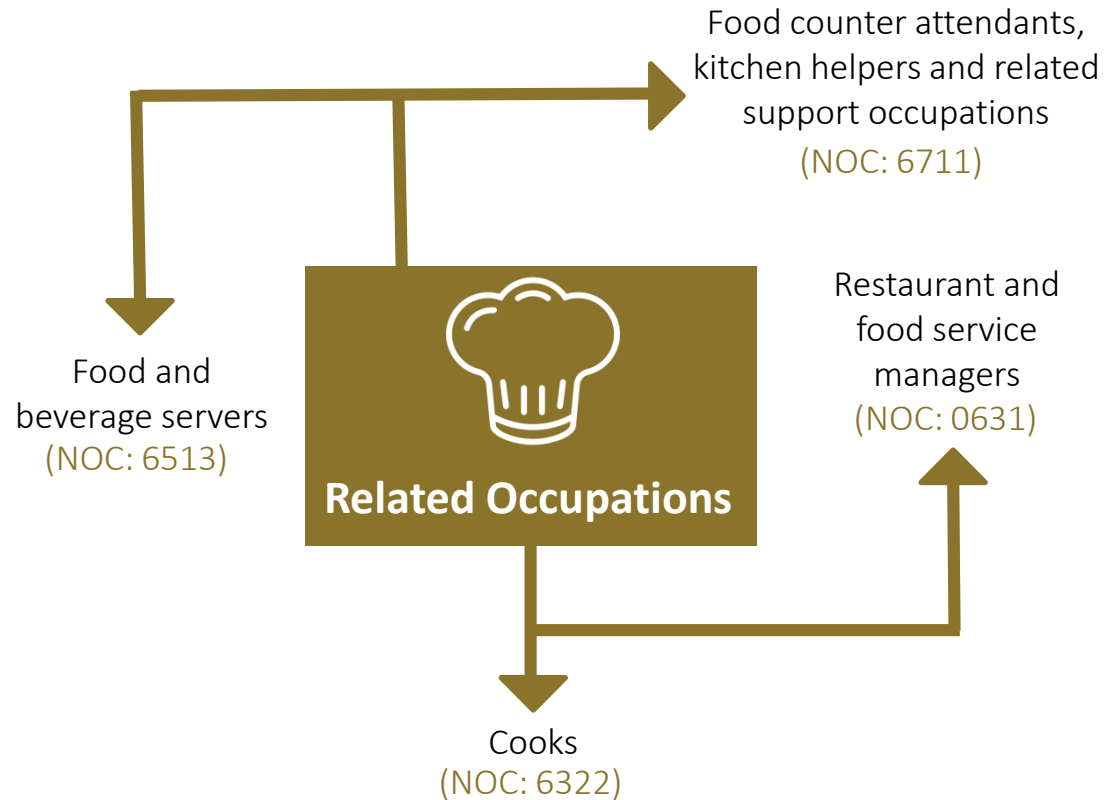
This unit group includes various types of chefs who plan and direct food preparation and cooking activities and who prepare and cook meals and specialty foods. They are employed in restaurants, hotels, hospitals and other health care institutions, central food commissaries, clubs and similar establishments, and on ships.



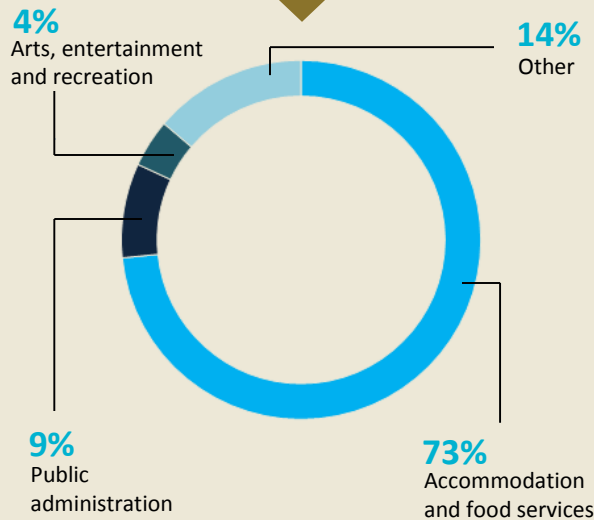
Completion of secondary school and **cook's trade certification** or equivalent credentials, training and experience, are required.



Work Prospects  
(2018 - 2020): **Fair**

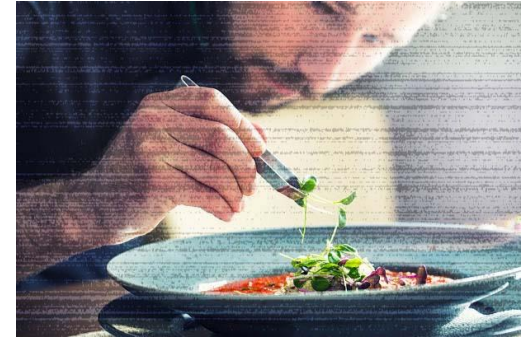


## Employment by Industry



## Examples of duties performed

- 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



## Sample Job Titles

Executive chef  
Pastry chef  
Corporate chef

# 169

Job Openings  
2017-2026

# \$13.80

Median  
Wage  
(per hour)



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