

Executive Chef

Description

An Executive Chef creates and maintains a restaurant's menu and identity. From recipe development to execution, Executive Chefs take the lead and ensure that food is prepared properly, safely, and tastily. An Executive Chef often manages the kitchen operations of direct reports, like sous chefs and line cooks.



KEY COMPETENCIES

1. Business skills
2. Communication skills
3. Creativity
4. Dexterity
5. Leadership skills
6. Physical stamina
7. Sense of taste and smell
8. Time-management skills

WORK ENVIRONMENT

Chefs work in restaurants, private households, and other establishments where food is served. They often work early mornings, late evenings, weekends, and holidays. The work can be hectic and fast-paced. Most chefs work full time.

EDUCATION & TRAINING

Most chefs learn their skills through work experience. Others receive training at a community college, technical school, culinary arts school, or 4-year college. Some learn through apprenticeship programmes.

JOB OUTLOOK

Employment of Executive Chefs is projected to grow 6 percent from 2019 to 2029, faster than the average for all occupations. Most job opportunities for chefs are expected to be in food services, including restaurants. Job opportunities will result from growth and from the need to replace workers who leave the occupation.

Executive Chef

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Head Chef

Sous Chef

Line Chef/Chef De partie

Commis Chef

Prep Cook

