

# Chef / Baker OYAP

## Career Opportunities

### **CHEF**

Chefs are responsible for the preparation and presentation of food in restaurants, hotels, and other organizations. They are more highly trained than regular cooks and their duties include not just cooking but also other management duties including: budgeting, purchasing supplies, hiring staff, and generally making sure that things run smoothly in the kitchen. You must complete the cooks apprenticeship first (5280 hours) and then move into the chef apprenticeship, a further 2260 hours of apprenticeship experience.

### **SOUS-CHEF**

Sous-chefs are second in command in the kitchen. They cook as well as plan menus, train new staff, and help supervise the kitchen.

### **BAKERS: (NOC CODE 6252)**

Bakers prepare breads, rolls, muffins, pies, pastries, cakes and cookies in retail and wholesale bakeries and dining establishments. They are employed in bakeries, supermarkets, catering companies, hotels, restaurants, hospitals and other institutions, or they may be self-employed. Bakers who are supervisors are included in this unit group. A baker apprenticeship in Ontario requires 5280 hours and the Baker-Pâtissier requires 6130 hours.

The most important Essential Skills for this occupation are: Document Use, Oral Communication, Reading Text.

### **COOKS: (NOC CODE 6242)**

Cooks prepare and cook a wide variety of foods. All cooks may be involved in basic food preparation, such as cleaning and cutting fish and meat, washing and peeling vegetables, and cleaning equipment. They may also supervise a staff of kitchen workers, maintain inventory and order supplies, and have some influence over menu planning. A cook's main goal is to prepare appetizing food efficiently while still maintaining sanitation standards. A few highly skilled cooks with many years of experience become chefs. This apprenticeship requires 5280 hours or assistant cook, Branch 1 is 2640 hours.

The most important Essential Skills for this occupation are: Job Task Planning and Organizing, Oral Communication, Problem Solving

### **Other Career Opportunities:**

Restaurant Manager, Caterer, Dietician, Food Scientist, Server, Butcher, Food Inspector, Home Economist, Instructor/Teacher

### **Salaries**

**Cook:** Salaries are between \$9.00 - \$25.00 per hour

**Chef:** Salaries are between \$40,000 - \$100,000+

### **Interesting Facts**

Food & Hospitality is a \$21.4 billion industry in Ontario

The foodservice industry is a major source of entry-level and part-time jobs, and provides nearly 1 in 5 youth jobs in Canada. The industry employs 482,700 young people between the ages of 15 and 24, which accounts for 44% of foodservice employees. (Source: Labour Force Survey, Statistics Canada)

The foodservice industry directly employs more than 1,086,300 Canadians, representing 6.4% of total employment. More people work in foodservice than in agriculture, forestry, pulp and paper, banking and oil and gas extraction combined. (Source: Labour Force Survey, Statistics Canada)

The average Canadian visits a restaurant for a meal or snack 187 times per year. Meals and snacks sourced from restaurants account for 1 in 10 meal occasions. Source: CREST/NPD Group; NPD Group Eating Patterns in Canada Report, October 2006 release; and CRFA's Foodservice Facts

The average Canadian household spends 24.4% of its total food dollar on foodservice. Source: CRFA's Foodservice Facts, Statistics Canada and the Bureau of Labour Statistics