

## Head/Executive chef

As a Head/Executive Chef your key responsibilities will be:

- Overall responsibility for daily operations in the kitchen
- Liaising with purchasing companies for food orders
- Maintaining or raising the profit margins on food
- Producing menus and new dishes
- Managing, training and recruiting a brigade of chefs

## Hours of work

You'll work split shifts like everyone else – at least a 40 hour week, but most likely whatever it takes to get the job done.

## What skills do you need?

- Excellent cooking skills
- An understanding of produce and ingredients
- The ability to write menus that are both creative and profitable
- Blue chip management skills (ideally without the swearing)

## What qualifications do you need?

Many head chefs have got where they are today by training on the job and taking every opportunity for placements (or stages) in top kitchens. However, formal qualifications will undoubtedly get you to the top faster. You can work your way up the ranks by taking the Modern Apprenticeship route as well as studying for NVQs or SVQs.

Alternatively, you can study full time at college. Useful qualifications include:

- City & Guilds diplomas in professional cookery
- BTEC HND in professional cookery
- A foundation degree in culinary arts
- Health and safety and food hygiene certificates

**Aston Recruitment**

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[www.astonrecruit.co.uk](http://www.astonrecruit.co.uk)

## Who would it suit?

You're someone who hits the ground running at every shift, who enjoys the fast pace of the kitchen and can consistently produce top quality dishes under pressure. You're a born leader who relishes taking responsibility for the running of the kitchen, but also knows when and how to delegate. As for your warm, cuddly side, you have an unstoppable talent for creating new dishes and menus

## What sort of salary can I expect?

It all depends on your skills and the style of hotel or restaurant, so you could be earning anything from £20,000 to £150,000

## Where can I go from here?

To a better restaurant, a cruise ship, an international hotel, consultant for a group of restaurants, a contract catering post with more sociable hours, product development – or you could find an investor and launch your own place.

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