



Chef

What I like about it?

Wishing to earn Michelin stars in the future.



Tasks and working conditions

Preparing dishes according to recipes and restaurant standards.

Managing and maintaining order in the kitchen, including stock control and hygiene.

Working in a fast-paced environment, often in high temperatures, requiring good organization and the ability to work under pressure.

Required skills

Strong knowledge of cooking techniques, ingredients, and recipes.

Ability to create new dishes and present food in an appealing way.

Efficiently managing time in a fast-paced kitchen environment to meet deadlines.

Education

Completion of school and obtaining the relevant diploma

Choosing a Level I vocational school

Culinary technical school

Gastronomy and culinary arts with a focus on dietetics

Places of work experience

Chefs must complete an internship

Obtaining professional qualifications –

Certification