

## WORKING TO BE A

# Chef or Head Cook

**What type of education is needed to be a chef or head cook?**

- High school diploma or equivalent is preferred
- Usually attend a culinary institute or other formal cooking training

**What licenses or certifications are needed to be a chef or head cook?**

- None required

**What is the work environment like for a chef or head cook?**

- Indoors, kitchen area can be very warm
- Can be hazardous from grease and spills but using the correct safety precautions can lower chances of accidents
- Can be very stressful and fast-paced
- Requires use of a number of different pieces of equipment
- Requires a lot of time standing, bending, and lifting

**What does a chef or head cook do?**

- Supervises other workers in the kitchen
- Ensures that all work is within the safety and health guidelines
- Trains other workers
- Helps other workers prepare food
- Calculates amounts and costs of Supplies, and order as need
- Determines schedules
- Plans and develops recipes and menus
- Makes sure supplies and work areas meet standards
- Solves problems within the kitchen regarding procedures and service flow

**What is the normal pay range for a chef or head cook?**

- \$10.12–\$23.72 per hour

**What Source partners offer training to be a chef or head cook?**

- Toledo Public Schools
- Owens Community College

**The Source**

1301 Monroe Street  
Toledo, Ohio 43604  
Phone: 419-213-JOBS

*Your Source for information to overcome life's barriers and be successful!*

**How can a chef or head cook grow in their field?**

- Can become a supervisor of a number of kitchens simultaneously
- Can open their own restaurant, become a personal chef, or a caterer