

SERVICE



Chef

A chef demonstrates knowledge of food preparation and presentation, menu management, sanitation and food safety, and the use of wines, liquors and spirits in cooking.

Pre-requisite required: Ontario Certification of Qualification in the trade of **Cook, 415A**

Are you passionate about food? Are you creative? Are you organized? Are you a good leader? Can you work on your feet for long hours? Are you able to stand grueling temperatures? Are you good at dealing with stress?



MOST IMPORTANT ESSENTIAL SKILLS

- attention to detail
- communication skills
- problem solving
- teamwork



POTENTIAL EARNINGS

Hourly wage

minimum wage to \$28.85

Annual salary

from \$32,272 to \$56,251

Make up to 100K during your apprenticeship



CAREER OPPORTUNITIES

You could work in:

- a restaurant
- a hotel
- an entertainment club
- a country club, a spa, a bistro and a variety of other restaurants

or one day have your OWN business!

Other related trades:

- Assistant cook (415B)
- Cook (415A)
- Institutional cook (415D)



To become a chef, you could participate in an apprenticeship.

Start your apprenticeship now with OYAP!



IMPORTANT DETAILS

- **CODE 415C**
- Non-compulsory trade
- 1,900 hours on the job + 360 hours of in-school training (level 1)
- Total of 2,260 hours (approximately one to two years)
- No certifying exam

Check out the specialized programs in your high school to explore the trades!

Let OYAP be your helping hand!

Visit [Skilled Trades Ontario](#) for more information.