

Chef Apprenticeship

What is it?

A Chef Apprentice learns the art of preparing delicious meals while working in a professional kitchen. You'll gain hands-on experience and develop skills to create amazing dishes, all while earning a qualification.

What will you do?

- Prepare fresh ingredients for cooking
- Learn how to create and plate dishes
- Work with experienced chefs to improve your skills
- Maintain kitchen cleanliness and food safety standards
- Experiment with new recipes and ideas

What skills do you need?

- Creativity and a love for food
- Attention to detail
- Good time management and organisation
- Ability to work in a fast-paced environment

Why Choose an apprenticeship?

- Gain hands on experience
- No university debt
- Earn while you learn

Labour Market Information:



Growing Demand:

- The UK's hospitality industry is worth **£100 billion annually** and employs over **3 million people**
- **Northeast England:** hospitality roles continue to grow, with a focus on local and sustainable food.
- **Nationally:** Over **65,000 chef roles** are advertised across the UK each year. expected to be created by 2030.

What qualifications will you gain?

- Level 2 Commis Chef Qualification
- Progression to Level 3 Chef de Partie or Senior Chef Apprenticeships

Where can this job take you?

- Head Chef
- Pastry Chef
- Private Chef
- Food Product Developer
- Restaurant Owner

Salary

Starting salary: £12,000–£18,000 per year (apprenticeship level)

Qualified chefs earn an average of **£22,000–£30,000 per year**, with experienced Head Chefs earning **£40,000+**.

Want to Learn more?

Visit

nationalapprenticeshipweek.co.uk

Or talk to your Careers Advisor today!