

## Apprentice Chef - Fact Sheet

# Recipe for Success

### The Making of a Chef

The most successful candidates have positive attitudes, energy and are naturally friendly and people-oriented.

Customer service is the core of the hospitality industry. Even people in jobs that don't have direct guest contact are supporting guest service.

To work in hospitality, you also need to like change and be able to think on your feet.

Working in hospitality and serving the public requires all workers to have a high level of personal cleanliness and hygiene. The opportunity to transfer contaminants such as bacteria from person to food, or surface to food, must be minimised and this can be achieved through practising personal cleanliness and being aware of possible sources of contamination and cross contamination.

### Key Ingredients

- A genuine interest in the hospitality industry
- A passion for food & cooking
- Good communication and people skills
- Ability to work as part of a team, plan your time and to use your initiative
- Be organised, prepared, adaptable, creative, disciplined, hard-working and open to flexible working arrangements (including shift work)
- Ability to stay calm in difficult situations
- High level of personal cleanliness and hygiene
- Ability to stand for long periods of time, lift heavy pots, and work in close proximity with other people