

# Essential Skills Summary –CHEF

The most important Essential Skills for Casino Chef are:  
**Oral Communication, Numeracy, Thinking Skills, Document Use**

This profile includes Junior Sous Chef, Chef de Partie, and Chef de Production. This profile does not include Executive Chefs and Sous Chefs.

Casino Chefs work under a Head Chef or Kitchen Manager, planning and directing the preparation of food served in the Dining Room, Buffet, Banquet Room and Lounge. They supervise cooks and other kitchen staff.

Typical Level & Most Complex	How Casino Chefs use Essential Skills
<b>A. READING TEXT</b>	
1-2	Chefs read recipes, menus and preparation lists. They may refer to cooking or equipment manuals. They read Banquet contracts and reports or critiques. They read memos, policies and procedures.
<b>B. USE OF DOCUMENTS</b>	
1-2 3	Chefs read equipment manuals, schedules, labels, stock sheets, review shipping documents, event information and the Kitchen Production Book. They write up work orders, prep sheets, incident reports, and make entries in the chef's log.
<b>C. WRITING</b>	
1-2 3	Chefs write work orders, stock sheets, menus and prep sheets. They may write incident reports. May write up descriptions of dishes for menus or create original recipes or write up exercises proposed by the Chef. They may write evaluations.
<b>D. NUMERACY</b>	
1-3 3	Chefs may do "costing", calculate costs for dishes in order to fix prices. Estimate supplies and back-up needed for expected traffic. Change the yield of recipes. Estimate cooking times and temperatures.
<b>E. ORAL COMMUNICATION</b>	
1-3 3	Chefs oversee, instruct, coach and motivate staff. Meet with Chef to plan menus. Debrief staff about changes. Describe preparation of dishes to servers. Consult with contractors and suppliers.
<b>F. THINKING SKILLS</b>	
1-2 3	Chefs deal with failures in deliveries, equipment and staff by improvising, substituting and standing in. Manage the use of leftovers to avoid waste. Decide what has to be done and what can wait. Rely on memory to increase culinary expertise.
<b>G. WORKING WITH OTHERS</b>	
	Chefs share the duty of supervising the kitchen staff. Planning and strategizing with the chef, supervising the actual preparation of dishes in the kitchen, and interacting with the clients out front.
<b>H. COMPUTER USE</b>	
1	Chefs generally do not have access to a computer. They may do requisitioning and place orders on the Internet.
<b>I. CONTINUOUS LEARNING</b>	
	Chefs have had training and experience as cooks and are now are acquiring the expertise, speed, and recognition that will gain them the position of Chef.
<b>J. OTHER INFORMATION</b>	
	Chefs work in a hot, noisy and sometimes hazardous environment. They are on their feet all day, bending, stretching and lifting. They are assertive but respectful, and expect a strong work ethic in the kitchen.