



## Careers in Chef & Baking

*Your guide to training, jobs and opportunities*

Liverpool & Merseyside | Level 1 to Level 3 | SEND-friendly options may be available



### Why Choose a Career as a Chef or Baker?

- Creative work with real variety — every day brings new dishes and challenges
- Build strong teamwork and communication skills in fast-paced environments
- Wide range of roles — restaurants, hotels, bakeries, catering, cruise ships, events
- Flexible working patterns and self-employment opportunities
- Opportunities to develop signature styles and build your reputation
- Growing demand across Merseyside for skilled culinary professionals



### Skills and Personal Qualities

- Precision and attention to detail — consistency in taste, texture and presentation
- Creativity and flair — developing new recipes and presentation styles
- Teamwork and communication under pressure in fast-paced kitchens
- Physical stamina and ability to stand and work for long periods
- Food safety and hygiene knowledge — critical in all food preparation
- Time management and organisation — juggling multiple dishes and deadlines



### Useful School Subjects

- Food Technology & Catering — practical cookery, nutrition, food safety, baking
- Science — understanding the chemistry of cooking and baking, ingredients, reactions
- Maths — measuring, weights, ratios, recipe scaling, costing and budgeting
- English — menu writing, customer communication, industry documentation
- Art & Design — food presentation, cake decoration, plate arrangement



### Local Courses (Levels 1 to 3)

Courses are available at local colleges across Merseyside. Many courses accept students without GCSEs.

#### Chef & Professional Cookery

- City of Liverpool College — Professional Cookery L1-L3
- Hugh Baird College — Professional Chef L2-L3
- St Helens College — Chef Training & Cookery L1-L3
- Knowsley Community College — Professional Cookery L2-L3
- Riverside College, Widnes — Professional Cookery L1-L3

## Baking & Patisserie

- City of Liverpool College — Professional Bakery & Cake Decoration L2–L3 | Patisserie & Confectionery L2–L3
- Hugh Baird College — Baking & Pastry Skills L2–L3
- St Helens College — Artisan Bread & Baking
- Riverside College, Widnes — Professional Patisserie & Confectionery L1–L2 | Cake Decoration L1–L2

## SEND-Friendly & Supported Provision

- Greenbank College — supported catering, food preparation and kitchen skills
- Supported study options may be available — speak to your careers adviser about what could work for you

## Apprenticeships and Training

- Chef Professional Apprenticeship — Level 2 (18 months+)
- Commis Chef Apprenticeship — Level 2
- Baker Professional Apprenticeship — Level 2
- Pastry Chef Apprenticeship — Level 2–3
- Search live vacancies: [www.findapprenticeship.service.gov.uk](http://www.findapprenticeship.service.gov.uk)
- Supported Internships (for students with an EHCP) are run by local colleges with their selected employer partners — ask your careers adviser whether this route could suit you

## Jobs, Volunteering and Work Experience

There are many different chef and baking roles available — from high-end restaurants to bakeries, hotels, catering companies and cruise ships.

Role	Where You Work	Starting Qualification
Chef / Cook	Restaurants, hotels, catering, cruise ships	Level 2 Professional Cookery NVQ
Commis Chef	Kitchens, restaurants, hotels	Level 1–2 Food Preparation & Cookery
Sous Chef	Restaurants, hotels, fine dining	Level 2–3 Professional Cookery + experience
Head Chef / Executive Chef	Restaurants, hotels, catering	Level 3 + extensive experience
Baker	Bakeries, restaurants, hotels, supermarkets	Level 2 Baking or Apprenticeship
Pastry Chef	Restaurants, hotels, bakeries, patisseries	Level 2–3 Patisserie & Confectionery
Cake Decorator / Designer	Bakeries, catering, self-employed	Level 2 Cake Decoration short course
Kitchen Manager	Kitchens, catering, hotels	Level 2–3 + management experience
Food Preparation Assistant	Kitchens, catering, hospitals	No qualifications needed (on-the-job training)

**Typical starting salary: £18,000–£24,000. Head chefs, pastry chefs and experienced professionals can earn £28,000–£45,000+.**

## Work Experience & Volunteering

- Volunteer at community events, charity dinners, food festivals or catering
- Help at school / college open days in catering facilities
- Ask your school or adviser to arrange work experience at a local restaurant, bakery or hotel

## Next Steps and Contact Information

- Visit college open days and websites
- Search for local jobs: [www.indeed.co.uk](http://www.indeed.co.uk) | [www.notjustjobs.com](http://www.notjustjobs.com)
- Find apprenticeships: [www.findapprenticeship.service.gov.uk](http://www.findapprenticeship.service.gov.uk)

**TAGS Careers**

[www.tags.careers](http://www.tags.careers) — local careers information and resources

<b>Colleges</b>	City of Liverpool College: <a href="http://www.liv-coll.ac.uk">www.liv-coll.ac.uk</a>   Hugh Baird: <a href="http://www.hughbaird.ac.uk">www.hughbaird.ac.uk</a>   St Helens: <a href="http://www.sthelens.ac.uk">www.sthelens.ac.uk</a>   Knowsley: <a href="http://www.knowsleycollege.ac.uk">www.knowsleycollege.ac.uk</a>   Riverside: <a href="http://www.riversidecollege.ac.uk">www.riversidecollege.ac.uk</a>
<b>More Support</b>	Your careers adviser can provide additional guidance tailored to your needs
<b>Apprenticeships</b>	<a href="http://www.findapprenticeship.service.gov.uk">www.findapprenticeship.service.gov.uk</a>   <a href="http://www.indeed.co.uk">www.indeed.co.uk</a>   <a href="http://www.notjustjobs.com">www.notjustjobs.com</a>