Kitchen Hierarchy

THE CAREER PATH TO BECOMING A CHEF

If you are passionate about cooking and your dream is to become a Chef, you need to know how the kitchen hierarchy works to begin working your way up through the levels.

blueArrow









The top of the kitchen hierarchy is Head Chef. As Head Chef you are responsible for overseeing the management of the entire kitchen from staffing, to budgeting, to liaising with suppliers as well as creating new recipes and menus.



The Sous Chef is the most senior Chef working in the kitchen, still very hands on and responsible for the day to day management. As a Sous Chef you need to be experienced in every section of the kitchen as you will need to fill in wherever required.

PASTRY CHEF

Pastry Chefs are responsible for bread, pastries and desserts. You liaise with the Head Chef to create new menus and develop recipes and often have your own junior Chefs to manage. The Pastry Chef's position in the hierarchy may vary depending on the size of the kitchen.



CHEF DE PARTIE

Being a Chef de Partie means being a Chef of a specific section such as a Grill Chef, Pantry Chef, Butcher Chef, Fish Chef or Vegetable Chef. You are responsible for that station and need to prepare and cook the dishes on time and assist with recipe and menu development.





This junior Chef position is for cooks who are currently training or just newly qualified. As a Commis Chef you work under a Chef de Partie to learn the different techniques, methods and skills required in their section.



KITCHEN PORTER

As a Kitchen Porter you are responsible for unloading and storing deliveries, washing up the utensils, pots and pans and helping with basic food preparation. There are many temporary positions available for Kitchen Porters and this is a good way to get your first kitchen experience.

f in y o

bluearrow.co.uk

To learn more about the different jobs on your Chef career path

read our Hospitality & Catering Career Guide here