

Back of House Positions

| Position | Key responsibilities |
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| | Manages the whole operation - hiring staff, marketing and ensuring profitability |
| | Manages the whole operation of the kitchen, such as ordering, stock control, planning menus and training kitchen staff |
| | Second in command, manages day-to-day activities of the kitchen |
| | Specialist chef for a particular type of dish (e.g sauces, soups, fish, pastries) or a particular method (e.g grills, roasts) |
| | Has completed an apprenticeship and works in any area of the kitchen preparing, cooking, or finishing food |
| | Trainee who works under the direction of a chef. Apprenticeships last four years. |
| | Carries out cleaning duties and helps with simple food preparations |
| | Prepares food and usually undergone cooking training, but has not completed a chef apprenticeship |
| | Responsible for carrying out basic food preparation tasks, such as washing and peeling food, as well as cleaning duties. |

