

Back of House Positions

Position	Key responsibilities
	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.

Commis Chef

Owner/operator/
manager

Catering
assistant/kitchen hand

Apprentice Chef

Executive/Head
Chef

Cook

Chef de partie

Sous Chef

Kitchen Hand