



Chefs and Head Cooks



Ranked

52

by count of job opportunities

Percentage

0,52%

of all job opportunities

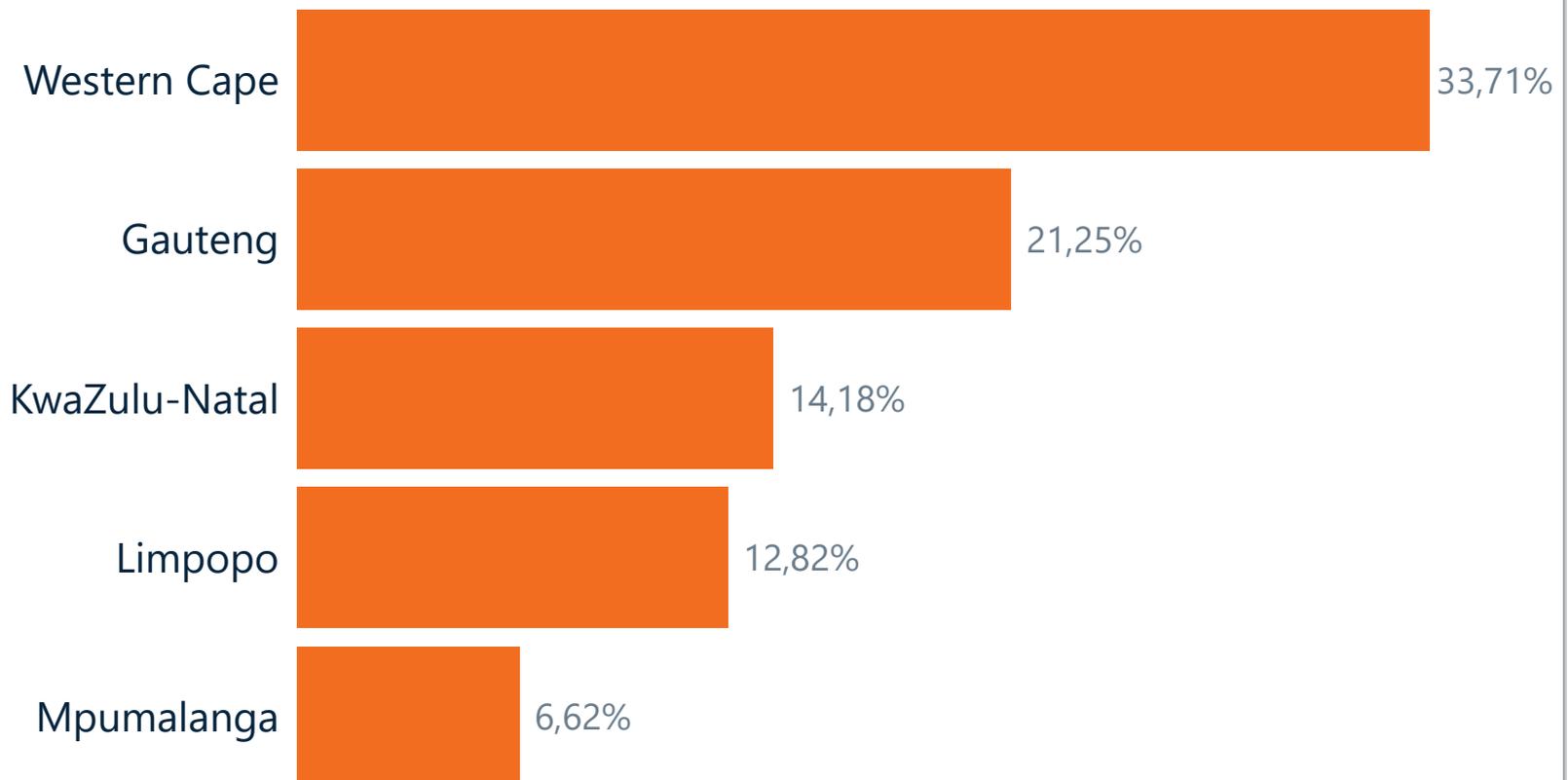
Hard-to-Fill

18,71%

% job opportunities that are "hard-to-fill"

Top 5 Provinces

by percentage of job opportunities



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Chefs and Head Cooks



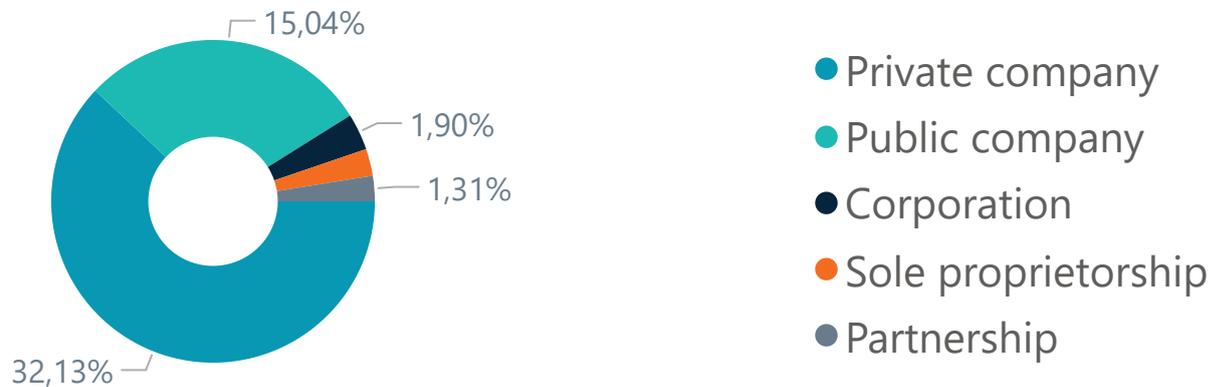
Top 5 Industries

by percentage of job opportunities

Administrative and support activities	35,51%
Accommodation and food service activities	34,65%
Professional, scientific and technical activities	7,23%
Information and communication	1,74%
Wholesale and retail trade	1,62%

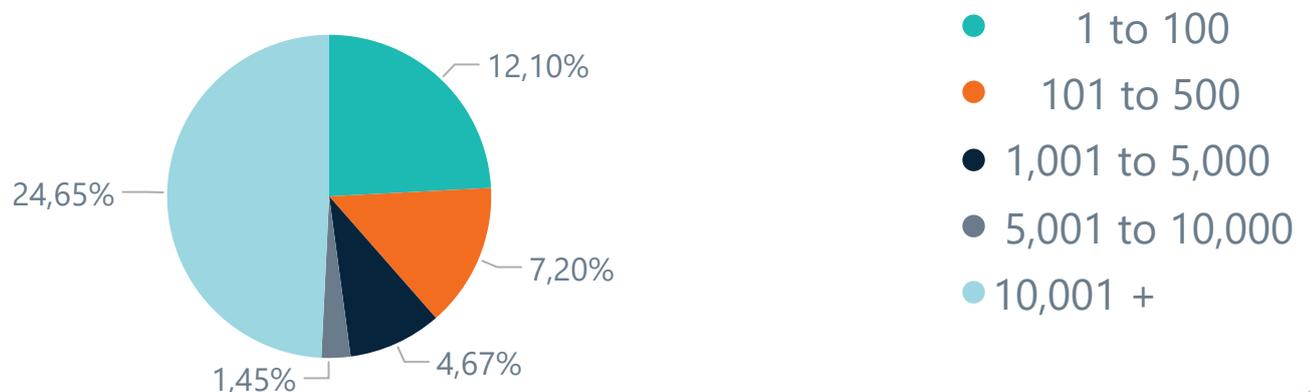
Top 5 Company Types

by percentage of job opportunities



Top 5 Company Sizes

by percentage of job opportunities



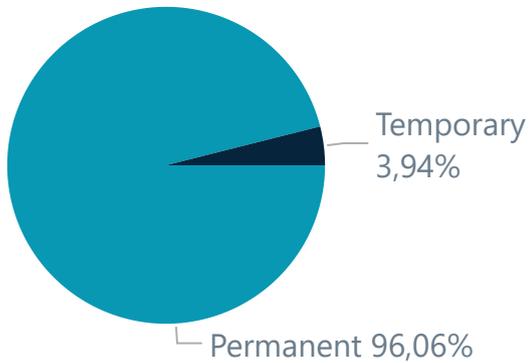


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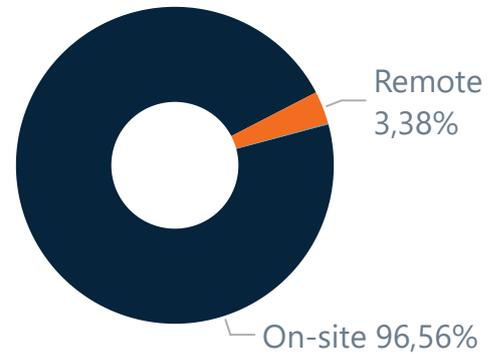
Employment Type

percentage of job opportunities



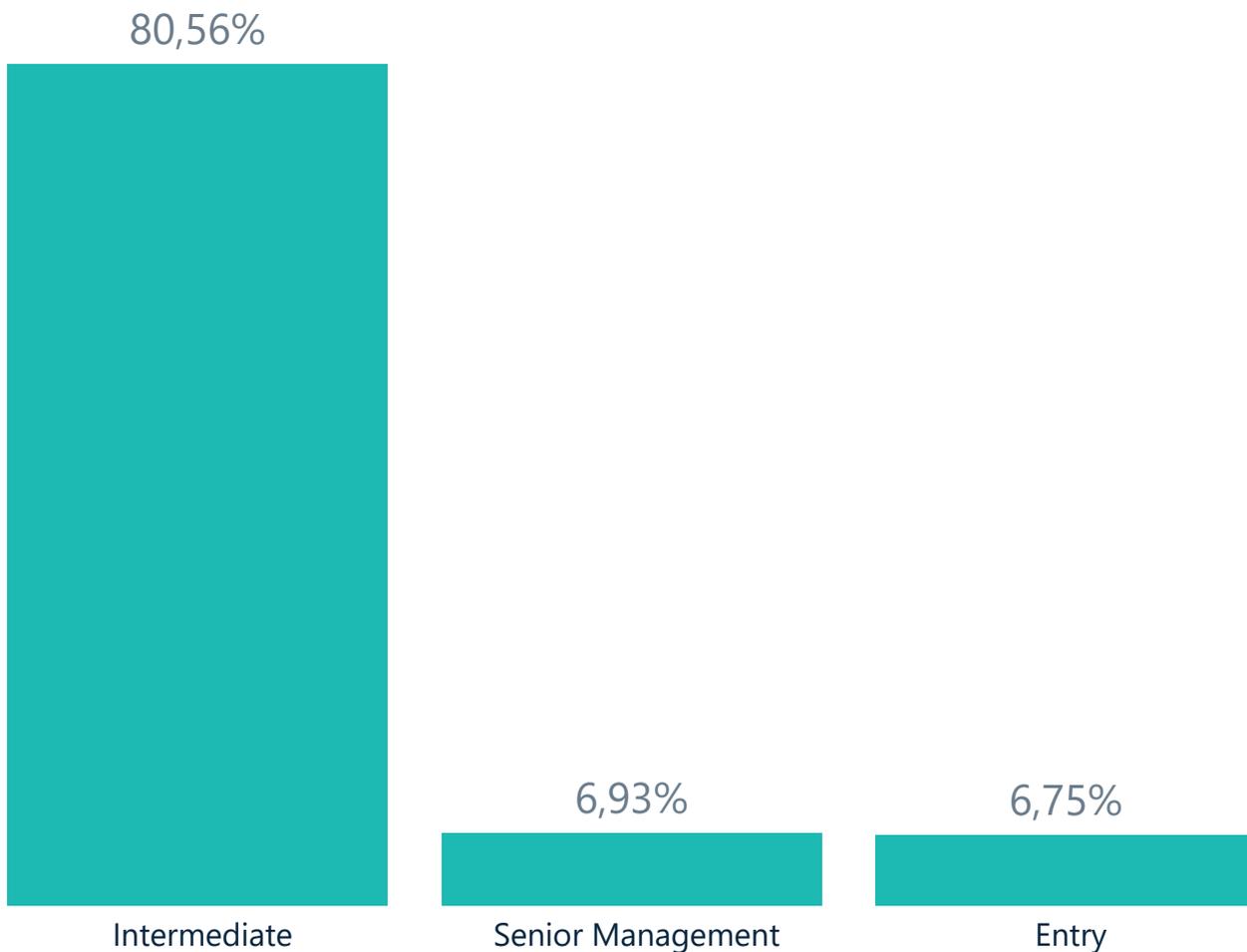
Employment Flexibility

percentage of job opportunities



Top 3 Employment Levels

by percentage of job opportunities



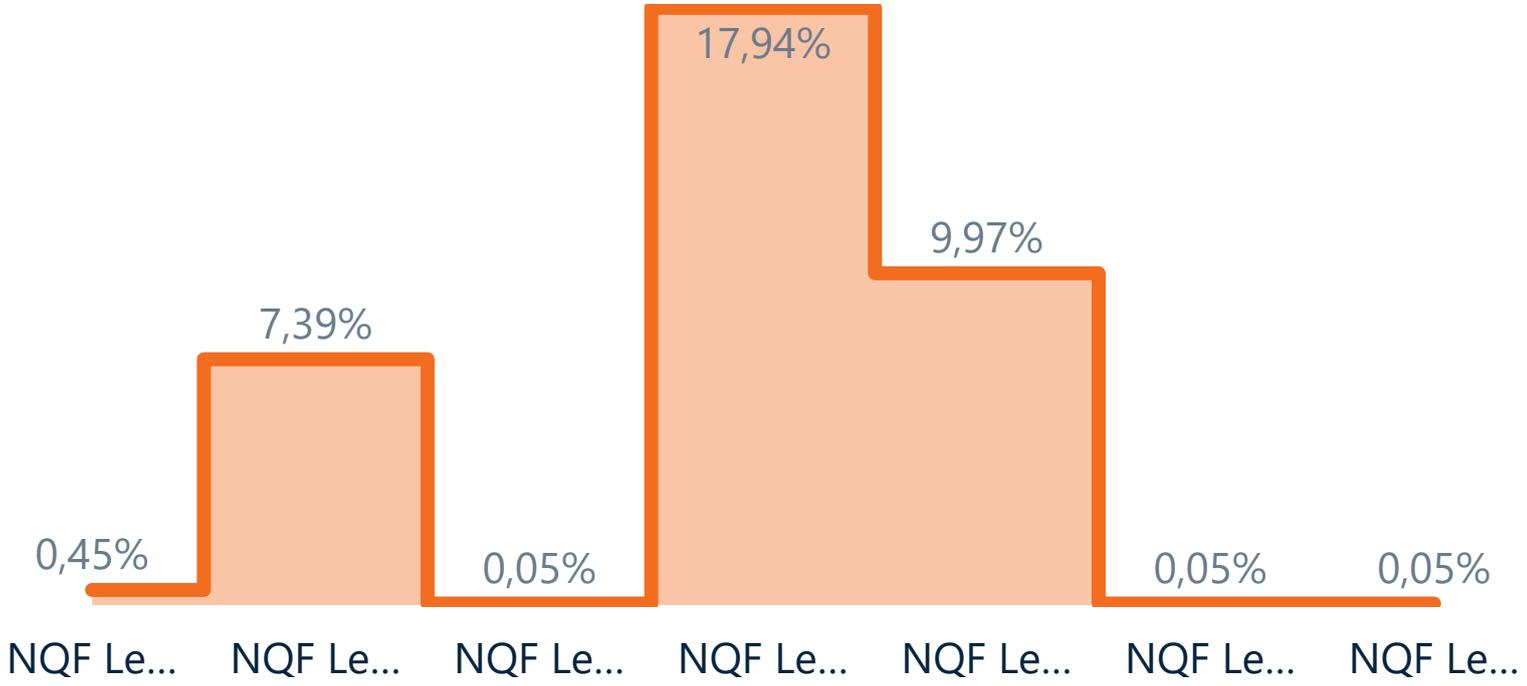


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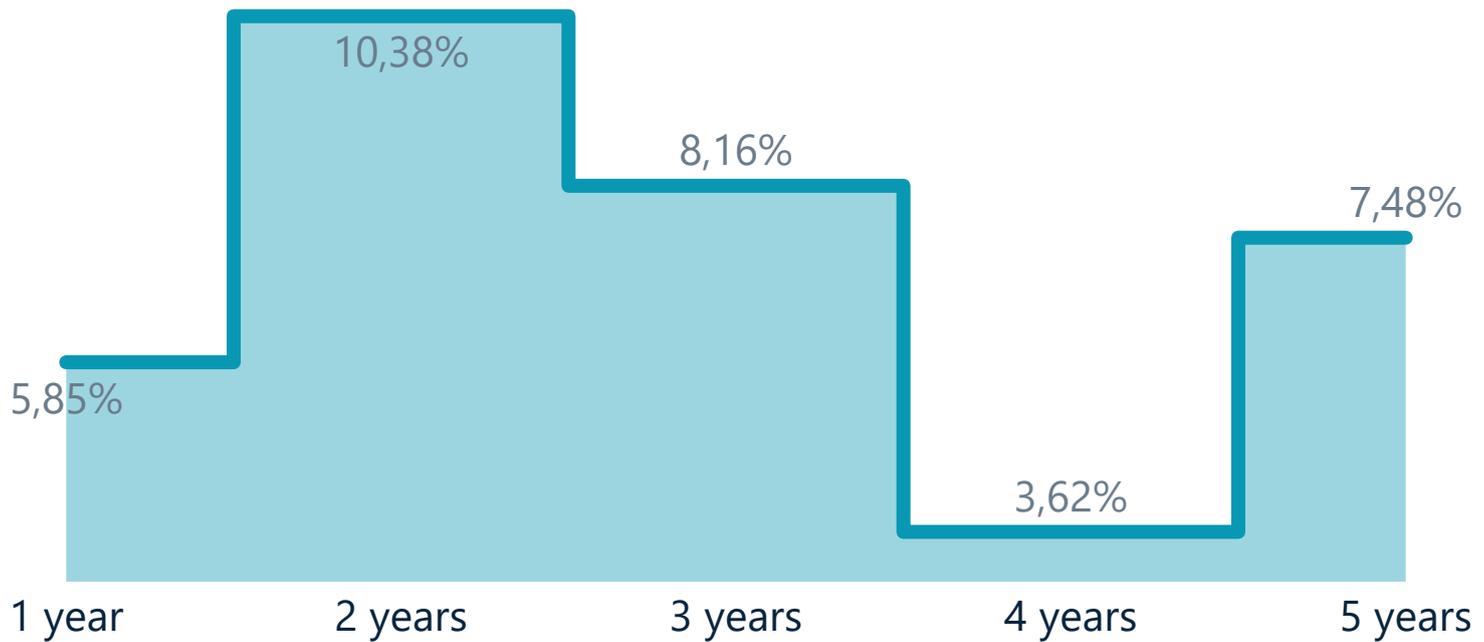
Top 5 Minimum Qualification Level

by percentage of job opportunities



Top 5 Minimum Years Experience

by percentage of job opportunities





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Top 10 Required Skills

Quality Control Analysis	
Conducting tests and inspections of products, services, or processes to evaluate quality or performance.	1
Time Management	
Managing one's own time and the time of others.	2
Service Orientation	
Actively looking for ways to help people.	3
Operations Monitoring	
Watching gauges, dials, or other indicators to make sure a machine is working properly.	4
Writing	
Communicating effectively in writing as appropriate for the needs of the audience.	5
Complex Problem Solving	
Identifying complex problems and reviewing related information to develop and evaluate options and implement solutions.	6
Management of Personnel Resources	
Motivating, developing, and directing people as they work, identifying the best people for the job.	7
Systems Analysis	
Determining how a system should work and how changes in conditions, operations, and the environment will affect outcomes.	8
Learning Strategies	
Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things.	9
Speaking	
Talking to others to convey information effectively.	9



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Top 5 Required Knowledge

Food Production	
Techniques and equipment for planting, growing, and harvesting food products (both plant and animal) for consumption, including storage/handling techniques.	1
Administration and Management	
Business and management principles involved in strategic planning, resource allocation, human resources modeling, leadership technique, production methods, and coordination of people and resources.	2
Customer and Personal Service	
Principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.	3
Communications and Media	
Media production, communication, and dissemination techniques and methods. This includes alternative ways to inform and entertain via written, oral, and visual media.	4
Public Safety and Security	
Relevant equipment, policies, procedures, and strategies to promote effective local, state, or national security operations for the protection of people, data, property, and institutions.	5



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Top 10 Required Technology Skills

Point of sale POS software	
Restaurant Manager	1
Instant messaging software	
WhatsApp	2
Word processing software	
Microsoft Word	3
Operating system software	
Linux	4
Spreadsheet software	
Microsoft Excel	4