

IMMIGRATION NEW ZEALAND: Industry Expert Knowledge Sharing

No. 01/2013

To: Operational Support

FOOD PREPARATION WORKERS- ANZSCO CODES 3513, 3514 AND 8511

Executive Summary

The report contains information on Chefs, Cooks and Fast Food Cooks including recommendations.

Fast Food Cooks quickly prepare food for quick consumption by using a very limited range of equipment and no particular cooking techniques. Menus hardly ever change.

Cooks typically prepare and cook simple dishes including seasoning pre-processed food. They may use ovens, stoves, grills, microwaves, blenders and kitchen utensils such as pans and pots. Menus do not change often.

Chefs cook fresh food from scratch based on recipes. They use a large variety of equipment to apply their cooking techniques. Senior Chefs such as Sous and Head Chefs focus more on the planning and organisation (management) of the kitchen and the food to be offered and less on actual preparing and cooking food. Less senior chefs such as Commis and Demi Chefs apply cooking techniques to particular foods prepared in particular sections of the kitchen such as meat or pastry section. Menus change with seasonal availability and for special functions/ events.

Any enquiries about this edition should be directed to 9(2)(a)

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Purpose of the report:

The Industry Expert Team at Auckland Central Branch has highlighted occupations, industries and companies which we require an insider's details to make informed and consistent decisions on Skilled Migrant Category applications.

This report contains information about Chefs, Cooks and Fast Food Cooks under ANZSCO CODES 3513, 3514 AND 8511.

Note: This report is not prescriptive. The information obtained has been provided to aid decision making.

Occupations and relevant ANZSCO Codes and the expertise/requirements for these

Immigration officers need to assess the applicant's overall responsibility and their actual tasks against the ANZSCO Code description.

ANZSCO Code	85111-Fast food Cook	3514-Cook	351311-Chef
Expertise required	short period of on-the-job training and/ or formal qualification	At least three years of relevant experience and a salary of \$45K or more that may substitute for the formal qualifications at level 4 or above	Relevant level 4 qualification or above, or At least three years of relevant experience
Overall responsibility	prepare a restricted range of foods in fast food establishments	prepare, season and cook food in dining and catering establishments.	plan and organise the preparation and cooking of food in dining and catering establishments.
Duties		may plan menus	plans menus
		may estimate food requirements	estimates food and labour costs
	- stock take and orders of fast food ingredients - may arrange delivery of prepared food and beverages		orders food supplies
	operates cooking equipment such as grills, microwaves and deep-fat fryers	examines foodstuffs to ensure quality	monitors quality of dishes at all stages of preparation and presentation
	prepares food such as hamburgers, pizzas, fish and chips	- prepares and cooks food - seasons food during cooking - regulates temperatures of ovens, grills and other cooking equipment	prepares and cooks food
	washes, cuts, measures and mixes foods for cooking	portions food, places it on plates, and adds gravies, sauces and garnishes	demonstrates techniques and advises on cooking procedures
	takes and serves food and beverage orders, and receives payment from customers	prepares food to meet special dietary requirements	discusses food preparation issues with Managers, Dietitians and kitchen and waiting staff

	cleans food preparation areas, cooking surfaces and utensils		explains and enforces hygiene regulations
		may train other kitchen staff and apprentices	may select and train staff
		stores food in temperature controlled facilities	may freeze and preserve foods
Specialisations	-	-	Head or Executive Chef (also Chef de Cuisine) Sous or Second Chef Chef de Partie Demi Chef Commis Chef

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1. Organisational Structure of the company/industry

Fast Food Cooks typically work at eateries and catering businesses that cater to customers wishing to consume quickly prepared and consumed food such as at malls, takeaway stands and fast food franchises. They may take orders behind a counter. Fast food cooks typically have kitchen hands reporting to them. They report to business owners and/or managers. Fast food establishments less commonly provide waiting services.

Cooks typically work in cafes and small food outlets who offer breakfast, brunch, lunch and dinner menus including buffet where food is readily cooked ahead of any customer arriving. Cooks typically work side by side with kitchen managers, junior and senior cooks. They usually have kitchen hands reporting to them. Junior cooks report to senior cooks. All cooks typically report to the business/ franchise owner or manager. The food outlet may have food service attendants. Rarely, cooks may help out waiters.

Chefs typically work in restaurants and fine dining cafes that offer a la carte menus. Restaurants often ask guests to wait to be seated and reserve tables. Restaurants may offer separate space for private and corporate functions with separate menus arranged with the guests. The kitchen has typically a clearly defined hierarchy with kitchen hands being lowest key staff reporting to any chef, Commis Chefs reporting to any chef and Executive Chefs having all chefs reporting to them.

Head and Sous Chefs may deal with VIP guest and customer complaints directly or in conjunction with Restaurant Managers.

2. Food ordered and prepared

Fast Food cooks prepare food that is fast to prepare and fast to consume. Such food includes deep fried and pre-made food, sandwiches, sushi.

Cooks 6(c)

cook a greater variety of foods than a fast food cook;

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They typically order meat, fish and seafood pre-cut. Desserts, sauces and gravies are typically ordered pre-made, and they may season to taste. Cooks order some fresh produce such as meats and vegetables; 6(c)

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Chefs have varying responsibilities 6(c)

3. Expertise required: Cooking techniques and equipment used

Fast food cooks are not required to demonstrate cooking techniques. They are not required to cook according to recipes. Within a short time they have often learned how to handle a deep fryer, microwave, Panini machine, rice cookers or how to roll sushi.

Cooks may demonstrate simple cooking techniques such as boiling, frying and grilling. Cooks are not specialised in a particular kind of food as a chef might be. They typically buy pre-made sauces and pre-cut meats, seafood/fish and desserts. They may add further flavouring/seasoning. They work with some fresh ingredients for instance for garnishes and side dishes. Senior chefs may check the quality of the meals produced by others.

Chefs must demonstrate cooking techniques according to the ANZSCO. 6(c)

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4. Remuneration/Market Rate

In addition to the above factors salaries and wages may indicate the level of expertise required from the applicant in his position.

Indication of wages and salaries can be obtained from Career Services and the Restaurant Association of New Zealand (see CRisM toolkit).

Note: Commis Chefs are typically paid a similar wage or salary as Cooks.

5. Sustainability

In addition to financial statements and GST returns, immigration officers may wish to check on the establishment's food grading. Food hygiene grades are issued by town councils for almost all food premises providing food to the public. Food hygiene grades range from A=very good to E=unacceptable. A business must close for trading when rated E and may only reopen when given a higher food hygiene rating.

(Source: <http://www.aucklandcity.govt.nz/council/services/foodsearch/grading.asp>;
<http://www.stuff.co.nz/auckland/local-news/7161363/Aucklans-dirty-restaurants-revealed>)

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