

JOB ROLE

COOK/CHEF

LEVEL OF GROWTH FOR JOB ROLE



- Projected change of +5.97%
- From 39,447 in 2025 to 41,804 in 2030

AVERAGE SALARY FOR OCCUPATION



Entry level
(1-3 years' experience)



Senior
(8+ years' experience)

WHAT DO EMPLOYERS WANT?



SPECIALISED SKILLS

- Food Safety & Sanitation
- Menu Planning
- Food Preparation
- Restaurant Operation
- Stock Control

EMPLOYABILITY SKILLS

- Communication
- Leadership
- Detail Oriented
- Time Management
- Customer Service

EMPLOYMENT PROSPECTS



TOP SOUTH AUSTRALIAN INDUSTRIES WHO ADVERTISED FOR THIS JOB ROLE IN THE PREVIOUS 12 MONTHS:

- Accommodation & Food Services
- Health Care & Social Assistance
- Public Administration & Safety
- Administrative & Support Services
- Arts & Recreation Services

TOP SOUTH AUSTRALIAN EMPLOYERS WHO ADVERTISED FOR THIS JOB ROLE IN THE PREVIOUS 12 MONTHS:

- Matthews Hospitality
- Marriott International
- Intercontinental Hotels Group
- ALH
- Accor Group

LOOK FOR JOBS BEING ADVERTISED USING THESE JOB TITLES:

- Prep Cook
- Line Cook
- Cook





QUALIFICATION PATHWAYS

Looking to progress your career? TAFE SA can help you further your study with these courses (*fees may apply)

- Certificate II in Cookery (SIT20421)
- Certificate III in Commercial Cookery (SIT30821)
- Certificate IV in Kitchen Management (SIT40521)

Or undertake a range of short courses to supplement your existing knowledge or continue upskilling.

Further information available on the TAFE SA website.



JOB HOLDER COMMENTS

“TAFE SA is much more practical and hands-on with their training which I feel is extremely important for students to succeed. I gained extensive knowledge in kitchen operations and what it means to work as a chef in a busy a’ la carte restaurant.”

Jerome Sletvold

Certificate III in Commercial Cookery (SIT30816)



NETWORKING WITH INDUSTRY

Networking with industry provides you with opportunities to gain employment, advance your career and stay current with industry changes.

Conferences and workshops are an excellent way to introduce yourself to key industry contacts.

Follow these organisations on social media:

- Food South Australia
- Fine Food Australia

Consider these opportunities to find employment:

- Send your resume to relevant businesses in your local area
- Look for employment opportunities advertised on
 - the TAFE SA Jobs Board
 - online employment websites like Seek
 - the job board on your local Regional Development Australia (RDA) website



CAREER SUPPORT

Not sure where to start? TAFE SA's Student Services can provide you with a range of career planning support including:

- career planning
- write a winning resume
- how to respond to selection criteria
- cover letters that stand out
- preparing for job interviews

To find out more, or to book an appointment, visit TAFE SA's Career Support Page: [Career Support \(tafesa.edu.au\)](https://www.tafesa.edu.au/career-support)

Data sources:

Industry and job role data sourced 2026 from Lightcast™.(2022). "Labor Insight™ Real-Time Labor Market Information Tool." Retrieved from <https://labourinsight.lightcast.io/anz>.

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Salaries are based on the Median Australian Salary from "<https://www.salaryexpert.com>" Salary Expert. Experienced salary levels may require additional study. Salaries may vary in your location. Information is accurate as of March 2026 and is to be used as a guide only.

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