

JOB ROLE

COOK OR CHEF

LEVEL OF GROWTH FOR JOB ROLE



- Projected change of +7.92%
- From 39,590 in 2024 to 42,725 in 2029

AVERAGE SALARY FOR OCCUPATION



Entry level
(1-3 years' experience)



Senior
(8+ years' experience)

WHAT DO EMPLOYERS WANT?



SPECIALISED SKILLS

- Food Safety & Sanitation
- Food Preparation
- Hazard Analysis & Critical Control Points (HACCP)
- Menu Planning
- Stock Control

EMPLOYABILITY SKILLS

- Communication
- Quality Control
- Organisational Skills
- Customer Service
- First Aid

EMPLOYMENT PROSPECTS



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

- Health Care & Social Assistance
- Education & Training
- Accommodation & Food Services

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

- State of South Australia
- G8 Education
- Intercontinental Hotels Group
- Cater Care
- Resthaven Incorporated

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

"I chose TAFE SA as it is well recognised for hospitality training. All my training played a part in helping me to achieve my dream job as a chef at Maxwell Wines."

Connor Bishop
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.

Upcoming events include:

- Food South Australia
Various events
Further information available on the [website](#).

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)

Data sources:

Industry and job role data sourced 2025 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 2025 and is to be used as a guide only.

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