

**SKILLS FRAMEWORK FOR FOOD SERVICES  
SKILLS MAP - SENIOR COOK / STATION CHEF**

<b>Sector</b>	Food Services			
<b>Track</b>	Culinary Arts			
<b>Occupation</b>	Executive			
<b>Job Role</b>	<b>Senior Cook / Station Chef</b>			
<b>Job Role Description</b>	<p>The Senior Cook/Station Chef directs the preparation of a variety of food items at a workstation, which includes preparing, cooking and plating dishes. He/She guides a section of the kitchen's operations and suggest areas for continuous improvement within a workstation. He adheres to customer service standards and supports initiatives to maintain food hygiene, health and safety standards.</p> <p>Creative and meticulous, he is able to improvise when certain ingredients or resources are not available. He also possesses excellent interpersonal and communication skills to manage a workstation efficiently.</p> <p>He is frequently exposed to heat, steam, fire and noise as he operates in a kitchen environment.</p>			
<b>Critical Work Functions and Key Tasks</b>	<b>Critical Work Functions</b>	<b>Key Tasks</b>		
	Prepare food	Prepare a variety of food items required for the workstation		
		Plate food items for the workstation		
		Review the packaging of food products		
		Prepare workstation before the start of each service		
	Support food and beverage operations	Guide a section of the kitchen's operations		
		Execute daily operational tasks according to staff roster		
		Maintain records of inventory and supplies		
		Guide staff in portion and waste control in respective kitchen section to minimise loss and wastage		
		Provide on-the-job training and performance evaluation to subordinates		
		Follow crisis response and recovery activities in accordance with business continuity policies		
	Maintain hygiene, safety and standards	Ensure staff's compliance with the organisation's personal, food and beverage hygiene standards		
		Ensure staff's adherence to the organisation's food waste management Standard Operating Procedures (SOPs)		
		Ensure staff's compliance with the organisation's Workplace Safety and Health (WSH) policies and procedures		
	Contribute to continuous improvement	Provide recommendations in the development of new recipes to renew menus based on suggestions given		
Provide current work processes and procedures to supervisors during process improvement reviews				
Suggest areas for continuous improvement within workstation				
Execute continuous improvement activities within workstation				
Operate emerging technology and tools to improve work productivity				
Deliver customer experience	Follow customer service standards			
	Escalate feedback on service challenges through proper escalation channels			
	<b>Technical Skills and Competencies</b>		<b>Generic Skills and Competencies (Top 5)</b>	
	Asian Cold Dish and Dessert Preparation	Level 1	Communication	Intermediate
	Asian Cuisine Preparation and Cooking	Level 2	Interpersonal Skills	Intermediate
	Chinese Dry-Heat Dish Preparation and Cooking	Level 2	Teamwork	Intermediate
	Chinese Moist-Heat Dish Preparation and Cooking	Level 2	Problem Solving	Basic
	Cost and Control Management	Level 2	Leadership	Basic
	Customer Data Analysis	Level 1		
	Customer Service Excellence	Level 1		
	Emergency Response Management	Level 2		

	Food and Beverage Equipment Maintenance	Level 2
	Food and Beverage Inventory Management	Level 1
	Food and Beverage Production Management	Level 1
	Food and Beverage Quality Audit and Compliance	Level 1
	Food and Beverage Recipe Formulation	Level 3
	Food Safety and Hygiene	Level 1
	Food Science Application	Level 3
	Food Waste Disposal and Reduction	Level 2
	Halal Certification Compliance for Food and Beverages Operations	Level 2
	Indian Dry-Heat Dish Preparation and Cooking	Level 2
	Indian Moist-Heat Dish Preparation and Cooking	Level 2
	Legislative and Regulatory Compliance	Level 2
	Malay Dry-Heat Dish Preparation and Cooking	Level 2
	Malay Moist-Heat Dish Preparation and Cooking	Level 2
	Meat Storage and Fabrication	Level 2
	Productivity Optimisation for Food and Beverages Operations	Level 2
	Quality Assurance Management	Level 2
	Seafood Storage and Fabrication	Level 2
	Specialty Cuisine Preparation and Cooking	Level 2
	System and Work Process Improvement	Level 1
	Technology Application and Implementation	Level 2
	Western Cold Dish Preparation	Level 1
	Western Dry-Heat Dish Preparation and Cooking	Level 2
	Western Moist-Heat Dish Preparation and Cooking	Level 2
	Workplace Safety and Health for Food and Beverage Operations	Level 2
<b>Programme Listing</b>	For a list of Training Programmes available for the Food Services sector, please visit <a href="http://www.skillsfuture.sg/skills-framework/food-services">www.skillsfuture.sg/skills-framework/food-services</a>	

The information contained in this document serves as a guide