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Latest release

Sub-major Group

32 Chefs and Food Trades Workers

OSCA - Occupation Standard Classification for Australia

Reference period: 2024, Version 1.0

Released 6/12/2024

32 Chefs and Food Trades Workers

Plan, organise, prepare and cook food for dining and catering establishments, bake bread and pastry goods, and prepare meat for sale.

Senior Chefs are excluded from this sub-major group. Senior Chefs are included in Occupation 161631 Senior Chef.

OSCA skill level

The occupations in this sub-major group have a skill level corresponding to the qualifications and experience below.

- Skill Level 2: AQF Associate Degree, Advanced Diploma, Diploma, or at least three years of relevant experience
- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Minor Group

321 Chefs

Plan and organise the preparation and cooking of food in dining and catering establishments.

Senior Chefs are excluded from this minor group. Senior Chefs are included in Occupation 161631 Senior Chef.

OSCA skill level

The occupations in this minor group have a skill level corresponding to the qualifications and experience below.

- Skill Level 2: AQF Associate Degree, Advanced Diploma, Diploma, or at least three years of relevant experience

Unit Group

3211 Chefs

Plan and organise the preparation and cooking of food in dining and catering establishments.

Senior Chefs are excluded from this unit group. Senior Chefs are included in Occupation 161631 Senior Chef.

OSCA skill level

The occupations in this unit group have a skill level corresponding to the qualifications and experience below.

- Skill Level 2: AQF Associate Degree, Advanced Diploma, Diploma, or at least three years of relevant experience

Occupation

321131 Chef

Plans and organises the preparation and cooking of food in a dining or catering establishment.

Senior Chefs are excluded from this occupation. Senior Chefs are included in Occupation 161631 Senior Chef.

Specialisations

- Aged Care Chef
- Chef de Partie
- Commis Chef
- Demi Chef
- Hospital Chef

Skill level: 2

Main tasks

- Assists in the planning of menus and determining food quantities and costs
- Prepares and cooks food according to recipes or personal judgment and experience
- Monitors food quality and presentation
- Manages and trains Cooks and Kitchenhands in food preparation, cooking techniques and food safety
- Orders and maintains inventory of food and kitchen supplies, ensuring it meets daily production needs
- Collaborates with management to develop new dishes and improve existing recipes
- Coordinates with front-of-house staff to ensure efficient food service
- Ensures compliance with health and safety regulations in the kitchen

Minor Group

322 Food Trades Workers

Bake bread and pastry goods, prepare meat for sale, and prepare and cook food for dining and catering establishments.

OSCA skill level

The occupations in this minor group have a skill level corresponding to the qualifications and experience below.

- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Unit Group

3221 Bakers

Prepare and bake bread loaves, rolls, biscuits and other baked goods.

OSCA skill level

The occupations in this unit group have a skill level corresponding to the qualifications and experience below.

- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Occupation

322131 Baker

Prepares and bakes bread loaves, rolls, biscuits and other baked goods.

Specialisations

- Biscuit Maker
- Dough Maker

Skill level: 3

Main tasks

- Weighs and measures ingredients according to recipes
- Mixes ingredients to form dough or batter using electric mixers or by hand
- Operates machines which roll, knead, shape and mould dough, slice bread and cut biscuits
- Coordinates the forming, loading, baking, unloading, depanning and cooling of batches of bread, rolls and other products
- Decorates and garnishes baked goods as required
- Orders and maintains inventory of baking supplies and ingredients
- Maintains the cleanliness of equipment and operation of a bakery before production runs to ensure compliance with work health and safety regulations
- May take orders from customers and handle payments

Unit Group

3222 Butchers and Smallgoods Makers

Select, cut, trim, prepare and arrange meat for sale and supply, operate meat and smallgoods processing machines, and manage the processes in the production of smallgoods.

OSCA skill level

The occupations in this unit group have a skill level corresponding to the qualifications and experience below.

- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Occupation

322231 Butcher or Smallgoods Maker

Selects, cuts, trims, prepares and arranges meat for sale or supply, operates meat or smallgoods processing machines, or manages the processes in the production of smallgoods.

Skill level: 3

Main tasks

- Selects and inspects meat to ensure quality and freshness
- Cuts, trims and prepares meat according to customer requirements
- Operates meat processing machines such as slicers, grinders and tenderisers
- Weighs, labels and packages meat products for sale or supply
- Maintains cleanliness and hygiene standards in meat preparation and display areas
- Manages inventory and orders meat supplies as needed
- Creates and maintains attractive displays of meat products
- Assists customers to select and purchase meat products
- Prepares and produces smallgoods such as sausages, bacon and ham
- Monitors the smallgoods production process to ensure quality, hygiene and efficiency

Unit Group

3223 Cooks

Prepare, season and cook food in dining and catering establishments.

Chefs, Fast Food Cooks and Kitchenhands are excluded from this unit group. Chefs are included in Occupation 321131 Chef. Fast Food Cooks are included in Occupation 851131 Fast Food Cook. Kitchenhands are included in Occupation 851231 Kitchenhand (General).

OSCA skill level

The occupations in this unit group have a skill level corresponding to the qualifications and experience below.

- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Occupation

322331 Cook

Prepares, seasons and cooks food in a dining or catering establishment.

Chefs, Fast Food Cooks and Kitchenhands are excluded from this occupation. Chefs are included in Occupation 321131 Chef. Fast Food Cooks are included in Occupation 851131

Fast Food Cook. Kitchenhands are included in Occupation 851231 Kitchenhand (General).

Skill level: 3

Main tasks

- Inspects and selects ingredients for cooking
- Measures, cleans, chops, blends, seasons, heats and cools food
- Monitors food cooking processes to ensure proper cooking and presentation
- Coordinates, supervises and collaborates with kitchen staff in food preparation and cooking
- Cleans and maintains kitchen equipment and utensils
- Monitors and maintains inventory of food supplies and equipment
- Assists in the development of new recipes and menu items

Unit Group

3224 Pastrycooks

Prepare and bake buns, cakes, pastries and desserts in kitchens.

OSCA skill level

The occupations in this unit group have a skill level corresponding to the qualifications and experience below.

- Skill Level 3: AQF Certificate III including at least two years of on-the-job training, AQF Certificate IV, or at least three years of relevant experience

Occupation

322431 Pastrycook

Prepares and bakes buns, cakes, pastries and desserts in a kitchen.

Specialisation

- Cake Decorator

Skill level: 3

Main tasks

- Weighs and measures ingredients according to recipes
- Makes, mixes, kneads, shapes and moulds dough for various pastries and desserts
- Prepares pastry fillings

- Bakes buns, cakes, pastries and desserts, monitoring oven temperatures and product appearance
- Decorates and finishes pastries, cakes and desserts with icing, glaze or other toppings
- Orders and maintains inventory of pastry supplies and ingredients
- Maintains the cleanliness of equipment and operation of a kitchen to ensure compliance with work health and safety regulations
- Collaborates with other kitchen staff to coordinate pastry production
- May package finished pastries for sale