



# COOKS

NOC 63200

Prepare and cook a wide variety of food in eating establishments, such as hotels, restaurants, hospitals, and schools.



### 3-YEAR OUTLOOK



Good

### 3-YEAR JOB OPENINGS

**590**

### MEDIAN HOURLY WAGE

**\$15.30**

\$15.30    \$20.00  
LOW        HIGH

### TYPICALLY REQUIRED



High school / on-the-job  
training

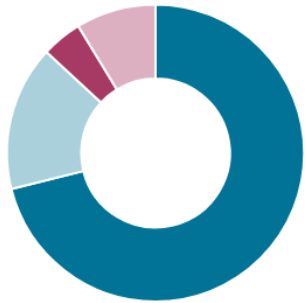
### EMPLOYED

**3,547**

### AVERAGE SALARY

**\$31,000**

The information presented is based on data for New Brunswick. To learn more about the data provided, visit [www.nbjobs.ca/occupations](http://www.nbjobs.ca/occupations).



### EMPLOYMENT BY INDUSTRY

<b>71.1%</b>	Accommodation and food services
<b>15.8%</b>	Health care and social assistance
<b>4.4%</b>	Retail trade
<b>8.7%</b>	All Other Industries



### EMPLOYMENT BY AGE

<b>25.3%</b>	15-24
<b>14.6%</b>	25-34
<b>17.6%</b>	35-44
<b>17.7%</b>	45-54
<b>20.8%</b>	55-64
<b>4.1%</b>	65+

### ALSO KNOWN AS

- Apprentice Cook
- Cook
- Dietary Cook
- First Cook
- Grill Cook
- Hospital Cook

### MAIN DUTIES:

This group performs some or all of the following duties:

- Prepare and cook complete meals or individual dishes and foods
- Prepare and cook special meals for patients as instructed by dietitian or chef
- Schedule and supervise kitchen helpers
- Oversee kitchen operations
- Maintain inventory and records of food, supplies and equipment
- May set up and oversee buffets
- May clean kitchen and work area.

