

Progression Pathways

Executive Chef / Head Chef



How to use your Progression Pathway

This Progression Pathway is designed to show you the opportunities that exist to progress your career in tourism and some of the key skills you will need to succeed at every stage of your career, from entry level to leadership roles.

Within the Progression Pathway you will find links to courses on our [Learning Hub](#), and academic courses available nationwide from our [Course Finder](#) on tourismcareers.ie

Whether you want to pursue a further or higher education course, upskill on the job, or sign up to our self-directed professional development courses, there are many opportunities to enhance your skillset and progress your career in Tourism.

To find out more about careers and jobs in Tourism, visit tourismcareers.ie

Progression Pathway

**Executive Chef/
Head Chef****Eddie Attwell**
Head Chef

Eddie Attwell is Head Chef at Eccles Hotel Glengariff. Both Eddie's parents worked as chefs which inspired him from a young age. Eddie obtained a degree in culinary arts which enabled him to develop the fundamental skills to pursue his dream career. Find out more about Eddie's career [here](#)

Louise Brosnan
Sous Chef

Louise Brosnan is Sous Chef in Dingle restaurant Solas. Louise studied Culinary Arts in IT Tralee and has been passionate about cooking from her childhood growing up in a B&B. Find out more about Louise's career [here](#)



STAGE 1:

Kitchen Porter



Fundamentals of the
kitchen



Food Storage



Maintaining cleanliness of
all kitchen areas



Food preparation
including washing of
produce, peeling and
cutting etc.



Accepting food and
non-food consumable
deliveries and storing
appropriately



Customer Service

Suggested Academic Courses for Career Progression



Culinary Skills

5M2088 Professional Cookery



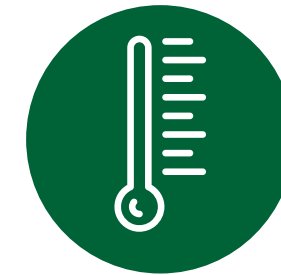
For other courses visit [here](#)

Check out our [Introduction to Customer Service](#), [Fundamentals of Food and Beverage Service](#) at the Learning Hub

STAGE 2: Commis Chef



Cleaning procedures & safe usages and storage of cleaning chemicals



HACCP process and procedures



Food storage and labelling



Cleaning procedures



Allergen awareness



Safe work practice

Suggested Academic Courses for Career Progression



[6M2099 Professional Cookery](#)

[Higher Certificate in Culinary Arts-Professional Chef Program](#)

[Commis Chef Apprenticeship Programme](#)



For other courses visit [here](#)

STAGE 3:

Chef de Partie



Suggested Academic Courses for Career Progression



[Bachelor of Arts \(Hons\) in Culinary and Gastronomic Sciences](#)

[Chef De Partie Apprenticeship Programme](#)

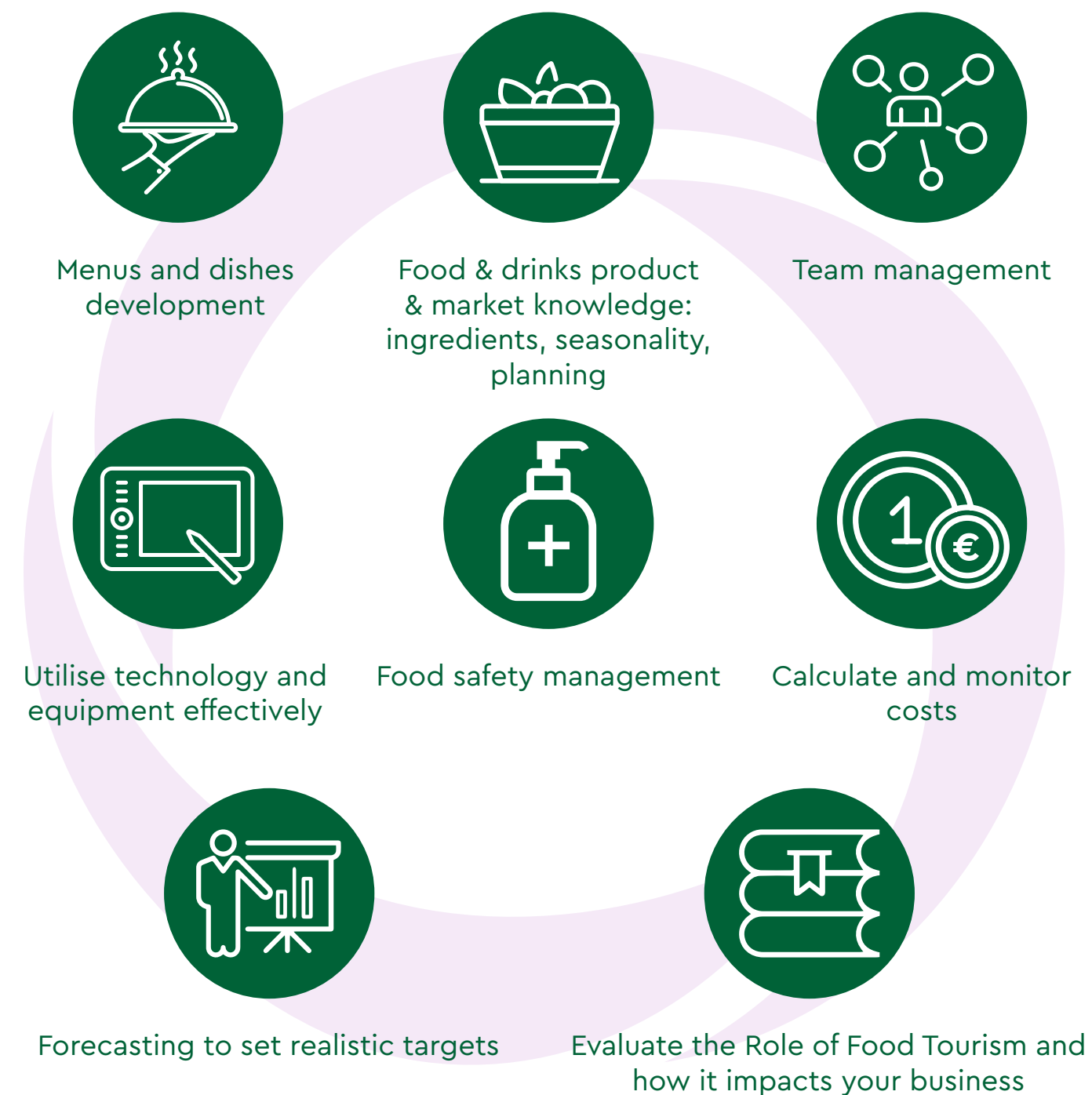


For other courses visit [here](#)

Check out our [Lead and Manage People](#), [Prepare and Monitor Budgets](#) module at the Learning Hub



STAGE 4: Sous Chef



Suggested Academic Courses for Career Progression



Bachelor Of Arts (Honours) In Culinary And Gastronomic Sciences
Sous Chef Apprenticeship Programme



For other courses visit [here](#)

Check out our [Lead and Manage People](#), [Prepare and Monitor Budgets](#) module at the Learning Hub



STAGE 5: Head Chef/ Executive Chef



Multi-cultural awareness



Creativity and innovation



Manage staff training and development

Suggested Academic Courses for Career Progression



[MA Gastronomy & Food Studies](#)

[MSc Culinary Innovation and Food Product Development](#)



For other courses visit [here](#)

Check out our [Lead and Manage People](#), [Prepare and Monitor Budgets](#) module at the Learning Hub



For more info see

[TourismCareers.ie](https://www.tourismcareers.ie)