



The Chef Development Check

A practical self-assessment designed to help chefs identify which business, operational and leadership skills they've already been exposed to—and which areas could become the next step in their career.

For each question, tick one:

- Yes - I regularly do this
- I've had some exposure to this
- No - I've never done this

Understanding Food Cost

Have you ever costed a dish from start to finish?

- Yes Some Exposure No

Do you know your kitchen's target food cost?

- Yes Some Exposure No

Have you ever adjusted a recipe to improve profitability?

- Yes Some Exposure No

Understanding the Business

Have you ever looked at a sales report?

- Yes Some Exposure No

Do you know which dishes sell the most in your kitchen?

- Yes Some Exposure No

Have you ever suggested removing an item from the menu?

- Yes Some Exposure No

Have you ever thought about why an item is on the menu?

- Yes Some Exposure No

Systems

Have you ever created or improved a prep list?

- Yes Some Exposure No

Have you ever written a kitchen procedure or standard?

- Yes Some Exposure No

Have you ever simplified a process to save time or reduce waste?

- Yes Some Exposure No

Kitchen Thinking

Have you ever identified unnecessary complexity in your kitchen?

- Yes Some Exposure No

Have you ever suggested a better way of doing something?

- Yes Some Exposure No

Have you ever asked 'Should we be doing this?' instead of simply doing it?

- Yes Some Exposure No

Leadership

Have you ever shown another chef how to do something?

- Yes Some Exposure No

Have you ever been responsible for opening or closing a kitchen?

- Yes Some Exposure No

Have you ever been left in charge of a service?

- Yes Some Exposure No

What Your Results Mean

Every 'No' represents an opportunity rather than a weakness.

Most chefs spend years developing their cooking skills, but have fewer opportunities to learn the wider business, operational and leadership skills that help build exceptional kitchens.

This check isn't about passing or failing. It's about identifying the areas that could become the next step in your development.

Ready to Continue Your Development?

If you'd like to develop the skills that aren't usually taught in a professional kitchen, The Hospitality Cure offers practical Chef Development based on decades of real-world leadership experience.

Book a Free Conversation.

www.thehospitalitycure.co.nz