

Lees essay

by Lee Marcin Rafal Boguszewski

Submission date: 16-Dec-2025 02:04PM (UTC+0000)

Submission ID: 271219606

File name: 62018_Lee_Marcin_Rafal_Boguszewski_Lees_essay_705811_769345575.docx (18.33K)

Word count: 1394

Character count: 8090

Module name: Employability and career development

Module code: **LCLM4005**

Student name: Lee Boguszewski

Student number: 2429421

Lecturer: Sukhpreet Gerwal

Task 1: Comparison of Four Chinese Takeaway Chef Job Adverts

This task analyses and compares four job adverts for the role of a Chinese takeaway chef in order to identify the key skills and knowledge required for this profession. Although the adverts come from different takeaway businesses, they reveal many similarities in expectations due to the fast-paced and demanding nature of the role.

The first job advert, from a small independent Chinese takeaway, focuses mainly on core cooking skills. It requires experience in preparing traditional Chinese takeaway dishes such as fried rice, chow mein, stir-fries, and sauces. The advert emphasises the importance of maintaining consistent food quality and taste, as customers expect the same standard every time they order. Knowledge of food hygiene regulations and maintaining a clean kitchen environment is essential. The chef is also expected to work efficiently during busy periods and follow instructions from senior kitchen staff. Attention to detail is highlighted, as small mistakes in seasoning or cooking time can affect customer satisfaction.

The second advert, from a busy city-centre takeaway, highlights speed and the ability to work under pressure as key requirements. This role involves handling high volumes of orders, especially during peak times such as evenings and weekends. The advert stresses teamwork, as the chef must work closely with other kitchen staff to ensure orders are prepared quickly and accurately. Knowledge of portion control and stock management is required to reduce waste and maintain profitability. Experience using commercial kitchen equipment such as woks, deep fryers, and gas burners is also mentioned, along with the need to follow health and safety procedures at all times.

The third advert, from a restaurant and takeaway business, places emphasis on versatility and reliability. The chef is expected to prepare a wide range of dishes and follow set recipes accurately to meet company standards. Knowledge of authentic Chinese cooking techniques, flavour balance, and presentation is important. The advert also highlights punctuality, the ability to follow instructions carefully, and maintaining a professional attitude in the kitchen. The ability to adapt to changes in menu items or customer demand is also valued.

The fourth advert, from a late-night takeaway, focuses on flexibility and stamina. The chef must be able to work long hours, including late nights, weekends, and public holidays. Maintaining food quality and hygiene standards during busy service periods is essential. Knowledge of health and safety regulations, allergen awareness, and correct food storage procedures is also required to ensure customer safety and legal compliance. This advert also highlights the importance of remaining calm under pressure during late-night peak periods.

Across all four job adverts, several common skills are clearly identified. These include strong cooking ability, time management, teamwork, reliability, and the ability to work under pressure. All adverts also highlight the importance of maintaining cleanliness and following food hygiene regulations. Common knowledge areas include food safety, use of commercial kitchen equipment, stock control, and consistency in food quality. In conclusion, despite differences in business size and operating hours, the adverts demonstrate that the core requirements of a Chinese takeaway chef remain largely the same across the industry.

Task 2: Self-Assessment Using a SWOT Analysis

This section presents a self-assessment using a SWOT analysis to evaluate my employability and personal development in relation to the role of a Chinese takeaway chef. The analysis considers my strengths, weaknesses, opportunities, and threats, supported by examples of readiness for employment and advancement.

One of my main strengths is that I am a quick learner. I am able to pick up new tasks, recipes, and kitchen routines quickly, which is especially important in a busy takeaway environment. When introduced to new dishes or equipment, I can observe, listen, and apply instructions effectively. Feedback from colleagues and supervisors has shown that I understand instructions clearly and can adapt to different working methods. This ability allows me to contribute positively even when learning new skills and helps reduce training time for employers.

Another strength is my strong work ethic and reliability. I understand the importance of arriving on time, following hygiene rules, and completing tasks properly. Balancing work responsibilities with learning commitments has helped me develop good time-management skills. I am aware that food hygiene and cleanliness are critical in professional kitchens, and I consistently follow safety procedures. These qualities demonstrate my readiness for employment and personal advancement within the catering industry.

However, a key weakness identified is shyness, particularly when communicating with new colleagues or supervisors. At times, this can make it difficult for me to ask questions or speak up if I am unsure about a task. In a kitchen environment where clear communication is essential, this could lead to misunderstandings or mistakes if not addressed. While I am comfortable completing tasks independently, I recognise that confidence in communication is an area that needs improvement. I am actively working on this by gradually increasing interaction and challenging myself to speak up when needed.

There are several opportunities available to help address this weakness. Gaining more experience in busy kitchens will naturally build confidence through daily interaction with colleagues. Learning from experienced chefs and receiving constructive feedback can also help improve communication skills. Training courses and on-the-job learning provide further opportunities for development and allow me to observe best practice in professional kitchen environments.

Potential threats include competition from more confident and experienced chefs. The catering industry is fast-paced, and employers often value confidence and teamwork alongside technical skills. If shyness is not managed, it could affect my ability to progress or take on more responsibility in the future. However, awareness of this weakness allows me to take proactive steps to improve.

Overall, this SWOT analysis shows that I have a strong foundation of skills, particularly my ability to learn quickly and my positive attitude to work. It also highlights clear areas for development that can be improved through experience, training, and self-reflection.

Task 3: Employment Goals and Personal Development Plan

Based on the weakness identified in the self-assessment, this task sets out employment goals and a personal development plan focused on overcoming shyness and improving communication skills in the workplace.

In the short term, my goal is to become more confident when communicating in the kitchen. This includes asking questions when I am unsure, confirming instructions, and interacting more with colleagues during shifts. This goal is important because clear communication helps prevent mistakes, improves teamwork, and ensures smooth service during busy periods. Improving confidence will also allow me to learn more effectively from experienced chefs and feel more comfortable in the workplace.

In the long term, my goal is to become a confident and reliable Chinese takeaway chef who can work independently and as part of a team. I aim to be comfortable communicating with colleagues and supervisors and eventually take on more responsibility within the kitchen. Overcoming shyness aligns with my career aspirations, as progression in the catering industry often requires confidence, teamwork, and leadership skills.

To achieve these goals, I have developed a personal development plan with specific actions. One action is to make a conscious effort to communicate daily with colleagues, even in small ways such as confirming tasks or offering help. I will also aim to ask questions whenever I am unsure rather than remaining silent, as this will improve accuracy and learning. Observing confident colleagues and learning from their communication style will help me understand effective ways to interact in the kitchen. Seeking regular feedback from supervisors will allow me to identify progress and areas for further improvement.

Realistic timelines have been set to support this plan. Within three months, I aim to feel more comfortable speaking to colleagues during shifts. Within six months, I expect to confidently ask questions and communicate effectively during busy service periods. Within twelve months, I aim to be a confident team member who can contribute positively to kitchen operations and support others when needed.

Resources needed include support from colleagues and supervisors, on-the-job experience, and personal reflection. Progress will be measured through feedback from supervisors, increased confidence in communication, improved teamwork, and a reduction in mistakes caused by misunderstandings.

In conclusion, setting clear employment goals and following a structured personal development plan will help me overcome shyness, strengthen communication skills, and support long-term success as a Chinese takeaway chef.