

ACADEMIC AND EMPLOYABILITY SKILLS



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INTRODUCTION

In today's increasingly competitive employability market, it has become crucial for students and young graduates to assess their academic and employability skills continuously so that they may attain relevant opportunities in the future. The following discussion will include a succinct account of my skills and abilities while referring to the overall skills required for working as a chef today.



A background image showing a chef's hands plating a dish. The chef is using a knife to garnish a plate with salmon, vegetables, and a pink flower. The image is slightly blurred and has a dark overlay.

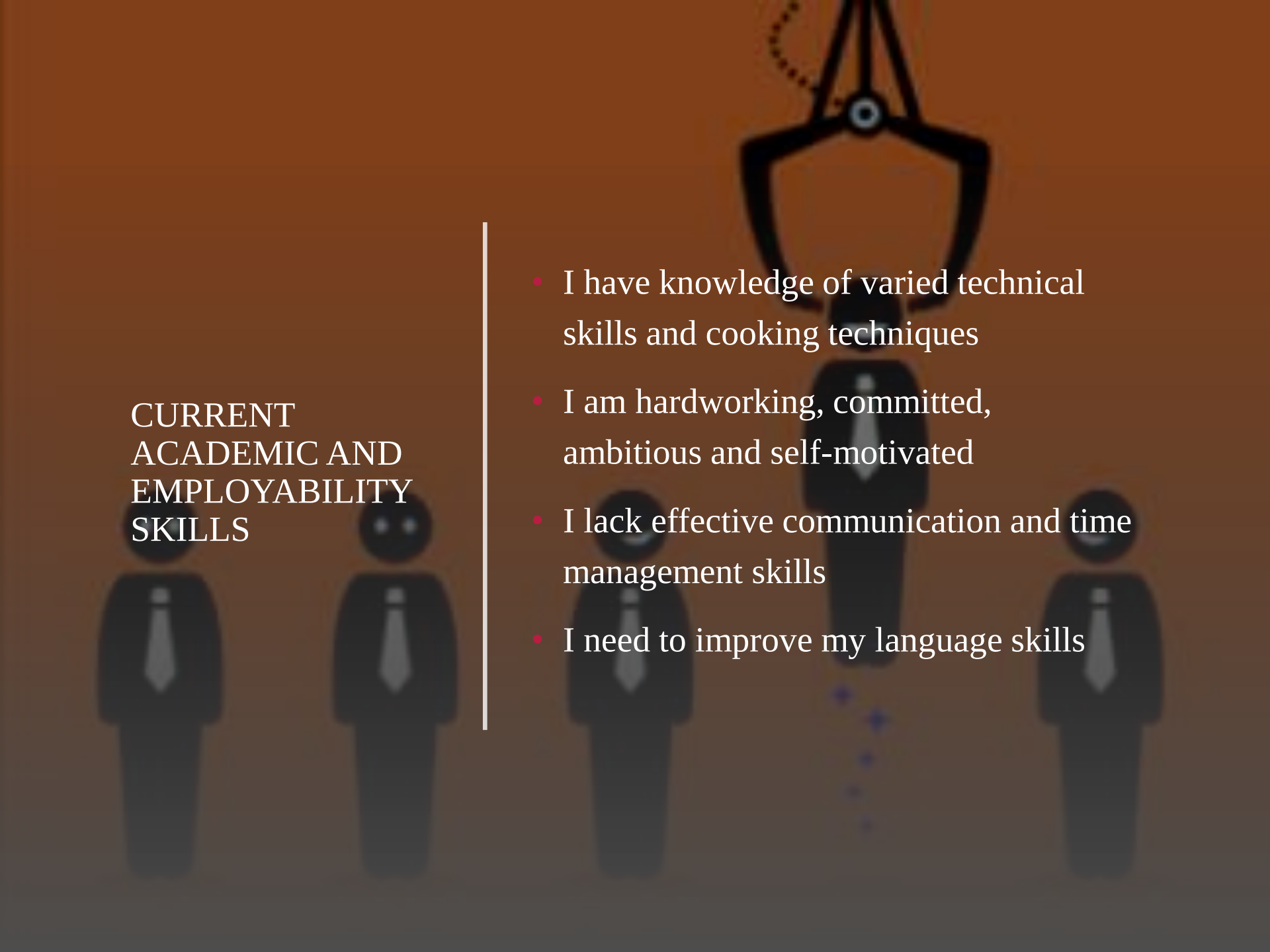
SKILLS REQUIRED FOR WORKING AS A CHEF

- I aspire to work as a chef in my future professional life
- I will have to create a vision for the diverse cuisines
- I will have to oversee quality control
- I will have to liaise with suppliers, design menus and manage the kitchen budget



SKILLS REQUIRED FOR WORKING AS A CHEF

- Individuals must have a passion for cooking
- They must be self-motivated and flexible.
- Communication and teamwork skills are important
- Attention to detail is also required
- Knowledge of foreign is valuable



CURRENT ACADEMIC AND EMPLOYABILITY SKILLS

- I have knowledge of varied technical skills and cooking techniques
- I am hardworking, committed, ambitious and self-motivated
- I lack effective communication and time management skills
- I need to improve my language skills

SWOT ANALYSIS

STRENGTHS	1. Oral communication 2. Creativity 3. Leadership
WEAKNESSES	• Mental toughness • Listening skill • Procrastination
OPPORTUNITIES	1. Networking 2. Internships 3. Former employer feedback
THREATS	• Economy • Covid 19 • Industry level competition

PERSONAL DEVELOPMENT PLAN

Developmental objectives	Activities	Resources required	Time frame	Monitoring and Control
To improve my communication skills	I will take up communicative and public speaking classes also practice with my family to improve my communication	Courses modules and lectures, laptop, internet connection and stationeries	3 months	I will monitor my improvements each month
To develop my time management skills	I will read extensively on the art of time management. I will learn the process of task prioritisation to manage my time effectively	Library access, laptop, internet connections and stationeries	2 months	I will take on different tasks and monitor my growth each week



CONCLUSION

It may thus be understood from these discussions that the role of a chef involves a wide range of responsibilities and tasks. I have identified the skills needed by chefs today while also reflecting on my own skills and abilities. In addition, I have highlighted my skill gaps and weaknesses along with identifying how they will be overcome effectively.

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