

# AIR FORCE CHEF

The role of an Air Force Chef is a creative, innovative job that allows you to show a little flare. Fuelling aircraft is one thing, but fuelling the people behind the Air Force is just as important.

This isn't your typical hospitality role. As you serve the community within a tight-knit team, every day you'll discover activities outside of your normal realm, but that's all a part of the excitement. The constant variety keeps you on your toes and helps build character and resilience.



## YOUR DAY-TO-DAY

With new menus created every day, you'll prepare high-quality meals for Air Force personnel in a range of different environments, including on bases, in-flight kitchens or in field kitchens, in support of exercises and operations. As part of your day-to-day role, you'll be required to handle, prepare and cook all types of food, including all types of meat, poultry, pork and seafood.

As part of a great team, you'll receive chef and military training and be challenged mentally, physically and creatively, all while helping to protect our country.

You'll also get varied experiences outside of kitchen duties. For instance, you could find yourself travelling on deployment at short notice to provide vital support for government disaster relief and humanitarian aid. There's never a dull day.

### Your duties may include:

- developing nutritious daily menus
- preparing main meals, salads, sweets, and in-flight rations
- procuring of rations and stock management
- preparing in-flight catering for aircrew and passengers
- supporting VIP events and functions
- training and preparation for deployments.

## HOW YOU'LL PROGRESS

Opportunities for progression and upskilling continue throughout your career. As you progress, the Air Force will provide you with development opportunities to assist you with your increasing leadership responsibility, as well as further education and specialised training within your chosen role. This world-class training will strengthen your skillset and help you to lead teams of aviators in future.

## WHERE YOU'LL WORK

Following training, you could be posted to Air Force bases located within Qld and the NT, with limited opportunity for overseas deployment. On promotion to the rank of Corporal and above, opportunities exist to be posted to a catering capability support position located within the ACT, NSW, Qld and Vic.

## HEALTH AND FITNESS

To join the ADF, you must be healthy and physically fit. This is partially assessed from the completion of an extensive questionnaire covering your medical history, followed by a physical examination.

You'll also be required to successfully pass a physical fitness assessment.

## Female:

- Sit-ups (feet held): 20
- Shuttle Run Score: 5.1.

## Male:

- Sit-ups (feet held): 20
- Shuttle Run Score: 6.1.

## MILITARY TRAINING

**Course:** Air Force Recruit Course

**Duration:** 11 weeks

**Location:** RAAF Base Wagga, NSW

During this training, you'll transition from civilian to Service life, acquiring the basic knowledge, skills and physical fitness required for your role and learning to become an effective and productive member of the Air Force.

### The major elements of the course include:

- personal development and teamwork
- parade drill
- weapon handling and firing
- airfield defence
- fire fighting
- physical fitness
- Air Force history, customs and traditions
- military law.

After graduation, you'll undertake Initial Employment Training (IET) in your trade or category.

## EMPLOYMENT TRAINING

**Course:** ADF Catering Operators Course

**Duration:** 27 weeks

**Location:** ADF School of Catering (ADFSC), HMAS Cerberus, Vic

Chisholm Institute of TAFE in partnership with the ADFSC delivers the Initial Employment Training (IET) for chef trainees. This consists of 27 weeks of chef training delivered through TAFE, with time spent in the HMAS Cerberus Kitchen Simulator consolidating skills and knowledge as well as developing bulk catering skills using modern cooking technologies. Here you will commence your trade apprenticeship and complete your Certificate III in Commercial Cookery.

The ADF Catering Operator Course provides both practical and theoretical instruction in all aspects of cookery and kitchen activities, including developing the skills essential to working successfully in both the land and maritime domains. To provide diverse, balanced and nutritious meals, you will

be required to handle, prepare and cook with wide range of proteins, carbohydrates, fruits and vegetables. You'll also be educated in aspects of equipment safety, nutrition, customer service and working in a small teams.

Topics include:

- Preparing poultry, seafood and meat dishes (beef, lamb, pork, game)
- Preparing vegetables, fruit, eggs and baked goods
- Preparing appetisers, salads, stocks, sauces and soups
- Producing pastry, cakes, breads and desserts
- Preparing food to meet special dietary requirements
- Preparing dishes using basic methods of cooking
- Producing and serving food for buffets
- Maintaining the quality of perishable items
- Using food preparation equipment
- Co-ordinating cooking operations
- Planning and costing basic menus
- Cleaning kitchen premises and equipment
- Participating in environmentally sustainable work practices, working effectively with
- other and as a Chef
- Use of hygienic practices for food safety
- Participating in safe food handling and safe work practices
- Dealing with conflict situations
- Coaching others in job skillsation.

Upon completion of IET, you'll be awarded a Certificate III in Commercial Cookery. Chef Trade Certification occurs 3 years' post commencement of the IET program and combines the Certificate III in Commercial Cookery and evidence gathered by completion of the Air Force Chef Workplace Journal. Trade Certificates are issued by the Commissioner for Vocational Training, NSW Government Department of Education which are industry recognised as the same level as a completed apprenticeship.

## SALARY

You'll be paid while you train, and on completion of your Initial Military Training and Employment Training, you'll earn at least:

### YOUR STARTING SALARY



**FROM**  
**\$60,517** AUD PER YEAR

### YOUR SALARY ONCE TRAINED



**FROM**  
**\$82,322** AUD PER YEAR

Correct as at 20 Oct 26.