



CONNECTING YOUNG CHEFS WITH THE RIGHT EMPLOYERS

There's no doubt that working within professional kitchens can be tough, but also very satisfying. With the right employers you can expect to enjoy a long and fulfilling career.

Choosing the right employer is important because you want to know in advance what working conditions and career prospects to expect.

There are many great employers out there who are signing up to the Visionarychefs.com Charter, employers that are looking to nurture talent.

Our national network of colleges and employers could match you to just the role you're looking for.

VISIONARYCHEFS.COM
SECURING THE FUTURE OF PROFESSIONAL KITCHENS

SUPPORTING

**Hospitality
Action**

STUDENT
REGISTRATION



VISIONARY CHEF CHARTER

1. Not overworking staff (even if they ask to) whilst keeping working hours within legal limits
2. Paying staff overtime or registering time to be paid back in lieu
3. Paying staff on time
4. Providing a safe working environment
5. Ensuring staff receive formal breaks
6. A company policy or industry membership that supports mental health well-being e.g. Hospitality Action
7. Mental Health risk assessments/ training understood by staff and managers
8. The company has a formal 'banter policy' that removes potentially offensive racist, disability, homophobic, misogynistic and religious banter from the workplace.
9. An Employee Handbook that sets out how staff can reach out for help if they feel their mental fitness is at risk
10. An active appraisal system that monitors employee feedback, training and development

START
PLANNING
YOUR CAREER



SCHOLARSHIPS

So, after registering and loading your profile you're contacted by an ideal employer. However, this employer means you may need to relocate.

Coming soon, a new Scholarship is available which means we can support young chefs with costs around accommodation, transport and small equipment, so you can make the best first impression.