

Australian Institute of TechnicalChefs Inc.

(Members are commonly known as a Tchef)

What makes registration as a **professional chef** with the Institute uniquely different from membership of any other chef's association.

First registration as a Tchef is the highest national accreditation that can be acquired as a professional chef in Australia. AITC membership identifies Certification – Experience and Professional attitude.

A genuine professional chef requires two levels of skills: **HARD SKILLS AND SOFT SKILLS.**

- **Hard skills** are measured by basic training, experience, and often aligned with an obscure title or a degree of authority: EG. apprentice, cook, chef, station chef, master chef, sous-chef, executive sous-chef, executive chef, chef de cuisine, head cook head chef, corporate chef, and the many descriptions in occupations that require the competencies of a legitimate hard skilled chef, e.g., company representatives, cookery teachers, consultants etc.
- Then we have universal labels that are used to attempt to identify a person who cooks for a living EG. master chef, celebrity chef, demonstration chef, etc. These titles do not necessarily describe the title holder's industrial responsibility and often they may not even have legitimate **hard skills** of a chef.

Soft skills are much harder to quantify, however, ultimately soft skills form the most important attributes that makes up a PROFESSIONAL CHEF.

Soft skills are acquired in a second learning curve beyond basic training and experience, when a chef develops a professional mindset (**Attitude**) where:

- Continuous Professional Development,
- Flexibility,
- Being Confident,
- Follows Agreed Culinary Codes,
- Demonstrates Leadership,
- Is Self-Disciplined,
- Is Self-Motivate
- And has A Work Ethic

are a **vital companion** to hard skills as a professional.

A professional chef requires both legitimate **hard and soft skills. As does a registered TechnicalChef.**

A TechnicalChef has documented hard skill as a cookery expert and has demonstrated they have added the **soft skills** of a professional, which additionally inevitably indicates leadership qualities.

A TechnicalChef is the culinary equivalent to a chartered chef (akin to a chartered accountant verse an accountant).

The word 'TECHIEF' is written in a large, bold, orange, blocky font. The letters are thick and have a slightly irregular, hand-drawn appearance. The 'T' is particularly tall and narrow, while the 'E's are wide and short. The overall style is modern and graphic.