

Back of the House Food & Beverage Personnel

Match the following terms with the correct definition.

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| _____ An experienced chef who plays a largely supervisory role: managing the business aspects of the kitchen (money, food orders), | A. Fry cook. |
| _____ They prepare of sauces and possibly sautéed dishes in the kitchen. | B. Sous Chef |
| _____ Prepares and oversees all fish and seafood dishes. | C. Executive Chef |
| _____ Traditionally handles vegetable, egg, or soup dishes—generally things that do not involve meat. | D. Pastry chef |
| _____ Makes desserts, sweets, and can prepare pasta. | E. Fish cook. |
| _____ Takes care of all frying, specifically deep-frying. | F. Garde Manger |
| _____ In charge of the grill, specifically grilled meats. | G. Sauce chef. |
| _____ Responsible for all roasted foods and related jus or other sauce. | H. Grill cook |
| _____ Aids in overall kitchen management. Can serve as a representative of the kitchen when the chef de cuisine is away | I. Vegetable chef |
| _____ Responsible for most cold preparations: salads, charcuterie plates, and other cold hors d'oeuvres. | J. Roast chef |