

THE RESTAURANT: MEET THE STAFF

Kitchen staff teams depend on the type and size of a restaurant. The **chef de cuisine**, or **head chef**, manages the kitchen, gives directions on dish preparation, takes decisions about portions and service to the public and does the most difficult processes. They check materials, preparation times and methods, hygiene and correct functioning of equipment. They plan staff tasks and hours. They are responsible for apprentices, planning menus and buying raw materials. They supervise communication of orders and deliveries to the kitchen and restaurant and report to the food and beverage manager.

Sous chefs are usually part of larger kitchens. They support the chef de cuisine and substitute him/her when absent. In particular, they supervise the use of raw materials, dishes and equipment; do some preparation and take charge of preserving and storing foods. They also check maintenance and hygiene of equipment and premises, as well as communication between the different kitchen sectors.

The **chef de partie** substitutes the sous chef in smaller restaurants. They are technicians, who prepare the dishes, check the quality of raw materials and the maintenance and hygiene of the equipment and premises like the sous chefs. Besides that, they assign the tasks, coordinate their subordinates and manage orders and deliveries from suppliers. The final task they share with the chef de cuisine when there is no sous chef, is trying new dishes or different preparation techniques and new equipment if necessary.

Finally, there are **commis chefs**, who work at an operational level. They usually take care of meal preparation, organise basic ingredients and carry out simple activities during the preparation of dishes. They must also check quality of products, quantity of food and correct functioning of equipment.



Read the text again. Complete the diagram with the additional tasks for each role.
Start from the inside and work out!

_____ chef

- takes care of _____ preparation
- organises basic _____
- carries out _____ activities
- checks _____ and _____ of food
- checks correct functioning of _____

Chef de _____

- checks _____ and _____ of equipment and premises
- assigns _____, coordinates _____
- manages _____ and _____ from suppliers
- promotes new dishes and _____
- promotes new _____

_____ chef

- _____ the chef de cuisine and substitutes him/her when _____
- preserves and stores _____
- checks _____ between the different kitchen _____

Chef de _____

- manages the _____
- gives _____ on _____ preparation
- takes _____ about _____ and service to the _____
- does the most _____ processes
- checks _____, preparation _____ and methods
- plans staff _____ and _____
- is responsible for _____, planning _____ and buying _____ materials
- supervises _____ of orders and _____ to the _____ and restaurant