



12 Meet the kitchen staff

Get ready!

- 1 Before you read the passage, talk about these questions.

- 1 Who works in a restaurant kitchen?
- 2 What tasks must different employees do?



Behind the Scenes

by Julia Redkin

Customers know that the service at the Post Meridian is great. But few people know what happens **behind the scenes**.

Every morning, the **head chef** and the **sous chef** choose the day's **specials**. Then they tell the **butcher** which meats they need. And they also give directions to **prep cooks**.

At 6 o'clock, the restaurant opens. **Line cooks** listen to the **caller** to find out what foods to cook. On busy nights, a **swing cook** helps the line cooks at different food **stations**. Finally, the **pastry chef** prepares desserts. Everyone in the kitchen works together to make sure that customers have a great meal!

Reading

- 2 Read the article from a travel magazine, and then choose the correct answers.

- 1 What is the main idea of the article?
A who creates the menu at the restaurant
B the people who work in the kitchen at a restaurant
C what makes the kitchen staff at the restaurant special
D the most important customer service positions at a restaurant
- 2 According to the article, what is true about the restaurant?
A It has breakfast and lunch service.
B It offers a special dish every night.
C Its butcher and prep cooks do similar work.
D Its chefs also serve food in the restaurant.
- 3 Which of the following is NOT true about the head chef?
A They work with the sous chef on a daily basis.
B They influence what foods the restaurant serves.
C They give instructions to the butcher.
D They are responsible for preparing dessert.

Vocabulary

- 3 Match the job positions (1-8) with the descriptions of the job (A-H).

- | | |
|-----------------|-------------------|
| 1 ___ head chef | 5 ___ swing cook |
| 2 ___ sous chef | 6 ___ butcher |
| 3 ___ prep cook | 7 ___ pastry chef |
| 4 ___ line cook | 8 ___ caller |

- A generally cooks one type of food all night, such as sauces, fish or vegetables
B is in charge of all activities in the kitchen
C works at more than one food station when other cooks need help
D cuts up large pieces of meat
E helps the head chef and is in charge if the head chef is not there
F tells the kitchen staff what food customers ordered
G makes desserts
H prepares food before the restaurant opens



4 Complete the word or phrase that is similar in meaning to the underlined part.

- All of the fish is prepared at the fish place in a kitchen where a specific type of food is cooked. s _ _ t _ o _
- The server described the restaurant's meals that are only available on certain days to the customers. _ _ e _ i _ _ s
- Janie got a job as a dishwasher and learned what happens in the part that is not visible in restaurants. _ e _ _ n _ _ _ _ s _ e n _ _

5 Listen and read the article again. How many different kitchen employees work in the mornings?

Listening

6 Listen to a conversation between a line cook and a sous chef. Then mark the following statements as true (T) or false (F).

- ___ The restaurant opened 15 minutes early.
- ___ The line cook is responsible for preparing the special.
- ___ The line cook needs help from the swing cook.

7 Listen again, and fill in the blanks.

Sous Chef: How long until we 1 _____ the restaurant?

Line Cook: It's a 2 _____, so we have fifteen minutes before opening.

Sous Chef: Is all the 3 _____ done?

Line Cook: Yes, ma'am.

Sous Chef: What 4 _____ are you working tonight?

Line Cook: I'm in charge of the 5 _____.

Sous Chef: Excellent. Our 6 _____ for tonight is salmon.

Line Cook: So I'll probably need some help. Is there a 7 _____ available tonight?

Sous Chef: Yes. And he's great with fish.

Speaking

- 8** With a partner, act out the roles below, based on the dialogue from Task 7. Decide who Student A and Student B are. Then switch roles.

USE LANGUAGE LIKE:

Is all the prep work done?

I'm in charge of the fish station.

Our special for tonight is...

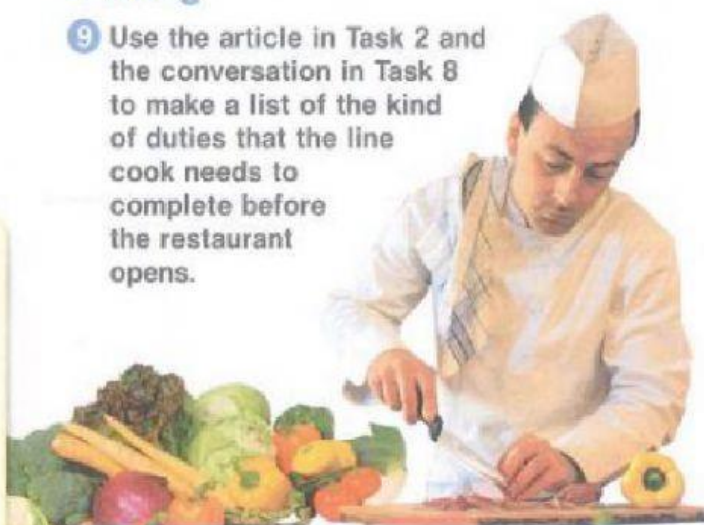
Student A: You are a sous chef. Talk to Student B about:

- when the restaurant opens.
- the day's special
- if the food prep is done.

Student B: You are a line cook at the Post Meridian Restaurant. Answer Student A's questions and tell them what station you will work at.

Writing

- 9** Use the article in Task 2 and the conversation in Task 8 to make a list of the kind of duties that the line cook needs to complete before the restaurant opens.



Station

1. Identify the night's _____
2. Do the _____
3. Ask the _____ for help





Unit 12

Sous Chef (W): How long until we open the restaurant?

Line Cook (M): It's a quarter to six, so we have 15 minutes before opening.

Sous Chef: Is all the prep work done?

Line Cook: Yes, ma'am.

Sous Chef: What station are you working tonight?

Line Cook: I'm in charge of the fish station.

Sous Chef: Excellent. Our special for tonight is salmon.

Line Cook: So I'll probably need some help. Is there a swing cook available tonight?

Sous Cook: Yes. And he's great with fish.

Activity 8

A: How long until we open the restaurant?

B: It's a quarter to six, so we have 15 minutes before opening.

A: Is all the prep work done?

B: Yes ma'am.

A: What station are you working at tonight?

B: I'm in charge of the fish station.

A: Excellent, our special for tonight is sea bass.

B: So I'll probably need some help. Is there a swing cook available tonight?

A: Yes. And he's great with fish.