

3 Match the photos with these activities from the text.

1 ☐ buying raw materials

2 ☐ giving directions

3 ☐ planning menus

4 ☐ preparing dishes



4 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