RESTAURANT STAFF

A) Who does what in arestaurant ? Match these pictures with the jobs.

Baretender – manager – host – Chef de cuisine – Waiter – Commis

A

B

C

D

E

F

B) Read this text

Restaurant staff teams depend on the size of the restaurant. First, the **Chef de Cuisine** or **head chef** manages the kitchen, makes sure everything runs smoothly[1], gives directions about portions and service to the public and does the most difficult process in the elaboration of dishes. They check materials, preparation times, methods and hygiene and the correct functioning of all the equipment. He is also responsible for apprentices [4], planning menus and buying raw material[3]. They supervise communication of orders and deliveries to the kitchen but also to the restaurant and report the food and beverages to the manager and bartender.

Then the **Sous Chefs** support the Chef de Cuisine. They check the hygiene and of supervise the equipment and premises [2]. They supervise the use of raw materials and dishes. They also do some preparations and are in charge of preserving food and storing food. They make sure of the good communication between all the sectors.

The **Chef de Partie** prepares the dishes and checks the quality of the food and raw material and premises like the Sous Chef. Beside that, they assign tasks, coordinate and subordinate 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** who work at an operational level. They take care of meal preparation, organize basic ingredients and carry out simple activities during the preparation of dishes. They must check the quality of food products they use, its quantity and report and make sure of the correct functioning of the equipment.

1: que tout tourne bien 2: les locaux 3: matières premières 4: les apprentis

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B) Listen to these soundtracks and say who can say so in a restaurant

1.
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

2.
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

3..
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

4.
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

5.
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

6.
waiter
Chef de cuisine
Sous chef
commis
Chef de partie

C) Match the definition to the pictures below.

a) People that serve clients in a restaurant.
b) A person that prepares drinks.
c) A person that manages the kitchen and its staff.
d) A person that imagines and creates new dishes.
e) A person that welcomes the clients.
f) A person that gives directions to the cooks on dish preparation.
g) A person that is in charge of ordering & preserving the storage of food.
h) A person that checks maintenance & hygiene of the equipment & premises.
i) People that carry out simple kitchen tasks in the meal preparation chopping onion or peeling carrots
j) A person that warns the Sous Chef on the quality of raw materials.

D) In the text, find the English for....

1. donner des ordres
2. donner des tâches
3. superviser
4. gérer un restaurant
5. vérifier
6. être en charge de
7. s'assurer de
8. remplacer qqn
9. les fournisseurs
10. les livraisons

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