

# Catering

**Chefs** work at different levels. Some just \_\_\_\_\_ one part of a menu, such as vegetables or puddings. Others plan menus and manage a whole \_\_\_\_\_ and all the people working there.

To be a chef you'll need to enjoy \_\_\_\_\_, to stay calm under pressure, have good communication skills, to be well organised, have lots of \_\_\_\_\_ and to work well in a team.

To enter this \_\_\_\_\_, you need to either do a full-time college course or find a kitchen to take you as a trainee. Training usually lasts two to three years.

**Kitchen assistants** help chefs/cooks by doing simple \_\_\_\_\_ preparation and cooking. This could include peeling and chopping vegetables, chopping meat, and skinning \_\_\_\_\_. Keeping the kitchen clean and doing the washing up is a large part of the job.

To become a kitchen \_\_\_\_\_, you'll need the stamina to spend a lot of time standing, lifting and carrying, good personal \_\_\_\_\_ to handle food, to work well as part of a team, to cope with messy and repetitive tasks and to \_\_\_\_\_ quickly and efficiently

You don't normally need any educational qualifications to do this job.

**Food service assistants** take orders for food and \_\_\_\_\_. They work in fast food restaurants, tea rooms, coffee shops, sandwich bars and mobile catering \_\_\_\_\_.

Typical tasks include putting deliveries in stock rooms, preparing and cooking food, serving \_\_\_\_\_, clearing tables, general cleaning tasks and taking payment.

Food service assistants need to be friendly and \_\_\_\_\_, have lots of stamina to be on their feet for a long time and to work quickly and stay \_\_\_\_\_ when it's busy.

You don't need any qualifications to get a \_\_\_\_\_ as a food service assistant as training is usually on the job.

PUT  
THESE  
WORDS IN  
THE  
SPACES

assistant  
cooking  
career  
drink  
cook  
food  
stamina  
kitchen  
polite  
customers  
job  
fish  
hygiene  
vans  
work  
calm

