

## Back of the House Food & Beverage Personnel

Match the following terms with the correct definition.

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| _____ An experienced chef who plays a largely supervisory role: managing the business aspects of the kitchen (money, food orders), | A. Fry cook.      |
| _____ They prepare of sauces and possibly sautéed dishes in the kitchen.   | B. Sous Chef      |
| _____ Prepares and oversees all fish and seafood dishes.   | C. Executive Chef |
| _____ Traditionally handles vegetable, egg, or soup dishes—generally things that do not involve meat.                              | D. Pastry chef    |
| _____ Makes desserts, sweets, and can prepare pasta.   | E. Fish cook.     |
| _____ Takes care of all frying, specifically deep-frying.  | F. Garde Manger   |
| _____ In charge of the grill, specifically grilled meats.  | G. Sauce chef.    |
| _____ Responsible for all roasted foods and related jus or other sauce.  | H. Grill cook     |
| _____ Aids in overall kitchen management. Can serve as a representative of the kitchen when the chef de cuisine is away            | I. Vegetable chef |
| _____ Responsible for most cold preparations: salads, charcuterie plates, and other cold hors d'oeuvres.                           | J. Roast chef     |