

Back of the House Food & Beverage Personnel

Match the following terms with the correct definition.

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