

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