

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

