

Back of the House Food & Beverage Personnel

Match the following terms with the correct definition.

_____ 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