

# THE RESTAURANT: MEET THE STAFF

Kitchen staff teams depend on the type and size of a restaurant. The **chef de cuisine**, or **head chef**, manages the kitchen, gives directions on dish preparation, takes decisions about portions and service to the public and does the most difficult processes. They check materials, preparation times and methods, hygiene and correct functioning of equipment. They plan staff tasks and hours. They are responsible for apprentices, planning menus and buying raw materials. They supervise communication of orders and deliveries to the kitchen and restaurant and report to the food and beverage manager.

**Sous chefs** are usually part of larger kitchens. They support the chef de cuisine and substitute him/her when absent. In particular, they supervise the use of raw materials, dishes and equipment; do some preparation and take charge of preserving and storing foods. They also check maintenance and hygiene of equipment and premises, as well as communication between the different kitchen sectors.

The **chef de partie** substitutes the sous chef in smaller restaurants. They are technicians, who prepare the dishes, check the quality of raw materials and the maintenance and hygiene of the equipment and premises like the sous chefs. Besides that, they assign the tasks, coordinate their subordinates and manage orders and deliveries from suppliers. The final task they share with the chef de cuisine when there is no sous chef, is trying new dishes or different preparation techniques and new equipment if necessary.

Finally, there are **commis chefs**, who work at an operational level. They usually take care of meal preparation, organise basic ingredients and carry out simple activities during the preparation of dishes. They must also check quality of products, quantity of food and correct functioning of equipment.



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