



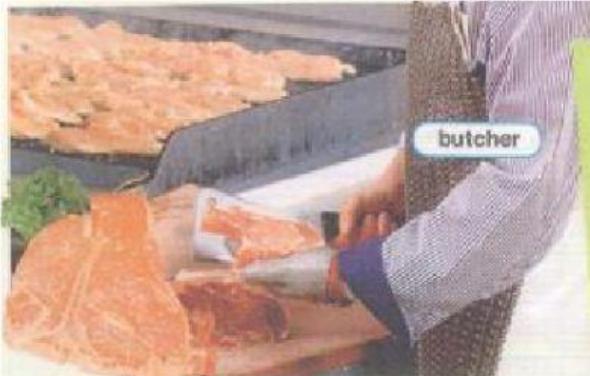
## 12

# Meet the kitchen staff

### Get ready!

1 Before you read the passage, talk about these questions.

- 1 Who works in a restaurant kitchen?
- 2 What tasks must different employees do?



### Reading

2 Read the article from a travel magazine, and then choose the correct answers.

- 1 What is the main idea of the article?
  - who creates the menu at the restaurant
  - the people who work in the kitchen at a restaurant
  - what makes the kitchen staff at the restaurant special
  - the most important customer service positions at a restaurant
- 2 According to the article, what is true about the restaurant?
  - It has breakfast and lunch service.
  - It offers a special dish every night.
  - Its butcher and prep cooks do similar work.
  - Its chefs also serve food in the restaurant.
- 3 Which of the following is NOT true about the head chef?
  - They work with the sous chef on a daily basis.
  - They influence what foods the restaurant serves.
  - They give instructions to the butcher.
  - They are responsible for preparing dessert.

## Behind the Scenes

by Julia Redkin

Customers know that the service at the Post Meridian is great. But few people know what happens **behind the scenes**.

Every morning, the **head chef** and the **sous chef** choose the day's **specials**. Then they tell the **butcher** which meats they need. And they also give directions to **prep cooks**.

At 6 o'clock, the restaurant opens. **Line cooks** listen to the **caller** to find out what foods to cook. On busy nights, a **swing cook** helps the line cooks at different food **stations**. Finally, the **pastry chef** prepares desserts. Everyone in the kitchen works together to make sure that customers have a great meal!

### Vocabulary

3 Match the job positions (1-8) with the descriptions of the job (A-H).

1	—	head chef	5	—	swing cook
2	—	sous chef	6	—	butcher
3	—	prep cook	7	—	pastry chef
4	—	line cook	8	—	caller

- generally cooks one type of food all night, such as sauces, fish or vegetables
- is in charge of all activities in the kitchen
- works at more than one food station when other cooks need help
- cuts up large pieces of meat
- helps the head chef and is in charge if the head chef is not there
- tells the kitchen staff what food customers ordered
- makes desserts
- prepares food before the restaurant opens



4 Complete the word or phrase that is similar in meaning to the underlined part.

- 1 All of the fish is prepared at the fish place in a kitchen where a specific type of food is cooked. s \_ \_ t \_ o \_
- 2 The server described the restaurant's meals that are only available on certain days to the customers. \_ e \_ i \_ \_ s
- 3 Janie got a job as a dishwasher and learned what happens in the part that is not visible in restaurants. \_ e \_ \_ n \_ \_ \_ \_ s \_ e n \_ \_

5 Listen and read the article again. How many different kitchen employees work in the mornings?

### Listening

6 Listen to a conversation between a line cook and a sous chef. Then mark the following statements as true (T) or false (F).

- 1        The restaurant opened 15 minutes early.
- 2        The line cook is responsible for preparing the special.
- 3        The line cook needs help from the swing cook.

7 Listen again, and fill in the blanks.

Sous Chef: How long until we 1 \_\_\_\_\_ the restaurant?

Line Cook: It's a 2 \_\_\_\_\_, so we have fifteen minutes before opening.

Sous Chef: Is all the 3 \_\_\_\_\_ done?

Line Cook: Yes, ma'am.

Sous Chef: What 4 \_\_\_\_\_ are you working tonight?

Line Cook: I'm in charge of the 5 \_\_\_\_\_.

Sous Chef: Excellent. Our 6 \_\_\_\_\_ for tonight is salmon.

Line Cook: So I'll probably need some help. Is there a 7 \_\_\_\_\_ available tonight?

Sous Chef: Yes. And he's great with fish.



### Speaking

8 With a partner, act out the roles below, based on the dialogue from Task 7. Decide who Student A and Student B are. Then switch roles.

USE LANGUAGE LIKE:

*Is all the prep work done?*

*I'm in charge of the fish station.*

*Our special for tonight is...*

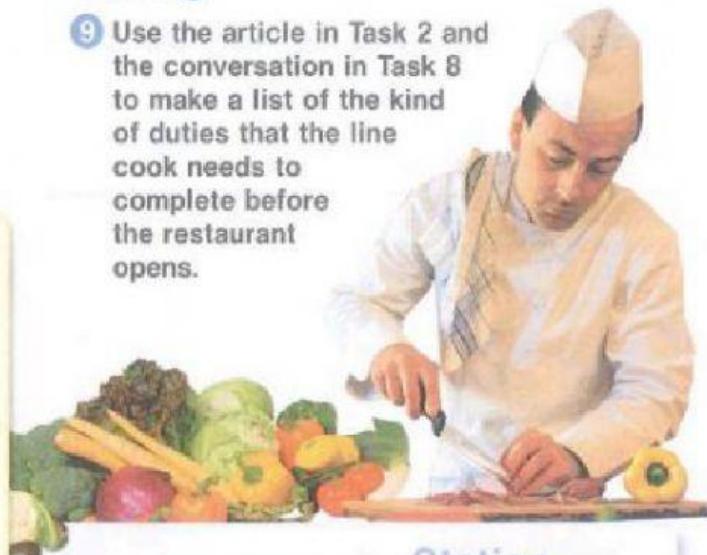
**Student A:** You are a sous chef. Talk to Student B about:

- when the restaurant opens.
- the day's special
- if the food prep is done.

**Student B:** You are a line cook at the Post Meridian Restaurant. Answer Student A's questions and tell them what station you will work at.

### Writing

9 Use the article in Task 2 and the conversation in Task 8 to make a list of the kind of duties that the line cook needs to complete before the restaurant opens.



### Station

1. Identify the night's \_\_\_\_\_
2. Do the \_\_\_\_\_
3. Ask the \_\_\_\_\_ for help



## Unit 12

**Sous Chef (W):** How long until we open the restaurant?

**Line Cook (M):** It's a quarter to six, so we have 15 minutes before opening.

**Sous Chef:** Is all the prep work done?

**Line Cook:** Yes, ma'am.

**Sous Chef:** What station are you working tonight?

**Line Cook:** I'm in charge of the fish station.

**Sous Chef:** Excellent. Our special for tonight is salmon.

**Line Cook:** So I'll probably need some help. Is there a swing cook available tonight?

**Sous Cook:** Yes. And he's great with fish.

### Activity 8

A: How long until we open the restaurant?

B: It's a quarter to six, so we have 15 minutes before opening.

A: Is all the prep work done?

B: Yes ma'am.

A: What station are you working at tonight?

B: I'm in charge of the fish station.

A: Excellent, our special for tonight is sea bass.

B: So I'll probably need some help. Is there a swing cook available tonight?

A: Yes. And he's great with fish.