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