

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