

The Weekend - Head Chef (C0053)

A: ...Right away sir, your order will be ready shortly. Jean Pierre, we have another special for table seven!

B: I'm working as fast as I can! We're really in the weeds! Where is my sous chef? Luc! I need you to peel more potatoes. Marie, chop some onions and carrots for the stew.

A: Jean Pierre another special! We're really packed tonight! We're running low on wine. Is there any left in the cellar?

C: Sorry I'm late, everyone. Wow, we are doing really well tonight!

B: Harry, stop talking and get over here I need this sauce stirred and the fish needs to be butchered and buttered.

C: Ok, I'm on it!

A: Jean Pierre, table seven has requested to see the chef! I think they are food critics from Cuisine Magazine

Key Vocabulary

butter	<i>Adjective</i>	put butter on something
butcher	<i>Adjective</i>	cut meat into pieces taking out bones and organs
Right away	<i>phrase</i>	quickly, as soon as possible
in the weeds	<i>phrase</i>	in a difficult situation
sous chef	<i>common noun, singular</i>	chef that helps and assists the head chef
peel	<i>verb</i>	remove the outer skin of a fruit or vegetable
chop	<i>verb</i>	cut into small pieces

running on	low	<i>phrase</i>	to not have so much, having not enough
stir		<i>Adjective</i>	move or mix something; usually with a spoon

Supplementary Vocabulary

bake		<i>verb</i>	to cook food at very high and dry heat
pan		<i>common noun, sin- gular</i>	a usually shallow and open metal container that has a handle and that is used for cooking or baking
pot		<i>common noun, sin- gular</i>	a deep, round container that is used for cooking
dice		<i>verb</i>	to cut something into small cubes
stove		<i>common noun, sin- gular</i>	a flat piece of kitchen equipment for cooking with fire