

E-TALKING
BEST
FOR YOU

The Career Path of a Chef

[view](#)



INTRODUCTION

CEFR Learning Goal:

Talk about education and training

You may know your way around the kitchen and have family members often request one of your dishes for a holiday. Or you may not be a very good cook at all, but know which restaurants serve your favorite meals. Either way, you may have found yourself wondering how the professionals do it. How do they become famous for making delicious food? It seems a magical process that transforms a few simple ingredients into a dish that many would pay a lot of money to enjoy. But how do you get to the top of the food chain?

START



E-TALKING
BEST
FOR YOU



VOCABULARY

Lets check whether you know each following word.



Prestigious (adjective) having the respect and admiration for being successful or important

Gourmet (noun) a person who knows and enjoys a lot about good food and wine

Adaptable (adjective) able to change or be changed in order to fit or work better in some situation or for some purpose

Multitasking (verb) the ability to do more than one thing at the same time

Vocabulary

Role Players

All of the role players in a kitchen have their own title and responsibilities. The executive chef is in charge of everything including the menu, managing and scheduling staff and everything else related to the kitchen. The sous chef is second in command and is responsible for supervising the other specialty chefs. The chef de partie, or station chief, is in charge of one particular area of the kitchen. In larger restaurants there may be other specialty chefs working under the chef de partie. These could include the garde manager or pantry chef who specializes in cold foods. The pastry chef is in charge of making pastries and desserts. The sauté chef is often regarded as one of the most **prestigious** positions, this chef is responsible for sauces and meat cooked in these sauces. There is also the fish chef, the roast chef and the vegetable chef is in charge of vegetables. The apprentice chef is known as the commis and a **gourmet** chef is highly skilled in delicacies or foreign dishes.





DISCUSSION

Did you know there were so many people in a restaurant's kitchen?

Have you ever heard of these terms or jobs before?

The Right Tools For the Job

While you are studying, or before you begin, you will have to buy a tool kit with the proper equipment, tools, and clothing. This will likely include a pair of pants, jacket, apron, hat, and hairnet. You will have to ask your school what their requirements are and what it will cost you. They could give you a tool kit or recommend a store where you could buy one. You will likely need a set of quality knives and pastry tools, depending on the kind of chef you want to be. You should also make sure that you have the right mix of personal skills and characteristics for this job. You should be organized, prepared, **adaptable**, hardworking, disciplined and open to flexible working hours. You will be working long hours on your feet while **multitasking** and being very creative. You need to be a leader and be able to make important decisions under a lot of pressure.



DISCUSSION

Do you think you have the right skills and characteristics to be a chef?

Which skills or characteristics would it take to do your job?

REVIEW DISCUSSION

Which position would you like to have in a kitchen?

Which one would you not like to have?





SPEAKING TASK

Discuss the training and education involved in becoming a chef.

Then discuss the training or education you had to undergo in order to do your job.



ASSESSMENT

Match the vocabulary words from the reading with their appropriate definition:

Words

1. Prestigious
2. Gourmet
3. Adaptable
4. Multitasking

Definitions

- A. the ability to do more than one thing at the same time
- B. having the respect and admiration for being successful or important
- C. able to change or be changed in order to fit or work better in some situation or for some purpose
- D. a person who knows and enjoys a lot about good food and wine



E-TALKING
BEST
FOR YOU

Thank you !

