

САНКТ-ПЕТЕРБУРГСКОЕ ГОСУДАРСТВЕННОЕ БЮДЖЕТНОЕ ПРОФЕССИОНАЛЬНОЕ  
ОБРАЗОВАТЕЛЬНОЕ УЧРЕЖДЕНИЕ «САНКТ-ПЕТЕРБУРГСКИЙ ТЕХНИЧЕСКИЙ КОЛЛЕДЖ  
УПРАВЛЕНИЯ И КОММЕРЦИИ»  
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# KITCHEN STAFF

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# Back-of-the-house staff

head chef, sous chef, swing cook, line cook, pastry chef,  
butcher, prep cook



# HEAD CHEF



**The chef de cuisine, or head chef** manages the kitchen, gives directions on dish preparation, takes decisions about portions and service to the public and does the most difficult processes. They check materials, preparation times and methods, hygiene and correct functioning of equipment. They plan staff tasks and hours. They are responsible for apprentices, planning menus and buying raw materials.

# SOUS CHEF

Sous chefs are usually part of larger kitchens. They support the chef de cuisine and substitute him/her when absent. In particular, they supervise the use of raw materials, dishes and equipment; do some preparation and take charge of preserving and storing foods. They also check maintenance and hygiene of equipment and premises, as well as communication between the different kitchen sectors.



# SWING COOK

A swing cook works in more than one area of the kitchen, helping wherever he or she is needed. A Swing Cook is primarily responsible for ensuring that all meals are prepared and are shipped in accordance with the specifications, standards and practices of the department.





# LINE COOK

**A LINE COOK** works at one food station, preparing and cooking one part of a meal or a specific type of food. The sous chef is usually the line cook's boss.

The line cook is the person responsible for the preparation of food before and after cooking with regards to the standards and recipes of the restaurants.



# PASTRY CHEF



A pastry chef is a person whose job is to make desserts in a restaurant. The pastry chef prepares delicious desserts in the special days such as: Mother's Day, Valentine's Day, marriages

# BUTCHER

A butcher is a person whose job is to cut up or sell meat.





# PREP COOK

A prep cook works in a kitchen, preparing food to be cooked. A prep cook does not usually cook. A prep cook's role is to assist in the preparation of meals by chopping vegetables, making salads, and putting together entrees.

