

Presentation: Is the Profession of

«Chef»




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- **The chef is a master of soup, borsai stew of vegetables. Tasty he will cook soup, Cake bake will be able ontact will decorate chocolate, Cream and candied fruits. We handsome-cake happy. Eat it with the guys. Cook and really knows how to cook, can appetizing, you arrange any dish: and salad and cake.**


- *From food depends largely on the health of the person. Eating cold food on the run, not in time can lead to diseases of the stomach, as well as monotonous meals, in which the lack of vitamins and other useful substances. Modern cook runs on specially-equipped kitchen. Whatever you want to be! And electro - ovens, refrigerators, and machines for making dough, and a range of mixers and automatic knives and cutting vegetables. But there is the chef and hand tools - long fork with two teeth for meat, huge ladle soup spoon for. The cook should have a great memory! He knows and remembers how to cook different dishes, how many and what to put products which serve garnishes to meat, chicken, fish, meat.*

- Chooses the profession chef ordinary - novena person who loves ready - to manifesting in this fantasy, you are neighbours. Many famous chefs do come up with new dishes. Wearing a white robe and hat, chef "conjures" over pots, something CME - chivaet, doliwan, roasted.

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- The cook has to have good quantitative skills, as he has often had to count the cooking time and the number of necessary products for cooking meals.



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- For cooks it is important to have well-developed eye. He must quickly and accurately, without weighing install the product weight.

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- **To check your eye, specify eyes that weighs more than: - 3 apples or 10 cherries; - 3 lemon or watermelon; - a loaf of bread or a packet of salt.**



Think of interesting recipe. To the names:

- salad “Greek”;
- soup “Clever”;
- cake “Justice”;
- biscuits “Smile



гр. 1.2

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