***UNIT 7***

***KITCHEN STAFF***

# Reading

In order to prepare food well and quickly, cooks are organized into teams. Their responsibilities are clearly defined. Read about the division of jobs in a large French restaurant

IN THE KITCHEN OF A FRENCH RESTAURANT

Chef is not only a person who prepares food as an occupation in a restaurant or hotel. He is in charge of the kitchen. He hires the kitchen staff and helps to decide on the menu. In any sort of argument with manager or proprietor, the chef will probably have the last word.

In a very large restaurant the chef (or executive chef if he is more manager than cook) will have many chefs working under him, including perhaps a banquet chef. The importance of sauces in French cooking is proved by the fact that the sauce chef who makes them is usually the second in command (although some master chefs have an assistant called a sous-chef). The other specialists in a big kitchen include the fish chef, who cooks the fish and makes the sauces for them. Even in a smaller kitchen the stove and oven, storage and preparation area for fish is kept separate from everything else.

The soup chef makes soup. The vegetable chef is in charge of the vegetables dishes. The pastry chef prepares desserts and ices as well as special celebration cakes. The roasting chef does the grilling, deep-frying and roasting but there are specialist restaurants where they employ a deep-frying chef who does only deep-frying, and a grilling chef who gives the necessary minute-by-minute attention to such special equipment as turning spit or charcoal fires. All these chefs are known as speciality chefs and in a big kitchen you’ll also find deputy chefs who take over from any of them when they have time off.

Ranking below the chefs are the cooks. In a large restaurant they frequently work in the service area where waiters pick up orders.

The storekeeper has a very important task of looking after the larders and cold rooms (or refrigerators in smaller kitchens). He may also cook cold dishes such as terrines, aspics and all cold dishes of poultry and game.

A busy chef may have three or four chef’s helpers. They peel potatoes, cut up vegetables, stir food, clean the preparation area, bring food from the storeroom to the kitchen, and so on. The kitchen staff also includes dishwashers, who wash kitchen pots, scrape the plates, load and unload washing machines.

# Practice

1. Answer the questions.

* What is the head of the kitchen staff called? b What are the chef’s duties?
* What specialized chefs does a large restaurant employ? What is each of them responsible for?
  + What are the duties of a storekeeper? e What does a kitchen helper do?

f What do dishwashers do?

1. Prove the following statement. Use the suggested phrases to make up complete sentences.

Chefs in most restaurants are responsible not only for food production. | to have management responsibilities

| to supervise the entire kitchen staff | to purchase food

| to be responsible for storing food

| to plan the menu / to compile the menu

1. What employee would perform each of the following jobs?

a planning the menu b cutting up vegetables c washing used pots d preparing sauces

e making desserts

f unloading dishes from a washing machine g grilling meat

h giving foodstufis to the kitchen staff

1. Be sure you know the meaning of the following phrases. Find sen-tences in which they are used. Make up your own sentences with the phrases.

*†* hire the staff

*†* have/take the last word

*†* be in charge of

*†* look after smb

*†* work under smb

*†* have time ofi

*†* be second in command

*†* take over from smb

1. Read the text again and make a list of the following: a kitchen equipment

b areas in the back of the restaurant

c methods of cooking d foods and dishes

1. Learn the difierence between the verbs \do" and \make".

|  |  |  |  |
| --- | --- | --- | --- |
| do |  | make |  |
|  |  |
| do (the) cooking |  | make a cake |  |
| do (the) roasting |  | make cofiee (tea) |  |
| do (the) washing-up |  | make smb a cup of cofiee |  |
| do the floors (the dishes) |  | make a sauce |  |
|  |  |  |  |
| \to perform and finish a particular |  | \to produce smth by working"; |  |
| activity or job"; |  |  |  |
| \to perform an action involving some |  | \to create" |  |
| thing" |  |  |  |
|  |  |  |  |
| obavljati, vršiti neki posao |  | praviti (napraviti) |  |
|  |  |  |  |

Complete the sentences using the verbs \do" and \make" in the proper form.

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 1. | Her husband | | |  |  |  |  |  |  | all the shopping and cooking. | | | | | | | |
| 2. | The man comes once a week to | | | | | | | | | | | | |  |  |  | the garden. |
| 3. | It’s your turn to | | | | |  |  |  |  |  |  |  | the washing. | | | | |
| 4. | Martin, can you | | | | |  |  |  |  |  |  |  | us a drink? | | | | |
| 5. | In this pastry shop they | | | | | | | | | |  | | |  |  | the best cakes and biscuits. | |
| 6. | My father | |  | |  |  |  |  | excellent sauces. | | | | | | | | |
| 7. | The head of the family usually | | | | | | | | | | | | |  |  |  | the roasting, while women and |
|  | guests |  | | |  | salads and puddings. | | | | | | | | | | | |

# Vocabulary

Study the entries for several words in the Longman Dictionary of Contemporary English.

cook /kuk/ v 1 [I, T] to prepare food for eating by using heat: *Mmm! That’s delicious! Where did you learn to cook like that? j* cook dinner/supper/a meal etc *I’m tired. Will you cook dinner today? j* cook sth for sb *Sarah cooked lasagne for* *her parents when they visited. j* cook sbsth *He decided to cook his parents a special meal for their wedding anniversary.* 2 [I] to be prepared for eating by using heat: *The potatoes are cooking and will be* *ready in ten minutes.*

cook sth up phr v [T] 1 to make a meal quickly, often using food that has been left from a previous meal: *I volunteered to cook up a risotto using the rice from last night.*

cook n [C] 1 someone who prepares and

cooks food as their job: *Jane works as*

*a cook in a local restaurant.* | compare

chef 2 be a good/excellent etc cook

to be good at preparing and cooking food:

*My dad’s a really good cook.*

cook*.*book / kukbuk/ n [C] AmE a

book that tells you how to prepare and

cook food; cookery book BrE

cooked /kukt/ adj cooked food is not raw

and is ready for eating: *cooked meats*

cook*.*er / kukE*jj*-Er/ n [C] BrE 1 a large

piece of equipment for cooking food on or

in; stove AmE 2 a fruit, especially an ap-

ple, that is suitable for cooking but not for

eating raw

cook*.*e*.*ry / kukEri/ n [U] BrE the art or skill of cooking; cooking1 AmE: *Jane’s* *favourite subject at school is cookery. j French provincial cookery*

cookery book / kukEri buk/ n [C] BrE a book that tells you how to prepare and cook food; cookbook AmE

cook*.*ie / kuki/ n [C] especially AmE a flat, dry, sweet cake usually sold in packets; biscuit BrE: *Karen had a glass of milk* *and a cookie.*

cookie cut*.*ter / kuki kUtE/ n [C] AmE an instrument that cuts cookies into special shapes before you bake them

cookie sheet / kuki si:t/ n [C] AmE a flat piece of metal that you bake food on; bak-ing tray

cook*.*ing1 / kukin/ n [U] 1 the act of making food and cooking it: *I hate cooking.* 2 food made in a particular way or by a particular person: *Gail’s cooking is always* *good. j Indian cooking j* home cooking(= good food like you get in your own house)

cook*.*ing2 adj [only before noun] suitable for or used in cooking: *Fry the vegetables* *in cooking oil.*

cooking oil n [U] oil from plants, such as sunflowers or olives

cook*.*out / kuk-aut/ n [C] AmE *informal* a party or occasion when a meal is cooked and eaten outdoors

cook*.*ware / kuk-wer/ n [U] containers and equipment used for cooking

1. Complete the charts with the different types of nouns.

simple nouns compound nouns (noun + noun)

1. Complete the sentences using the words from the box.

Analyze the sentence, decide what part of the sentence is missing, and by what part of speech and in what form it can be expressed.

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| cooking | | | | to cook | | | |  |  | cookery book | | | | | | | | | cooks | | | | cook | |  |
| cooked | | | | cooking | | | |  |  | cooker | | | | | | cooker | | | cookery | | | | | |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |
| 1. | Mildred | | |  |  |  |  |  |  |  | remarkably well. | | | | | | | |  |  |  |  |  |  |  |
| 2. | We |  |  |  |  |  |  | a pie for our parents that night. | | | | | | | | | | | | | | | | | |
| 3. | Margaret employed a | | | | | | | |  |  | |  |  |  |  |  | . |  |  |  |  |  |  |  |  |
| 4. | The milk was warming in a saucepan on the | | | | | | | | | | | | | | | | | | |  |  |  |  | . |  |
| 5. | She was invited to take part in | | | | | | | | | | | | | | |  |  |  |  |  |  |  | demonstrations. | | |
| 6. | My mother was fond of | | | | | | | | | | |  |  |  |  |  | | . |  |  |  |  |  |  |  |
| 7. | Is your | |  |  |  |  |  |  |  | gas or electric? | | | | | | | | |  |  |  |  |  |  |  |
| 8. | It’s my turn | | | |  |  | |  |  |  |  |  | the lunch. | | | | | |  |  |  |  |  |  |  |
| 9. | I found this recipe in a French | | | | | | | | | | | | | |  |  |  |  |  | | . | | |  |  |
| 10. | What kind of | | | | |  | |  |  |  |  |  |  | oil do you usually use, sunflower or olive? | | | | | | | | | | | |

1. Make a list of British English words and their American English equivalents.
2. Several cold dishes are mentioned in the text: aspic, patee, terrine. Complete the text using the words from the box.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| earthenware | | mixture | strips | loaf | fruit juice | liqueur |
| mold | jelly | pastry | pies | cream |  |  |
|  |  |  |  |  |  |  |

Cold Dishes

Aspic is cold dish. It is a piece of poultry, fish, lobster, goose liver, and so

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| on, put in a |  | and covered with clear sparkling | | |  | . |
| Patee is a finely chopped | | |  | of delicate expensive ingredients, like spe- | | |

cially fattened goose liver. The word patte is also used to describe hot and cold or various meat, fish or game mixtures, some of which are enclosed in

, and some not.

Terrine is a dish made of cooked meat formed into a shape and

served cold. It is usually a rich and fatty preparation cooked inside an

pot | terrine | from which the finished dish takes its name. Pork, pork liver, game or poultry | or combinations of them | are used. The mixtures often

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| include | |  |  |  | of such meats which look nice when the terrine is sliced. | | | | | |
| Ice (water ice or sorbet) is a cold sweet food like ice-cream. It is made | | | | | | | | | | |
| with |  |  |  |  |  | instead of milk or |  | . Wine, |  | or flavour |

may be added to give it a special taste. It is served in glasses as soon as it is frozen.