Unit 301: Developing opportunities for progression in the culinary industry

# Activity 1: Job roles – kitchen hierarchy, traditional and modern

In your small groups match the job title to junior roles, supervisory roles or management roles.

State the type of professional kitchen these job titles would be found.

**Laminate these job titles and cut them up:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Executive Chef** | **Head Chef** | **Operational** | **Operational** |
| **Sous Chef** | **Chef de Partie** | **Operational** | **Operational** |
| **Aboyeur** | **Pastry Chef** | **Operational** | **Operational** |
| **Commis Chef** | **Kitchen porter** | **Operational** | **Operational** |
| **Apprentice**  **Chef** | **Catering**  **assistant** | **Supervisory** | **Supervisory** |
| **Kitchen**  **Manager** | **Catering Manager** | **Supervisory** | **Supervisory** |
| **Grill Cook** | **Kitchen assistant** | **Supervisory** | **Supervisory** |
| **Trainee Chef** | **Chef Tournant** | **Management** | **Management** |
| **Garde Manger** | **Chef de Cuisine** | **Management** | **Management** |