

Unit 301: Developing opportunities for progression in the culinary industry

Activity 5: Leadership styles and supervision

Different leadership styles may be developed, dependent on the situation that a supervisor finds themselves in. Using the information below, explain which leadership styles would be most suitable for the chef de partie to adopt to successfully lead their team.

Situation	Leadership style
<p>The kitchen has received an order from a customer to provide a finger buffet for 50 people in two hours. The buffet must include a selection of small bites and open rolls.</p> <p>The chef de partie must meet the deadline to keep the customer happy. Which style of leadership can they use to ensure the team respond to the requirements of the order?</p>	
<p>A chef de partie has been tasked by the head chef to deliver training/mentoring to two new apprentices within the kitchen. Both apprentices have already undertaken induction training and have been with the kitchen for four months.</p> <p>Which style of leadership is best suited to ensure the apprentices respond in a positive manner to the chef de partie's direction?</p>	
<p>The chef de partie is working in a kitchen where the brigade has been working together well for the last 18 months. The management have directed that a new menu is required for the summer season and has tasked the chef de partie to lead this development.</p> <p>Which style of leadership will be used in order for the supervisor to gain the support of all the chefs to produce this new menu?</p>	