

Unit 302: Supervise and monitor own section

Activity 12: Matching supervisory skills

Working individually, read each of the scenarios and list the supervisory skills that would be required.

Situation	Supervisory skills
<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 supervisor must meet the deadline to keep the customer happy – what supervisory skills would the chef de partie need to use to ensure the chefs respond to the order?</p>	
<p>A supervisor 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>What supervisory skills would the chef de partie need to implement to ensure the apprentices respond in a positive manner to the supervisor's direction?</p>	
<p>The supervisor 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>What supervisory skills will need be used in order for the chef de partie to gain the support of all the chefs to produce this new menu?</p>	