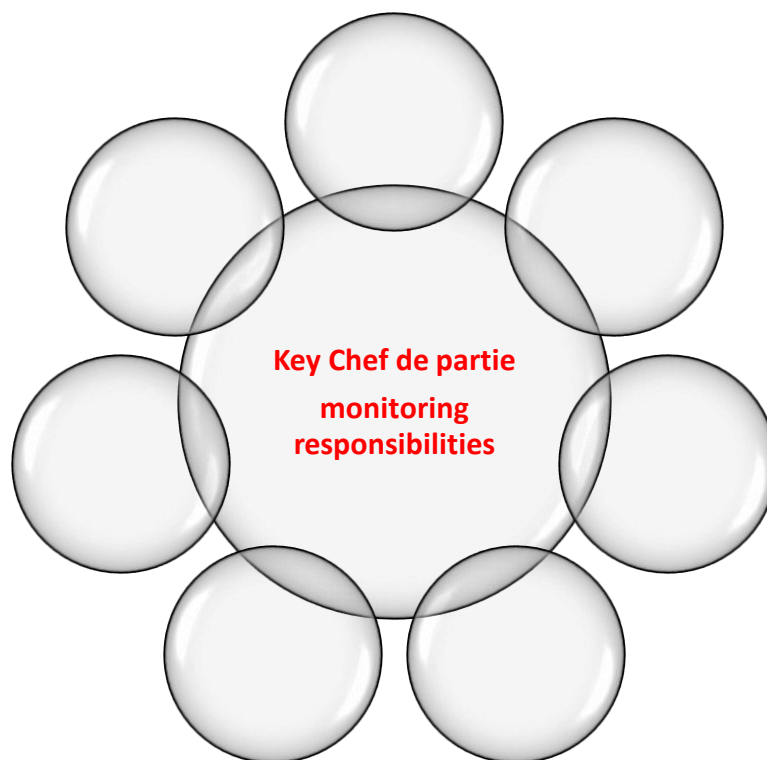


Unit 302: Supervise and monitor own section

Activity 14: Monitoring own section

- a) What are the key responsibilities a chef de partie will have when monitoring the team?



- b) Working individually, produce plans to be used to monitor an allocated section within your establishment's kitchen.
- c) Implement your plans in a kitchen practical session to assess your planning skills. Make notes throughout the session on the strengths and weaknesses of your plans. Reflect on the level of success of your plans and identify how they could be developed for future sessions.
- d) Share your plans and collect peer feedback on any suggested developments.