Unit 302 Activity 3

## Unit 302: Supervise and monitor own section

## **Activity 3: Planning**

It is important for a chef de partie to be able to plan for the food production and service so the team know what needs to be done and service deadlines are met.

Working in a small group discuss the information needed to enable a chef de partie to plan for:

- 1. Food production
- 2. Service

List your ideas so they can be shared with your peer group.