Unit 302 Activity 9

Unit 302: Supervise and monitor own section

Activity 9: Pre-production checks

A chef de partie will need to monitor their section to ensure everything is in place throughout the shift.

- 1. Working in a small group, discuss the areas within their section a chef de partie would need to check to make sure everything is in place for:
- Production of the day's menus
- During production and service.
- 2. Working individually design a checklist with timings that could be used by a chef de partie to support and confirm everything is in place.
- 3. Share your checklists with your peers to develop your ideas, justifying the information you have included.
- 4. Working in a small group discuss:
 - the areas to be monitored by a chef de partie
 - how each area could be monitored
 - documentation that will support the process
 - skills required
 - · knowledge required.