

Unit 301: Developing opportunities for progression in the culinary industry

Activity 1: Job roles – kitchen hierarchy, traditional and modern

In your small groups match the job title to junior roles, supervisory roles or management roles.
State the type of professional kitchen these job titles would be found.

Laminate these job titles and cut them up:

Executive Chef	Head Chef	Operational	Operational
Sous Chef	Chef de Partie	Operational	Operational
Aboyeur	Pastry Chef	Operational	Operational
Commis Chef	Kitchen porter	Operational	Operational
Apprentice Chef	Catering assistant	Supervisory	Supervisory
Kitchen Manager	Catering Manager	Supervisory	Supervisory
Grill Cook	Kitchen assistant	Supervisory	Supervisory
Trainee Chef	Chef Tournant	Management	Management
Garde Manger	Chef de Cuisine	Management	Management