

Unit 302: Supervise and monitor own section

Activity 11: Supervisory skills

A chef de partie needs to be able to demonstrate a range of supervisory skills when running a section in the kitchen. These may vary according to the type of kitchen and the section they are running.

- a) Working in a small group, discuss the supervisory skills a chef de partie would need to demonstrate for each of the following scenarios:
1. A large hospital kitchen that has a central production system and delivers food to individual wards, staff canteens, visitor cafés and satellite sites.
 2. A small privately owned 40-bed hotel that employs a team of six in the kitchen to produce menu items for breakfast, lunch, and dinner, and a bar menu to residents and non-residents.
 3. A fine dine restaurant that employs a team made up of experienced chefs and apprentices to prepare and cook menu items for lunch and dinner service. The chefs are also responsible for taking menu items to the customers table and describing them.
- b) For each of the scenarios, select a section to list the areas that a chef de partie would need to supervise to maintain standards.