Unit 302: Supervise and monitor own section

# Activity 12: Matching supervisory skills

Working individually, read each of the scenarios and list the supervisory skills that would be required.

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| **Situation** | **Supervisory skills** |
| The kitchen has received an order from a customer to provide a finger buffet for 50 people in two hours. The buffet must include a selection of small bites and open rolls.  The supervisor must meet the deadline to keep the customer happy – what supervisory skills would the chef de partie need to use to ensure the chefs respond to the order? |  |
| A supervisor has been tasked by the head chef to deliver training/mentoring to two new apprentices within the kitchen. Both apprentices have already undertaken induction training and have been with the kitchen for four months.  What supervisory skills would the chef de partie need to implement to ensure the apprentices respond in a positive manner to the supervisor’s direction? |  |
| The supervisor is working in a kitchen where the brigade has been working together well for the last 18 months. The management have directed that a new menu is required for the summer season and has tasked the chef de partie to lead this development.  What supervisory skills will need be used in order for the chef de partie to gain the support of all the chefs to produce this new menu? |  |