

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.