

Unit 302: Supervise and monitor own section

Worksheet 1: Planning for service and briefing the team

1. Briefly describe the requirements a chef de partie undertakes with regards to planning in the professional kitchen.
2. Describe how can a chef de partie ensure effective timescales in the production and service of food:
3. What are the planning requirements for equipment to ensure efficiency in food productions?
4. Explain how a chef de partie can effectively plan and manage stock:

5. Describe the aims of a briefing in a production kitchen.

6. Explain the purpose of briefing the team: