Unit 302: Supervise and monitor own section

Worksheet 2: Monitor own section to deliver service standards

1. The chef de partie within the professional kitchen must continually monitor the quality of products, production and service. The chef de partie is also required to monitor the behaviour and performance of their chefs. In order to achieve this, what will the supervisor observe and how can this support the chefs?

2. What factors need to be considered when monitoring the effective use of:
   a) Equipment
   b) Food commodities
   c) Chemicals

3. List four examples for checking food quality during service:

4. Food safety regulations require a food business to implement a food safety management system, in accordance with the HACCP principles. How is this monitored within the professional kitchen?

© City & Guilds Limited. All rights reserved.

5. List the supervisory skills a chef de partie needs to demonstrate when running a section in the kitchen.

6. Describe the responsibilities of a chef de partie when supervising:
   a) Receiving food orders
   b) Responding to food orders
   c) Supervising the cooking menu items
   d) Communicating during food production and service
   e) Plating and presenting menu items

7. Describe the documentation a chef de partie can use to demonstrate due diligence when monitoring a section in the kitchen.

© City & Guilds Limited. All rights reserved.

8. Explain why it is important for a chef de partie to provide feedback to the team.

9. List the stages a chef de partie should follow when evaluating the success of the section in the kitchen.

10. Describe the areas the chef de partie should consider when evaluating the success of the section.

© City & Guilds Limited. All rights reserved.