

Introduction English for Culinary

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Culinary Arts



○ To Be Culinary Professional

- Requires excellent services
- A professional has a good team work
- Excellent food and kitchen insight

○ Career Opportunities of Culinary

○ Food and Beverages Basic Hierarchy

Culinary Career

- Chef Executive

- Responsibilities: a head of the kitchen who handles all kitchen operations such as scheduling, developing menu, and food ordering. He/she supervises all kitchen stations including food costs.

- Sous Chef

- Responsibilities: assists the executive chef to manage and control the station chefs. He/she should answer to the executive chef.





Sample Career Ladder - Culinary Artist / Fine Dining



Station Chef

responsibilities supervises all the kitchen station

Assignment: Describe the job description of the station chef below (in English)!

- Sauté chef
- Fish chef
- Roast chef
- Grill Chef
- Vegetable chef
- Roundsman
- Expediter
- Commundard
- Commis



Assignment!

- Describe and save as PDF!
- Format: Class _ NIM _ Name
- Submit on besmart!