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| **Name** |  | **Form** |  |

**The Richmond Aparthotel, Liverpool. Virtual Work Experience**

**Task Two**

Listen to Troy within the 360 Virtual Tour (link below also) and have a look around various websites and then complete the following. <https://youtu.be/o8pYDfe-BuM>

What is a Chef? Complete a brief description of what you think a Chef does

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The Hierarchy in the kitchen is generally following the “Brigade de Cuisine” otherwise known as the French Brigade System. Why do you think it is important to have a “Brigade de Cuisine”?

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Name five different Chefs you may find in the Hotel kitchen.

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There are a variety of ways for you to train to become a chef and qualifications that may help a Chef progress their career. Can you list three?

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The basic qualification for working in a kitchen is the Basic Food Hygiene Certificate - this must be updated every three years. Why do you think this Certificate is important to this industry? You may research the qualification online.

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An accomplished chef needs many skills in addition to any training they have. List as many of those skills you think are necessary.

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| 7 |  |
| 8 |  |

Your final task will be to research the role of the Executive Chef and write a passage entitled “A Day in the Life of an Executive Chef”. You will need to research the chef’s duties from the start of their day until the end of their day”

There will be a recording with Troy within the 360 Tour to help you with this!

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| “A Day in the Life of an Executive Chef”. |

Thank you for completing this task on The Richmond Aparthotel, Liverpool

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