



The Responsibilities of a Chef

Every time we go to a restaurant, we enjoy different types of food from all around the world. Chefs are in charge of the kitchen in restaurants or other places where food is served. Being a chef is not only about the food, but there are also other things to consider.

Chefs create new menu items. They imagine new flavors, combinations, and dishes. They have the freedom to experiment with ingredients.

Chefs are leaders because they guide everyone in the kitchen. They direct a team of professionals and have to be prepared to take on any role in the kitchen. Chefs must efficiently manage their time and the time of their staff. They have to make sure that the food is prepared correctly and that it is served on time. Chefs have a lot of contact with customers. Sometimes, people like to compliment the chef or complain about the food.

In conclusion, to be a chef you need more than imagination. You have to manage time effectively, be prepared to lead a team, and be gracious with your customers.

1. Read the text and answer the following questions.

1. What type of text is it?
 - a. An article
 - b. A report
2. What is the purpose of this text?
 - a. To inform readers about many jobs
 - b. To inform about a specific job
3. Who would like to read this text?
 - a. People who want to know about a specific job
 - b. People who want to know about different jobs

2. Read and correct the false statements.

- a. Chefs work in restaurants inventing new flavors and dishes.

- b. Chefs have the obligation to experiment only with vegetables.

- c. Chefs need to work under pressure.

- d. Chefs need to manage time effectively and be rude to customers.
