

CULINARY ARTS THE BRIGADE SYSTEM

- ✓ Matching Activity
- ✓ Print and Go
- ✓ Answer Key Provided!

Period: _____

Date: _____

CULINARY ARTS: THE BRIGADE SYSTEM cut & paste activity 

Name: _____

Task: Cut out the workstation positions and paste them in the box under the correct duty description.

Prepares sweets and pastries	In charge of roasting meats and any pan sauces that go with the meats	Second in command after the chef	Prepares and cooks the fish and shellfish items	Makes the bread and breakfast pasteries
"Chef of the Kitchen" in charge of supervising all personal, safety and quality of products in the kitchen	In charge of the cold food stations and prepares items like salads, fruit plates and cold appetizers	Prepares any deep fried items and garnishes	Oversees the preparation of vegetables, starches, eggs and hot appetizers	This person reads the servers food orders the cook and then organizes the finished dishes to the servers to take

