

STAFF BRIGADE OF KITCHEN:

A. Staff Brigade of kitchen: (IN ENGLISH WORDS)



- **Executive Chef** - the head honcho, or executive chef, in charge of the entire kitchen (basically the general)
- **Sous Chef** - the under-chef, second in command. Supervises and coordinates the various station chefs (chef de parties). Second in command when the chef de cuisine is absent. Also acts as an expediter (aboyeur) during service (usually in training to become head chef)
- **Chefs de Partie** - various station chefs which have responsibility for a certain part of meal, which are divided according to the ingredients they specialize in, or the method of cooking. A chef de partie usually has several demi-chefs (assistant station chefs) and commis (attendants) working under them.
- **Demi-Chef** - assistant station chef. Does most of the actual preparation of the food in the specific station they are assigned, as supervised by the station chef (chef do partie). In charge of the station if the station chef is absent.
- **Commis** - attendants assigned to a particular station and given the grunt work, or lower-skill work. Usually in training to become a demi-chef.
- **Apprentice** - lowest man on the totem pole and given the heavy lifting work while studying the culinary arts and in training to become a commis and then move up from there. Works through all the various stations in order to become prepared to move up.

B. Staff Brigade of Kitchen: (IN FRENCH WORDS)

1. **Executive Chef** Chef-de-Cuisine

Is responsible for overall management of kitchen; supervises staff, creates menus and new recipes with the assistance of the restaurant manager, makes purchases of raw food items, trains apprentices, and maintains a sanitary and hygienic environment for the preparation of food.

2. **Asst. Exe. Chef** → Souse- Chef

Receives orders directly from the chef de cuisine for the management of the kitchen, and often serves as the representative when the chef de cuisine is not present

3. **Sauce Cook** → Chef-de-Saucier

Prepares sauces and warm hors d'oeuvres, completes meat dishes, and in smaller restaurants, may work on fish dishes and prepare sautéed items. This is one of the most respected positions in the kitchen brigade, usually ranking just below the chef and sous-chef.

4. **Soup Cook** → Chef-de-Potager

Prepares soups and other dishes not involving meat or fish, including vegetable dishes and egg dishes.

5. **Roast Cook** → Chef-de-Rotisserie

Manages a team of cooks that roasts, broils, and deep fries dishes

6. **Grill Cook** → Chef-de-Grillardin

In larger kitchens, prepares grilled foods instead of the *rôtisseur*.

7. **Veg. Cook** → Chef-de-Entremetier

In larger kitchens, also reports to the entremetier and prepares the vegetable dishes.

8. **Fish Cook** → Chef-de-Poissonnier

Prepares fish and seafood dishes.

9. **Larder Cook** → Chef-de-Garder

