the kitchen brigade

THE KITCHEN BRIGADE





The Kitchen s is based on the	e S or D
system. Nowadays a complete kitche	n B includes the
following sections:	
SC _ SECTION	
S P SECTION	Mo de T
R T SECTION	
F SECTION	
VBSECTION	
L D SECTION	
P Y SECTION	
Every section has a S H	

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the Head Chef / Executive Chef ...

creates

hires

plans

orders

controls and coordinates





staff dishes food the work in the kitchen







the Pastry Cook

the Sauce Cook

the Grill Cook

the Soup Cook

the Fish Cook

the Larder Cook

the Vegetable Cook

the Roast Cook

















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complete the grid

all the vegetables and eggs, pasta & rice dishes

all cold

fish dishes and sauces

all cold foods, buffet and cocktail dishes

sauces

soups and stocks

hot and cold desserts, fresh pasta & bread grilled food

grilled food roasted and fried food

the Sauce Cook	0	is in charge of	the preparation of	
the Soup Cook	0	is in charge of	the preparation of	
the Fish Cook	0	is in charge of	the preparation of	
the Roast Cook	0	is in charge of	the preparation of	
the Grill Cook	0	is responsible for	the preparation of	
the Vegetable & Noodle Cook	•	is responsible for	the preparation of	
the Larder Cook	•	is responsible for	the preparation of	
the Pastry Cook	0	is responsible for	the preparation of	

True False

i	n a kitchen	T F
1	the cook who oversees the work in the kitchen is the Head Cook	
2	the cook who prepares shrimp cocktails is the Roast Cook	
3	the cook who performs various tasks as needed is the Under Coo	
4	the cook who substitutes the Head Chef is the Tournant	
5	the cook who makes your life sweeter is the Pastry Cook	



- 1 Sous Chef the Head Chef's first is Under Cook or assistant the
- 2 Chef Tournant the help needed to Swing Cook where or runs
- 3 Chefs Commis Apprentices young assist and who job the are learn
- 4 Auguste Escoffier in the century the developed System Brigade modern 19th

