



TasteWiseKids

LET'S  
**COOK**

## What does a Chef do?

"This is my invariable advice to people: Learn how to cook- try new recipes, learn from your mistakes, be fearless, and above all have fun!"

--Julia Child, chef, television personality, cookbook author, and original Days of Taste® spokesperson

### Plan the menu

- Think about what customers would like to eat.
- Decide dishes, from soups and salads to main courses and desserts
- Order ingredients - what is in season and available locally? What can be stored a long time, and what stays fresh only a few days?
- Prepare each dish, to decide on final recipes and how each dish will be served to customers (the presentation).

### Hire and manage staff

- In the kitchen, some people chop ingredients, some people make salads or soups, and someone has to wash the dishes!
- Outside the kitchen, someone takes reservations and seats people. Waiters and waitresses need to be trained to take orders from the customers and to serve the food.
- Make sure everyone knows how to work together as a team.

### Manage a Business

- Buy kitchen equipment, serving pieces (plates, bowls, silverware), as well as food.
- Maintain equipment and keep restaurant clean.
- Budget time and money.
- Advertise the restaurant to the public.

### Educate self and others

- Learn government rules for restaurants and food safety, and put into action.
- Learn new techniques of cooking and new trends in what people want to eat.
- Interact with community/neighbors.
- Welcome feedback.

### Provide Stewardship

- Conservation of resources, minimizing waste and recycling.
- Concern for people's health and the environment.