Name:

Culinary Arts 1, 25 points possible

**Work Stations & the Kitchen Brigade**

Read section 4.1 (pg 216-231) in your Foundations of Restaurant Management Level 1 textbook and complete Parts 1 and 2 below. All answers/entries can be entered directly on this document.

**Part 1: Answer the following questions in complete sentences:**

1. **Define culinarian.**
2. **In 3-5 sentences, describe basis of the “Culinarian Code.” 3 pt**
3. **List and describe in 1-2 sentences each the 8 attributes of a culinary professional (hint: end with personal responsibility). 8 pt**
4. **How are workstations grouped together?**
5. **How does maximizing the flow of goods and staff benefit a restaurant?**
6. **Auguste Escoffier created the “kitchen brigade;” what is this AND what are the benefits of having a kitchen brigade? 2 pt**
7. **List the hierarchy of the Kitchen Brigade.**
8. **List the hierarchy of a Dining Room Brigade.**
9. **Why is it important for ALL foodservice employees to be professional?**

**Part 2: Critical Thinking (pg 233) CHOOSE ONE: #2 OR #3 and answer in complete sentences. 5 pt**