

KITCHEN BRIGADE MATCHING ACTIVITY

Executive Chef	Chef de Cuisine	kitchen managers - payroll, food-cost, personnel management, menu creation and essentially everything that happens in the kitchen falls within their scope of responsibility
Sous Chef	Assistant Chef	the right-hand to the Executive Chef - manages a staff of assistant chefs, cooks and kitchen workers, as well as creating dishes for the menu
Chef de Partie	Line or Station Chef	assigned one particular menu specialty in which he or she excels

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Saucier	Sauce Cook	responsible for a variety of tasks, such as sautéing foods and preparing soups and stews
Poissonier	Fish Cook	responsible for the preparation of all fish dishes in the kitchen
Grillardin	Grill Cook	responsible for any foods that must be grilled

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Friturier	Fry Cook	handles any foods that must be cooked in oils or other animal fats
Rotisseur	Roast Cook	is in charge of preparing any roasted or braised meats on the menu
Entremetier	Vegetable Cook	In charge of all of the vegetables dishes

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Potager	Soup Cook	in charge of making any soups that are on the menu
Tournant	Swing Cook	the all-purpose chef in the kitchen - this role is designed to move from station to station, assisting with any tasks, as needed
Garde Manager	Pantry Chef	in charge of most cold dishes on the menu - includes various salads and cold appetizers, such as pate, cheese spreads or even tartars

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Patissier	Pastry Chef	responsible for creating or preparing baked goods, such as breads and pastries
Boucher	Butcher	in charge of preparing all meats and poultry before they are delivered to their respective stations for preparation in menu dishes