

Talk to new kitchen assistants

AUDIO - open this URL to listen to the audio:

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Questions 1-4

Choose the correct letter, **A**, **B** or **C**.

Talk to new kitchen assistants

- 1 According to the manager, what do most people like about the job of kitchen assistant?
A the variety of work.
B the friendly atmosphere.
C the opportunities for promotion.

- 2 The manager is concerned about some of the new staff's
A jewellery.
B hair styles.
C shoes.

- 3 The manager says that the day is likely to be busy for kitchen staff because
A it is a public holiday.
B the head chef is absent.
C the restaurant is almost fully booked.

- 4 Only kitchen staff who are 18 or older are allowed to use
A the waste disposal unit.
B the electric mixer.
C the meat slicer.

Questions 5-6

Choose **TWO** letters, **A-E**.

According to the manager, which **TWO** things can make the job of kitchen assistant stressful?

- A They have to follow orders immediately.
- B The kitchen gets very hot.
- C They may not be able to take a break.
- D They have to do overtime.
- E The work is physically demanding.

Questions 7-10

What is the responsibility of each of the following restaurant staff?

Choose **FOUR** answers from the box and write the correct letter, **A-F**, next to Questions 7-10.

Responsibilities

- A training courses
- B food stocks
- C first aid
- D breakages
- E staff discounts
- F timetables

Restaurant staff

- 7 Joy Parkins 7.....
- 8 David Field 8.....
- 9 Dexter Wills 9.....

10 Mike Smith **10**.....

Solution:

1. A

2. A

3. C

4. C

5. A, E - in either
order

6. A, E - in either
order

7. F

8. C

9. D

10. B

Audioscript:

Good morning everyone. My name's Jay Parkinds and I'm the restaurant manager. And I understand if you've had any previous experience as kitchen assistants? Well, you might be feeling a bit nervous. Most of our kitchen assistants say they enjoy the work. OK. they might get shouted at sometimes but it's nothing personal, and they're pleased that they have so many different things to do. which means they don't get bored. And I'll tell you straightaway that if you do well, we might think about moving you up and giving you some more responsibility.

Right, well, you've all shown up on time, which is an excellent start. Now I'm glad to see none of you wearing unsuitable footwear, so that's good - you need to be careful as the floors can get very wet and slippery. Some of you with long hair have got it well out of the way, but some of you'll need to remove your rings - just put them somewhere safe for today, and remember to leave them at home tomorrow, as they can be a safety hazard.

Now it's going to be a busy day for you all today - we don't have any tables free for this evening, and we're closed for lunch. Fortunately we've got our Head Chef back - he was away on holiday all last week which means the other chefs had extra work. Now, I'll tell you a bit more about the job in a minute but first, some general regulations. For all of you, whatever your age, there's some equipment you mustn't use until you're properly trained, like the waste disposal system for example, for health and safety reasons. There are two of you here who are under 18 - that's Emma and Jake, isn't it? Right. so for you two. the rules are a bit out of bounds. And of course none of you are allowed to use the electric mixer until you've been properly trained. works.

Now you may have heard that this can be a stressful job, and I have to say that can be true. You'll have an eight-hour day for the first week, though you'll have the chance to do overtime after that as we'll need you to. But however long the hours are, you'll get a break in the middle. What you will find is that you'll be on your feet all day long, lifting and carrying. so if you're not fit now you soon will be! You'll find you don't have a chance to take it easy - when someone tells you to do something you need to do it straightaway - but we do have a very efficient air conditioning system compared with some kitchens.

Now let me tell you about some of the people you need to know. So as I said. I'm Jay Parkins and I'll tell you what does what during the day and how long they work for. I'll be trying to get you to work with as many different people in the kitchen as possible, so that you learn while you're on the job. One person whose name you should remember is David Field. If you injure yourself at all. even if it's really minor, you must report to him straightaway. make sure the incident is recorded and you get the appropriate treatment. He's trained to give basic first aid to staff himself, or he'll send you off somewhere else if necessary. Then there's Dexter Wills - he's the one you need to see if you smash a plate or something like that. Don't just leave it and hope no one will notice. It's really important to get things noted and replaced or there could be problems later. And finally. the one you need to know is Mr. Smith. He's the member of staff who takes care of all the stores of perishables, so if you notice anything going low in flour or sugar or something. make sure you let him know so he can put in an order.

OK, now the next thing ...