

## SCRIPT

SECTOR: GASTRONOMY IN FRANCE

TOPIC: DO'S AND DON'TS IN THE PROFESSIONAL KITCHEN



Welcome to a French restaurant kitchen.  
**Bienvenue en cuisine.**



When working in a restaurant kitchen, the first thing to consider is the right clothing. You are required to wear chef pants and a chef coat - **pantalon pied de poule, veste croisée.**

The male chef - **le cuisinier** or - **le chef de cuisine** and the female chef - **la cuisinière** or **la cheffe de cuisine** are required to wear safety shoes - **des chaussures de sécurité** and an apron - **tablier.**



Before you start on anything though you follow the hygiene measures and wash your hands thoroughly. In French it is called **se laver les mains.**

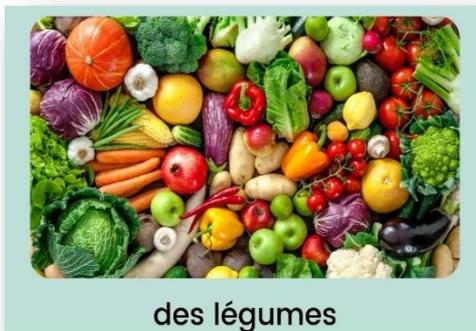


with antibacterial and antiviral soap - [savon bactéricide / virucide](#).



Your point of contact in the kitchen is the kitchen manager - [Le / La responsable de cuisine](#).

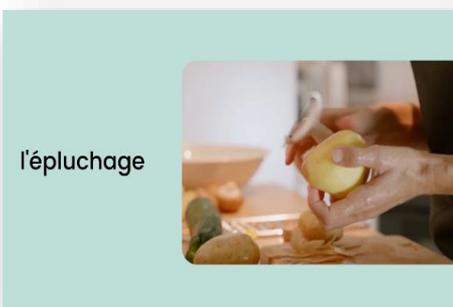
They will tell you what tasks you need to accomplish and will also give you instructions on how to use the work equipment - [matériel](#) like knives, pots and sieves and the work devices like dish washer or burner - [équipement](#).



A task you will probably have to do in a German kitchen is preparing vegetables. [Des légumes](#) means vegetables in French.



Washing the vegetables is called **le lavage**.



Peeling it is **l'épluchage**.



Chopping it is **le taillage**.



For all activities in the kitchen there are 3 important guidelines.

Number one is safety - **sécurité**.

Be careful with your equipment.

For example leave you knife on the side of the chopping block with the blade facing the block.

### l'hygiène et la propreté



Number two is hygiene and tidiness - **l'hygiène et la propreté**.  
Clean your station regularly and keep your equipment in order.

### garder son calme



The third guideline is no hectic - **garder son calme**. Don't rush  
and be mindful of your co-workers.

## LIST OF VOCABULARY

**SECTOR:** GASTRONOMY IN FRANCE

**TOPIC:** DO'S AND DON'TS IN THE PROFESSIONAL KITCHEN

<b>FRENCH</b>	<b>YOUR LANGUAGE</b>
<i>Bienvenue en cuisine.</i>	
<i>pantalon pied de poule</i>	
<i>veste croisée</i>	
<i>le cuisinier</i>	
<i>le chef de cuisine</i>	
<i>la cuisinière</i>	
<i>la cheffe de cuisine</i>	
<i>des chaussures de sécurité</i>	
<i>tablier</i>	
<i>se laver les mains</i>	
<i>savon bactéricide / virucide</i>	
<i>Le / La responsable de cuisine.</i>	
<i>matériel</i>	
<i>équipement</i>	
<i>des légumes</i>	
<i>le lavage</i>	
<i>l'épluchage</i>	
<i>le taillage</i>	
<i>sécurité</i>	
<i>l'hygiène et la propreté</i>	
<i>garder son calme</i>	