

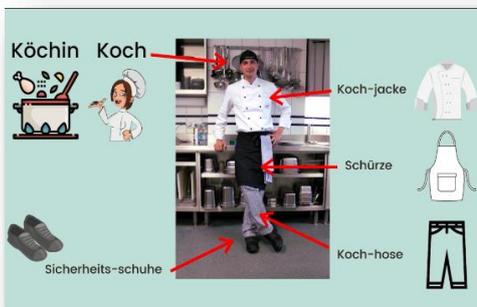
SCRIPT

SECTOR: GASTRONOMY IN GERMANY

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



Welcome to a German restaurant kitchen.
Willkommen in der Restaurantküche.



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.

In German - **die Kochhose** and **die Kochjacke**.

You probably guessed it already: **der Koch** is the German word for chef. If the chef is female it is **die Köchin**.

And **kochen** means to cook.

You also need to wear safety shoes - **die Sicherheitsschuhe** and an apron - **die Schürze**.

It is also required to wear a head covering of some kind, it could be a hat, a baseball cap or a bandana. That's up to you.



Before you begin, you must follow the hygiene measures and wash your hands thoroughly. In German it is called: **Hände waschen**

As you can see, the German phrase has a lot in common with the English one.



And after washing you sanitize your hands:

Hände desinfizieren



Your point of contact in the kitchen is the kitchen manager - **der Küchenleiter / die Küchenleiterin**

They will tell you what tasks you need to accomplish and will also give you instructions on how to use the work equipment - **die Arbeitsmittel** like knives, pots and sieves and the machinery like the dish washer or burner - **die Arbeitsgeräte**.



A task you will probably have to do in a German kitchen is preparing vegetables. **Das Gemüse** means vegetables in German.

To wash the vegetables is **Gemüse waschen**.



To peel them is **Gemüse schälen**.



To chop them is **Gemüse schneiden**.



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

Number one is safety - **Sicherheit**.

Be careful with your equipment.

For example leave your knives on the side of the chopping block with the blade facing the block.

Sauberkeit und Ordnung



Number two is hygiene and tidiness: [Sauberkeit und Ordnung](#).
Clean your station regularly and keep your equipment in order.

keine Hektik



The third guideline is don't rush:
[Keine Hektik](#).
Don't rush and be mindful of your co-workers.



Entschuldigung, ich habe eine Frage

There is one more guideline, that you should keep in mind
always: Whenever you are unsure about anything, ask your
supervisor!
In German you can say: [Entschuldigung, ich habe eine Frage](#).
Which means: Excuse me, I have a question.
As we say in German: There is no such thing as a dumb
question: [Es gibt keine dummen Fragen](#).

LIST OF VOCABULARY

SECTOR: GASTRONOMY IN GERMANY

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

GERMAN	YOUR LANGUAGE
<i>Willkommen in der Restaurantküche</i>	
<i>die Kochhose</i>	
<i>die Kochjacke</i>	
<i>der Koch</i>	
<i>die Köchin</i>	
<i>kochen</i>	
<i>die Sicherheitsschuhe</i>	
<i>die Schürze</i>	
<i>Hände waschen</i>	
<i>Hände desinfizieren</i>	
<i>der Küchenleiter / die Küchenleiterin</i>	
<i>die Arbeitsmittel</i>	
<i>die Arbeitsgeräte</i>	
<i>das Gemüse</i>	
<i>Gemüse waschen</i>	
<i>Gemüse schälen</i>	
<i>Gemüse schneiden</i>	
<i>Sicherheit</i>	
<i>Sauberkeit</i>	
<i>Ordnung</i>	
<i>Keine Hektik.</i>	
<i>Entschuldigung, ich habe eine Frage.</i>	