A **workstation** is a work area in the kitchen dedicated to a particular task.

- Workstations using the same or similar equipment for related tasks are grouped together into a work section.
- Good kitchen design maximizes the flow of goods and staff from one area to the next and within each area itself.
Kitchen Brigade

- System developed by Auguste Escoffier
  - Based off experience in French Army
  - Divided into hierarchy of authority, responsibility, and function.

- A kitchen-brigade system is a method for staffing a kitchen so that each worker is assigned a set of specific tasks.
  - Cooking method
  - Equipment
  - Types of food being produced

Kitchen Organizational Chart
Dining Room Brigade

- Led by the dining room manager (*maître d*) who generally trains all service personnel, oversees wine selections, works with the chef to develop the menu, organizes the seating chart, seats the guests
  - Wine steward
  - Headwaiter
  - Captains
  - Front waiter
  - Back waiter
Professionalism means being courteous, honest, and responsible in one’s dealings with customers and coworkers. It also indicates that a person is maintaining standards for his or her work and behavior.

Professional culinarians have knowledge, skill, taste, judgment, dedication, pride, respect, and a sense of personal responsibility.

A kitchen brigade is a system of staffing a kitchen so that each worker is assigned a set of specific tasks.

A traditional dining-room brigade is led by the dining room manager (maître d’) who generally trains all service personnel, oversees wine selections, works with the chef to develop the menu, organizes the seating chart, and seats the guests.
4.1 Assignment

☐ Review section 4.1 (pg 216-231) in your Foundations of Restaurant Management Level 1 textbook

To turn in next class period:

☐ Complete Review Questions #1,2,3,4,5,7,8 on page 232

AND

☐ Critical Thinking (pg 233) CHOOSE ONE: #2 OR #3