

Read and guess:

1. I am the first to greet you, and the last to say goodbye, I seat you at your table, and wave as you walk by, I keep the flow going, and the energy high, Who am I? I'm the _____.

2. I mix and shake and stir, Creating drinks that make you purr, I listen to your tales and jokes, And pour you shots when you're broke, Who am I? I'm the _____.

3. I carry bags and boxes too, I run up stairs, and down halls too, I keep the lobby clean and neat, And make sure guests have all they need, Who am I? I'm the _____.

4. I move in stealth, without a sound, Collecting plates from all around, I wipe the tables clean and neat, So the next diners can take a seat, Who am I? I'm the _____.

5. I wield my knives with deadly skill, Slicing meat with every thrill, I trim the fat and carve the bone, And leave you with a cut to phone home, Who am I? I'm the _____.

6. I'm the voice that booms and shouts, Asking out the lucky louts, I book the tables, and the seats, So guests can enjoy their eats, Who am I? I'm the _____.

7. I work behind the scenes, you see, Chopping, stirring, cooking quietly, I help the chef to lead the way, And make the dishes shine and sway, Who am I? I'm the _____.

8. Sous Chef: I'm the one who cooks up a storm, Making sure your food is perfectly formed, I help the head chef lead the way, And make sure your meal is yummy, hooray! Who am I? I'm the sous chef, no doubt, Ready to cook and make your mealtime standout!

Match words with definitions:

1. specials	a) <i>an area in a restaurant or catering event where a specific type of food is prepared and served.</i>
2. pastry chef	b) <i>a type of table linen used to clean the hands and face during a meal.</i>
3. food station	c) <i>a kitchen worker who is responsible for preparing food ingredients before they are used in recipes.</i>
4. butcher	d) <i>prepared food that is served or presented in a particular way</i>
5. prep cook	e) <i>a server in a restaurant who takes orders from guests, serves food and drinks, and provides information about menu items.</i>
6. host	f) <i>usually refer to dishes that are not on the regular menu but are available for a limited time.</i>
7. waiter	g) <i>someone who prepares and sells meat.</i>
8. napkins	h) <i>a specific time period when employees are scheduled to work.</i>
9. dishes	i) <i>a chef who specializes in making desserts, pastries, and other baked goods</i>
10. shifts	j) <i>is the first person a guest interacts with.</i>

Read the story and fill in the missing words:

pastry host guests specials busser industry butcher caller head shift ingredients

Story 1: A Busy Night in the Restaurant

It was a busy night in the restaurant, and the front-of-house staff were bustling around, greeting 1. _____ and seating them at their tables. The waitstaff was already in motion, taking orders and serving drinks, while the 2. _____ was busy cleaning and resetting tables.

In the kitchen, the 3. _____ chef was directing the swing and line cooks, calling out orders for appetizers and desserts. The 4. _____ was on the phone, taking reservations and letting diners know about the 5. _____ for the night. The 6. _____ chef was working diligently to prepare the dessert station, ensuring that every dish was beautifully presented.

As the night went on, the prep cooks worked hard to keep up with the demands of the busy kitchen, preparing 7. _____ for each dish. The 8. _____ was also hard at work, carefully selecting and cutting the meat for each order.

The 9. _____ was at the front, greeting guests as they arrived and showing them to their tables. The waiters were busy taking orders and serving food, while the busser and clear tables staff worked quickly to clean up the tables and keep things moving. As the night drew to a close, the staff began tidying up for the next 10. _____. It had been a long night, but the team had worked together to ensure that every guest had a great experience.

restaurant	head	staff	team	food	host	prep	clean	orders
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Story 2: A New Hire in the Restaurant

As a new hire in the restaurant, Billy was nervous on his first day. He had been hired as a busser and was eager to prove himself to the rest of the 1. _____. He arrived early and was greeted by the 2. _____, who showed him around and introduced him to the waitstaff. Billy's job was to 3. _____ tables and bring dirty dishes to the kitchen. He worked hard, clearing tables quickly and efficiently. The waitstaff was impressed with his work, and the head chef took notice too.

The 4. _____ chef, a seasoned professional, had been impressed with Billy's work ethic and asked him to help out in the kitchen. Billy was thrilled to have the opportunity and quickly got to work. He helped the 5. _____ cooks with ingredients and even got to work on the 6. _____ station, plating dishes for the waitstaff to take to the guests.

As the night went on, Billy's confidence grew, and he impressed everyone with his hard work and dedication. He even got to work with the swing and line cooks, taking 7. _____ and helping to prepare dishes.

At the end of the night, the head chef pulled Billy aside and offered him a promotion. He was so impressed with Billy's work that he wanted him to join the 8. _____ as a line cook. Billy was thrilled, and he accepted the offer, knowing that he had found his calling in the 9. _____ business. From then on, he worked hard, taking on new challenges and making a name for himself in the industry.

Research project: Research different types of restaurants and their staff roles, and create a report or presentation using the vocabulary words to describe the different positions and responsibilities.