

Appendices B

Sous Chef Tasks

4.2

Beginning of Day

Fill in Daily Student list.

Inform your staff of the jobs that you have allocated them

Can you identify 5 potentially hazardous or unsafe jobs during your day in charge?

1.

2.

3.

4.

5.

Inform your staff of these potential risks.

4.3

End of day

Sous Chef to debrief to kitchen staff by answering these questions.

What went well with your leadership today?

What could be improved with your leadership for next time?

What did you need to change?

Why did you need to make this change?