

Preparing for a Chef Job Interview

Vocabulary

Ex. 1. Complete the sentences with the given words.

meat, clear, staff, crate, hospitality, culinary, stuffed, route, bone, self-service, buckwheat, label, wheat, sturgeon, bowl, restrictive, chop, celery, beefeaters, cold, en, cream, napkin, pickled, shop

The _____(1) on the jar of spices read "cumin" in bold letters.

The _____(2) was caught and prepared fresh from the nearby river.

_____(3) is often used to make savory porridge or pancakes.

_____(4) adds a refreshing crunch to any soup or stew.

The _____(5) was filled with colorful fruits and vegetables from the farmer's market.

Her _____(6) extended to cooking a big meal for all her guests.

_____(7) schools offer a variety of courses to those interested in the art of cooking.

The _____(8) at the restaurant were attentive and friendly.

The buffet-style restaurant offered _____(9) options for customers.

_____(10) of _____(11) can be a delicious breakfast on a cold winter morning.

_____(12) are traditional British guards at the Tower of London.

The chef stopped to pick up some fresh ingredients _____(13) _____(14) to the restaurant.

She taught her son how to _____(15) vegetables for their family dinner.

The tangy, _____(16) cucumbers added a burst of flavor to the sandwich.

The _____(17) peppers were filled with a delicious mixture of rice and ground meat.

She used a sharp knife to carefully _____(18) the _____(19) from the _____(20).

The soup was served in a large _____(21) with a spoon on the side.

She reached for a _____(22) to wipe her hands after eating the messy ribs.

The master chef ran the _____(23) _____(24), expertly preparing all the cold dishes on the menu.

The doctor recommended a _____(25) diet to help manage her health condition.

Grammar

Ex. 1. *Choose the correct answer.*

1. It is ... pen.

- a) a
- b) an
- c) –
- d) the

2. ... summer I'm pretty busy.

- a) This
- b) These
- c) That
- d) Those

3. I live in ... UK.

- a) a
- b) an
- c) –
- d) the

4. There are no ... in the world!

- a) witch
- b) witchs
- c) witches

5. He hasn't got any ...

- a) childs
- b) children
- c) childrens

6. This is ... book.

- a) Alice
- b) Alice's
- c) an Alice's
- d) the Alice's

7. Kevin ... superhero movies.

- a) like
- b) don't like
- c) doesn't like
- d) doesn't likes

8. Ms. Grayson ... our Math teacher.

- a) am
- b) is
- c) are
- d) do

9. ... you see a doctor tomorrow?

- a) Are
- b) Do
- c) Does
- d) Will

10. I ... football yesterday.

- a) play
- b) played
- c) will play
- d) was play

11. The Nile is ... than the Amazon.

- a) longer
- b) the longer
- c) longest
- d) the longest

12. The Nile is ... river in the world.

- a) longest
- b) the longer
- c) longest
- d) the longest

13. The book ... in a month.

- a) will publish
- b) published
- c) was published
- d) will be published

14. The garden was full of children, ... and ...

- a) laugh and shout
- b) laughing and shouting
- c) laughed and shouted
- d) laughing and shouted

15. Could you pick up the ... glass?

- a) break
- b) breaking
- c) broke
- d) broken

16. What ... at the moment?

- a) do you do
- b) are you doing
- c) will you do
- d) did you do

Ex. 2. Ask five types of questions to the sentences below.

1. Harry Potter entered Hogwarts in 1991.
2. My little sister will enter school in two years.

Reading

Ex. 1. Read the text.

Preparing for a Chef Job Interview

Preparing for a chef job interview can be nerve-racking, especially if you're new to the culinary industry or haven't interviewed in a while. However, with some preparation and practice, you can increase your chances of landing the job. Here are some tips on how to prepare for a chef job interview.

1. Research the company

Before the interview, make sure you do your homework on the company you're applying to. Visit their website, read about their mission and values, and look up any recent news articles or press releases. Understanding the company's background and culture can help you tailor your answers during the interview and show that you're genuinely interested in working for them.

2. Review the job description

Read through the job description carefully and take note of the key responsibilities and requirements. Think about how your skills and experience align with what they're looking for, and be prepared to provide specific examples during the interview. This will demonstrate that you understand the role and are well-suited for it.

3. Prepare your answers

While you can't predict every question that will be asked, there are several common interview questions that you should be prepared to answer. These may include:

- Tell me about yourself.
- Why are you interested in this position?
- What are your strengths and weaknesses?
- How do you handle high-pressure situations?
- Can you provide an example of a time when you had to resolve a conflict in the kitchen?

Take some time to think about your responses to these questions and practice answering them out loud. It can also be helpful to write down your answers and review them before the interview. However, try not to memorize your responses word-for-word, as you want to come across as natural and authentic during the interview.

4. Showcase your work

If possible, bring a portfolio of your work to the interview. This could include photos of dishes you've prepared, menus you've created, or any awards or certifications you've received. Not only will this demonstrate your skills and creativity as a chef, but it can also serve as a visual aid during the interview.

5. Dress appropriately

When it comes to dressing for a chef job interview, it's important to strike the right balance between professionalism and practicality. While you'll likely be wearing a chef's uniform while working, it's best to dress in business casual attire for the interview. This shows that you take the opportunity seriously and are respectful of the interviewer's time. If you're unsure about what to wear, it's always better to be slightly overdressed than underdressed.

6. Prepare your own questions

Towards the end of the interview, the interviewer will typically ask if you have any questions for them. This is your chance to learn more about the company, the team you'll be working with, and the expectations for the role. It's a good idea to come prepared with a few thoughtful questions to ask, as this demonstrates your genuine interest in the position. However, avoid asking questions that could easily be answered by doing basic research on the company.

Remember, the interview is not just an opportunity for the employer to evaluate your fit for the role – it's also a chance for you to assess whether the company is the right fit for you. By following these tips and preparing ahead of time, you'll be well-equipped to handle your chef job interview with confidence.

Ex. 2. Answer the questions.

1. Why is it important to research the company before a chef job interview?
2. What should you do after reading through the job description?
3. Can you predict every question that will be asked in an interview? If not, what can you do to prepare for common questions?

4. How can showcasing your work during the interview benefit you as a candidate?
5. What is the recommended dress code for a chef job interview?
6. Why is it important to come prepared with your own questions for the interviewer?
7. What is the overall purpose of preparing for a chef job interview?