Course Code: BSCH3001 Course Name: Food Production Management

UNIT - 1 LARDER OR COLD KITCHEN Objective Topic: Kitchen Organization

- Duties & Responsibilities of Larder Chef.
- Hierarchy in Larder

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Hierarchy Of Larder Staff

The larder chef is the master chef who has the technical and managerial skills to perform the tasks of this highly specialized kitchen.

Under him/her is a brigade of chefs, cooks, and commis who work together as a team to achieve the goals and objectives of the larder section.

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Hierarchy Of Larder Staff

Under him/her is a brigade of chefs, cooks, and commis who work together as a team to achieve the goals and objectives of the larder section.

He/she heads the brigade of chef de parties (CDPs) commonly known as chef de partie that are at a supervisory grade.

Each CDP is in charge of a particular section and has few commis and apprentices working under him/her.

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Hierarchy Of Larder Staff

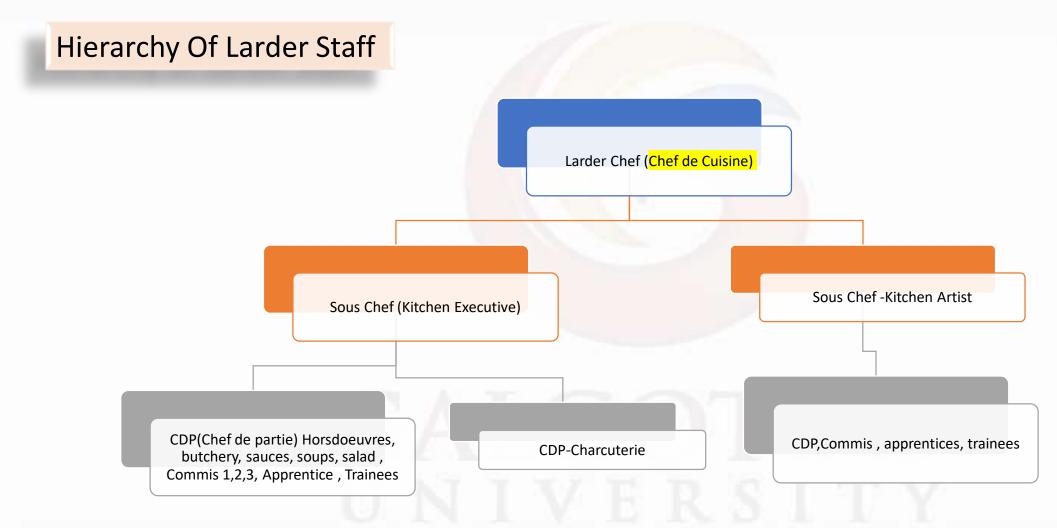
- 1. CDC- Chef De Cuisine Larder, Master Chef, Larder Chef
- 2. Sous Chef
- 3. Kitchen Executive

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chef de partie that are at a supervisory grade.

Each CDP is in charge of a particular section and has few commis and apprentices working under him/her.

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References:

- 1. International Food Production -By Chef Bali
- 2. Professional Garde Manger-By Culinary Institute of America
- 3. The Larder Chef by Leto and Mojo
- 4. Garde Manger by D.D. Sharma
- 5. On Cooking –Sarah Labensky
- 6. Basic Training Kitchen- Chef Vikas Singh