



Unilever
Food
Solutions

Kitchen Comms for New Staff and Junior chefs

Understanding the key to kitchen communications makes work smoother, ensures safety, and helps everyone work as a team.

3 Unbreakable Communication Rules

- ✓ **Be concise:** The kitchen moves quickly, and communication needs to be fast and to the point. Avoid unnecessary chatter.
- ✓ **Be clear:** Don't mumble or speak too quietly. Speak clearly, so your message is heard above the noise.
- ✓ **Be respectful:** Always remain professional. No matter how stressful the kitchen environment gets, treating others with respect helps maintain a positive atmosphere.

Addressing Different Roles in the Kitchen

Head Chef / Executive Chef:

Address them as "Yes, Chef" or "Chef".

Sous Chef:

Address them as "Chef".

Station Chef (Chef de Partie):

Address them as "Chef" or by their name.

Junior Chef (Commis, Apprentice):

Address them by their name.

Front-of-House Manager:

Address them as "Manager" or by their name.

Waitstaff / Runners:

Address them by name