

## Unit 302: Supervise and monitor own section

### Activity 8: Briefing role play

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You are a chef de partie responsible for a team of six chefs in the larder section of a busy 4-Star hotel where the bookings for today include:

- A cold finger buffet lunch for 100 conference delegates
- Cold starters for the main restaurant lunch and dinner menus
- A cold buffet for 200 guests attending a private dinner function
- Room service items
- Afternoon tea savoury items

Prepare a briefing that will be delivered at the start of the morning shift to ensure the team are motivated to produce the menu items to the organisation standards, are confident to undertake the allocated tasks and service deadlines can be met.

Deliver your briefing to six peers who will provide feedback on the briefing.