



Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David

The Comparison of a Job Role (Chef) in Two Types of Restaurants (Fish and Chips and Indian Restaurants)

Prepared by

Zakia Sultana Rahman

Student ID: 2211724

Module Title

Food and Beverage Operations (BMIH 4002)

Lecturer Name

Jaliya De Silva

Word Count: 820 words

The Comparison of a Job Role (Chef) in Two Types of Restaurants (Fish and Chips and Indian Restaurants)

This paper contains a discussion about food service management including common job roles in different types of restaurants, an evaluation of the required skills differing from the type of provided services and the impacts on the restaurant operations.

Two different types of restaurants in the United Kingdom-

- **Fish and Chips Restaurants:** These are restaurants that specialize in serving the traditional British dish of fish and chips, usually served with sides such as mushy peas, tartar sauce, and vinegar (Cousins et al., 2020).
- **Indian Restaurants:** These are restaurants that specialize in serving various types of Indian cuisine, including curries, naan bread, samosas, and other popular dishes (Davis, 2018).

Job Role

The position of the Chef may be shared by both kinds of restaurants. The chef at an Indian restaurant needs knowledge of the spices and Indian cooking methods, while the chef in a Fish and Chips restaurant needs perfection in making fish and chips. An enthusiastic chef with effective performance under pressure is needed in both restaurants (Boussard, 2021).

Evaluation of Skills Required for the Job Role

- **Technical Knowledge:** A chef must have a solid command of knife skills, culinary techniques, recipe formulation, health, safety, and food cleanliness (Zutshi, 2019).
- **Culinary Skills:** A chef ought to be passionate about food preparation and knowledgeable about various cuisines, ingredients, and flavour profiles to design aesthetically attractive meals and have a sense of presentation.

- **Time Management:** A chef has to be able to prioritise activities, manage their time well, function well in a hectic setting, manage many orders simultaneously and multitask (Foskett et al., 2016).
- **Effective Communication:** A chef must be able to interact both with front-of-house workers and other employees in the kitchen crew to follow instructions and respectfully provide criticism.
- **Creativity:** A chef should have the ability to think creatively and innovatively, create new and intriguing recipes, and experiment with various flavours and ingredients (Walker, 2021).

Comparison and Contrasting of the Required Skills

There are several significant distinctions between the abilities needed for a chef's position in an Indian restaurant and a Fish and Chips restaurant. A chef in an Indian restaurant would need to be knowledgeable about the spices and cooking methods used in Indian cuisine, while a chef in a Fish and Chips restaurant would need to have specialised knowledge of how to cook and prepare fish and chips. But a chef with excellent culinary talents, the capacity to manage their time well, and solid communication skills would be necessary for both kinds of restaurants. Creativity and invention may be especially crucial in an Indian restaurant where the chef may be expected to create novel and intriguing dishes to keep the menu interesting and customer-friendly. In a fish and chip shop, consistency and quality may be more important, and the chef must make sure that the fish and chips are always cooked to perfection (Griffith and Motarjemi, 2023).

Reasons for Required Skills to Differ Based on Provided Service Type

Fine Dining: A chef at fine dining would need a thorough knowledge of high-end food, the capacity to make intricate and aesthetically appealing meals and superior presentation abilities. Compared to other restaurants, this requires greater originality, attention to specifics, and customer service abilities (Parsa and Fisher, 2002).

Fast Food: A chef must be able to work swiftly and effectively in hectic settings. A greater degree of time management abilities, a keen awareness of detail, and the capacity to

perform effectively under pressure would be necessary for this kind of service (Gregoire, 2017).

Buffet-style: A chef, here, has to cook a wide range of meals in huge amounts while making sure the food stays fresh and is presented attractively. A greater degree of multitasking, communication, and time management abilities would be necessary for this kind of service (Johnston et al., 2021).

Impact on Employee's Skills and Restaurant Operations

For instance, at a fine dining establishment, the emphasis can be on giving the client a memorable dining experience, necessitating a higher degree of inventiveness, attention to detail, and customer service abilities from the chef. Fast food establishments can place a premium on speed and effectiveness, which would call for more advanced time management skills and the capacity to perform effectively under pressure. These variations may also affect how the restaurant runs, affecting things like the design of the kitchen, the necessary tools, and the number of employees needed to provide the particular service being provided. Overall, depending on the sort of service provided, the abilities needed for the job function of a chef in the restaurant sector may vary substantially, so the chef must have the critical talents necessary to thrive in their particular setting (Ninemeier and Hayes, 2022).

The UK has many eateries serving different cuisines from Fish and chips to Indian and others. Everywhere a good chef is essential for menu creation, food quality, and kitchen management with culinary expertise, creativity, leadership, and organisation.

References

Boussard, S. (2021) *Food and beverage management in the luxury hotel industry*. New York, United States of America: Business Expert Press, LLC.

Cousins, J.A., Foskett, D., Graham, D. and Hollier, A. (2020) *Food and beverage service*. London: Hodder Education.

Davis, B. (2018) *Food and beverage management*. London etc.: Routledge.

Foskett, D., Paskins, P., Pennington, A. and Rippington, N., (2016) *The theory of hospitality and catering*. London, England: Dynamic Learning.

Griffith, C.J. and Motarjemi, Y. (2023) Human Factors in Food Safety Management. In *Food Safety Management* (pp. 919-941). Academic Press.

Johnston, R., Clark, G. Shulver, M. (2021) *Service Operations Management: Improving Service Delivery*. Harlow, England: Pearson.

Ninemeier, J.D. and Hayes, D.K. (2022) *Management of food and Beverage Operations*. Chicago, IL: National Restaurant Association.

Parsa, H.G. and Fisher, R. (2002) Consumer behaviour in foodservice. *Journal of Foodservice Business Research*, 5(2), pp. 1–3.

Walker, J.R. (2021) *Introduction to hospitality*. Harlow, England: Pearson.

Zutshi, A. (2019) How to develop well-informed and assured teams to embed food safety compliance in the UK catering and Hospitality Industry. *Perspectives in Public Health*, 139(6), pp. 294–295.