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Kitchen divided in stations based on kinds of foods produced. A station chef is in charge of each station. There is the sauce chef, fish cook, vegetable cook, roast cook, broiler cook, pantry chef,

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pastry chef, relief cook, expeditor. The head chef, executive chef, is the person in charge of the kitchen, chefs du cuisine reports to exec chef, sous chef in charge of productions and works as assist to exec chef or chef du cuisine.

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