



ACRO in Action



Songdej Khwa-Unlar

Job Profile

Job Title: Chef at the restaurant '49 Tasty Thai Cuisine' restaurant in Worthing.

Job Profile: Design menus, prepare ingredients, cook delicious food to serve to members of the public. Always following health and safety in my work.

Subjects: Maths, Design Technology, Reading.

Key Skills

A

ttitude

Absorption: You have to be totally absorbed in what you do; showing confidence, patience and good control. You have to be confident in the food that you make and the decisions you make. You also have to be patient when cooking.

C

reativity

Innovation: You have to be creative enough to create new recipes and make new menus, being innovative to set your work apart from other restaurants. Decoration is important too to keep the customers happy.

R

elationships

Working with Others: You need a good relationship with your colleagues. If ever there is a problem, you can talk and problem solve. It can be high-pressure work in a kitchen so it helps to support each other.

O

rganisation

Planning: You must be able to organise your ingredients in the kitchen and also a clear rota for when staff work. It is much easier when you plan everything well!

What I love about my job: Cooking and making my family and customers happy.