

Aufgaben für Englisch 9d B-Kurs

für die Zeit vom 19.3. bis 3.4.2020

Liebe Schülerin, lieber Schüler,

anbei findest du die häuslichen Aufgaben für den B-Kurs Englisch für die Zeit vom 19. März bis 3. April 2020. Sollten sich Fragen ergeben, so werde ich diese gern jederzeit bis zum 3. April beantworten. Meine E-Mail-Adresse: eik_doedtmann@web.de

Viel Erfolg und viele Grüße!

E. Dödtmann

Aufgaben:

1. Short Essay: "What do I want to become and why?"

Write 3-5 sentences

(haben mir einige schon per Email eingesandt)

2. Job profile

Watch the video "Commis Chef: Job Profile" on youtube:

<https://www.youtube.com/watch?v=5lS9Loyw2Yk>

(Beachte: Am Ende dieses Dokuments findest ein Transcript (Mitschrift) des Videos und eine kurze Vokabelliste.)

Write down the answers to the following 10 questions:

1. How many cheffing jobs did Gillian Ross have so far?
2. What time does the first shift in the kitchen at the Murraypark Hotel start?
3. What does the morning shift have to do?
4. How did Gillian get the job as a commis chef?

5. What did Gillian want to become when she was at school?
6. Which training did Gillian have to do as a commis chef? Is she doing full-time studies to become a chef?
7. Which skills or abilities are necessary for the job as a commis chef?
8. What are the upsides of being a commis chef?
9. What are the downsides of working as a commis chef?
10. What advice does Gillian have for young people who are interested in a career as a chef?

(Bitte die Antworten schriftlich an mich bis spätestens 3.4.!!!)

3. "Paul's CV", Lehrbuch S. 58/2

- Read through Paul's CV and translate it
- Write down your own CV
- Use the same structure as in the given example in the book.

4. Cover letters (Bewerbungsanschreiben), Lehrbuch S. 59/4

- read through the cover letter of Lisa Freund
- translate the letter into German
- apply for a job (best would be if you choose a job from your homework "**What do I want to become and why?**")
- write your own cover letter – use the same structure as in the example

Die von dir geschriebenen CV und Bewerbungsanschreiben sollen nach den Osterferien benotet werden.

Bei Fragen dazu kannst du dich bis 3.4. an mich wenden: eik_doedtmann@web.de

Anhang:

Transcript of the video: <https://www.youtube.com/watch?v=5lS9Loyw2Yk>

Commis chef: Job profile

A job description by Skills Development Scotland

Gillian Ross is a Scottish girl. She began to study dance before moving on to a course in social sciences, but realised that she wanted a more practical career. In this video she describes her journey to her role as commis chef at the Murraypark Hotel in Southern Scotland. She describes the ups and downs of working in a professional kitchen, and talks about the qualifications she has gained along the way.

Commis Chef

I am Gillian Ross and I am a commis chef here.

I've only been cheffing since July.

This is my first cheffing job here.

Tell us about your job

We've got two basic shift patterns:

We've got half seven till 12 o'clock in the afternoon and then you come back at five o'clock for evening service.

And then, there is the 12 o'clock in the afternoon until finish.

So, if I'm on the morning shift, then you'll do breakfast for everyone that's staying in the hotel and then prep up for the next day, which just involves cutting up more breakfast stuff for the next morning.

So, you don't have to do that when you come in.

And then, we've got a list that we work from, that can be done before service – like sauces and things like that, that just need to be heated up.

General day-to-day jobs like cutting up vegetables as well – just chores that need to be done every day.

Describe your career path

I got this position just by chance, really.

Em, in school I kind of thought I either wanted to do cheffing or something else.

I wasn't too sure.

But in school I never really thought about what I was gonna do.

So, I ended up working here part time while I was at college studying for something else and I was working as a waitress.

I just got a kind of fed up with it and there was a position coming up in the kitchen.

So, I just thought I'll go for that and see what happens.

And I've been here ever since.

I've really enjoyed it.

Room to improve?

There's certain courses which you need to do, like I've done a food hygiene course.

That's basic for working around food.

I'm also doing an SVQ level 2 in Professional Cookery.

You can also go to college and study it full time, which I haven't done.

Most of my learning's been practical-based.

I've just learned as I went along. Throughout the job.

Who would it suit?

You need a good ability to work in a team.

That's really essential, because you're a kind of covering each other's backs.

You need to be able to work hard.

That's another main side. It's a hard job.

You are here a lot of the time.

There's not really a personal life involved.

That's the only downside I would see.

And it's long hours.

The upsides of the job is: When you get to put your own input into a menu and you kind of design a dish and plate it up and you just look at it and think, "Oh, that's really good."

When the waiting staff come back and say "Oh yeah, compliments from this table" and you say "Ah, that was me!".

Do you have some advice?

My advice to you would be: If you wanted to do into a career in cheffing – is to be prepared for the amount of hard work you gonna have to put in.

But you do get rewards at the end of it.

If you love food and you love dealing with food, then you'll love the career pretty much.

But just be prepared for the hard work and long hours.

New words or phrases

pattern – Modell, Schema

to prep (up) - vorbereiten

chores – (regelmäßig wiederkehrende) Aufgaben, Hausarbeiten

to be fed up with something – von etwas genug (die Nase voll) haben

to go along – mitgehen, mitmachen

SVQ (Scottish Vocational Qualification) – Zertifikat für einen Ausbildungskurs in Schottland

a kind of – ziemlich, irgendwie (umgangssprachlich)

essential – wesentlich, wichtig

throughout – im Verlauf

to cover each other's back – sich gegenseitig den Rücken freihalten

to be involved – dabei sein, beteiligt sein

a dish – Gericht, Speise

to plate up – (Essen) anrichten

waiting staff – Bedienpersonal, alle Kellner/innen

upside – Vorteil, positive Seite

downside – Nachteil, negative Seite