

The Little SOUS Chefs WORDS EVERY CHEF SHOULD KNOW!

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These important kitchen words help us work safely, communicate clearly, and take care of each other.



BEHIND

What it means:
I am walking behind you.

Why we say it:
To let others know we are behind them so we don't bump into them or startle them.



Little Chef Rule:
Say "Behind!" when you are walking behind someone.



HEARD

What it means:
I heard you and understand.

Why we say it:
To let others know we are listening and we got the message.



Little Chef Rule:
Say "Heard!" when you hear and understand the instruction.



HOT

What it means:
Something is hot and can burn you.

Why we say it:
To warn others about hot items, surfaces, or steam.



Little Chef Rule:
Say "Hot!" to warn others about something that can burn or hurt.



SHARP

What it means:
Something can cut you.

Why we say it:
To remind others to be careful with knives and sharp tools.



Little Chef Rule:
Say "Sharp!" to remind others to be careful with sharp tools.



CORNER

What it means:
I am coming around a corner and can't see who is there.

Why we say it:
To let others know we are coming so nobody bumps into each other.



Little Chef Rule:
Say "Corner!" when you are coming around a corner and can't see who is there.