

### My work experience

In the summer holiday, our school had conducted a 'Working Week' scheme. The scheme aims to let the student know about how difficult the work is and learn some experience in the jobs. Also, it helps students to understand what the real work environment is like and how business operates. Therefore, I spent whole week to join this activity and my job is to be an apprentice chef.

First, I worked in Pin Pin restaurant as an apprentice chef. When I was working, I was responsible for assisting the chef in the preparation and cooking of meals. Every day, my job is to learn procedures and duties in food preparation. I have to work under the supervision of the chef. Also, I have to operate commercial cooking equipment for example, mixers, steamers, fryers, ovens and stores. It is a difficult work for me because I need to finish this duty before the chef cooked. Moreover, when the cleaner was sick, I had to replace her to clean the kitchen, such as dish washing and equipment cleaning. Once, I should pack up the goods for the delivery in the afternoon, but there was no cleaner to clean up the kitchen, so I need to finish those jobs at the same time. Luckily, the delivery had been delayed, so I had enough time to finish the tasks.

After this work experience, I learnt that working as a chef is not as we look. I need to be tough and patient to serve the customers because they may get angry for the late service and use some bad words to insult us, but we still need to be patient and polite.

At last, I think this activity is interesting and I can learnt about many serving skills in this week, hope that I can be a successful chef in the future.