

# A Day in the Life of a Chef

Since he was a child, Miguel had always been fascinated by cooking. The smell of food cooking, the vibrant colors of fresh vegetables, and the satisfaction of creating something delicious were a real passion for him. Now, as a chef in a fine dining restaurant, Miguel enjoyed every moment of his work.

A typical day began very early. He would arrive in the kitchen when it was still dark and start preparing the ingredients for the lunch service. He would select the freshest products from the market, clean the vegetables and cut them precisely. Then, he would create original and flavorful dishes, combining different textures and flavors.

A restaurant kitchen is a busy place. The chefs work as a team, coordinating their tasks to ensure that all dishes come out on time and with the highest quality. Miguel enjoyed the camaraderie with his colleagues and the adrenaline rush of the busiest services.

At the end of the day, Miguel felt exhausted but satisfied. He knew that he had made many people happy with his food and that gave him great joy.

## Questions:

### 1. True or False:

- Miguel didn't like cooking when he was a child. \_\_\_\_\_
- Miguel works in a fast-food restaurant. \_\_\_\_\_
- Miguel enjoys working as a team. \_\_\_\_\_

### 2. Choose the correct answer:

- What does Miguel like about cooking?
  - a) The noise.
  - b) The colors and smells.

c) The cold.

○ When does Miguel arrive at work?

a) In the afternoon.

b) Very early.

c) At midday.

**3. Answer the following questions in your own words:**

○ Why does Miguel like being a chef?

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○ What is a typical workday like for Miguel?

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