

## CHEF OF THE DAY

Rosie Maslin

### Winter Grapefruit, Orange and Radish Salad with Mint, Parsley and Olive Oil.

I enjoyed being Chef of the Day.

At the start, I did not allocate certain jobs to certain people. But I think everyone in my group had a go at (eg washing up, cutting citrus etc.), and everyone had a go at doing things that I thought they would like.

Next time, I would probably look up more and see what the people in my group were doing.

I feel like the group reacted fairly well to my leadership. They were co-operative, asked me questions and completed their tasks.

We were happy that we got our dish on the table, and that it looked liked it would taste great. And it did - it tasted lovely! It could have been improved if some people had cut the grapefruit a bit smaller, and the radish was cut a bit thinner. But I only noticed that when I ate the dish.

It was fun being chef of the day because I was the leader, people could come and ask me questions. In a way I get to tell them what to do and what not to do, but it is not in a bossy way - I did it in a kind way.

**I LOVED BEING CHEF OF THE DAY - IT WAS SOO MUCH FUN!!!**