

JIŘÍ ŠIMKO

COOKERY teacher

Mr. Simko doesn't just teach students recipes but also a lot of practical tips for real life. Has anybody told you how to hold a pot or what to do when you put too much salt in your food?

How do students learn to cook?

From the beginning, all our cooking students work in real restaurants. Of course they start with small tasks but they have to learn quickly and



their food ends up on somebody's plate. During the three years they get to know (= learn about) different workplaces: hotels, restaurants and cafés.

How long does it take to learn cooking?

It might be a **lifetime**². As with everything, you need talent and enthusiasm. Students who come from elementary schools must get used to standing on their feet.

What do the students do after they finish their studies?

They mostly stay in places where they practise and a lot of them go abroad to get more experience, ideally in France, Italy, etc.

One of the partners of the school is Mr. Polhreich's restaurant?

Well, he doesn't directly teach our students to cook, he **supervises**³ the



programme and gives lectures at the school. But it's true that when he gets into the kitchen, he can be quite hard on students.

Are there more boys or girls studying to be cooks?

In my class there are more boys and generally you will find more men cooking in top hotels and restaurants. Women cook more in school canteens.

VOCABULARY

¹ to hold a pot – držet hrnec

² lifetime – celý život

³ to supervise [ˈsu:pəvaɪz] – dohlížet