

## Read and write

1 Read the interview below with David Stockton. Put the questions in the right place as in the example.

- How did you get your job?
- Do things sometimes go wrong?
- What happens in a typical day?
- What question do people always ask you about your job?
- How important is your job?
- Is there anything you dislike about your job?

2 Mark the following sentences T (true) or F (false).

- a David's first job was with British Airways.
- b David talks to passengers.
- c David always enjoys tasting food.
- d David thinks his job is important.
- e British Airways has kitchens in many different countries.
- f Planning the menus is easy.

3 Using the questions in 1 (and your own questions too if you like) interview someone you know about their job. Then write up the interview for your school / class magazine.

## SOMEONE'S GOT TO DO IT

David Stockton is manager of food research for British Airways. He chooses (and tastes) the airline's in-flight food.

How did you get your job?

I trained as a cook. Then I moved into food service, and sales and account management. I stopped work for a year to travel with my wife. And then I joined BA Catering in 1997. I started this job in September.

I look through comments from the passengers and the staff. They tell me about the food we are serving now. I talk to my cook about new ideas and we discuss them. I speak to the companies which sell us food. And I travel. I visit the places where

our planes fly. I visit the kitchens which cook the food for our flights.

It's a vital part of what British Airways does. Nowadays there are low-cost airlines and people can bring their own sandwiches. I'm not saying that passengers choose us because of our food. But when they get on the plane, the food and the service become really important.

Yes. People say it must be wonderful eating all those delicious puddings or salmon dishes. But imagine starting work at 9 in the morning and your first job is to try huge

amounts of different sorts of curry and then 140 sorts of cheese. It's not always a welcome prospect!

No. But then we plan everything very carefully. We plan the different menus. We test the meals in our kitchens. We are very careful.

How do you make so many meals for so many different people? I tell them we have to think about what everyone wants. We have to offer a choice. People are usually really interested at how much work goes into a menu. It really is quite a difficult job.