

# KITCHEN

We go to the Kitchen when we need to implement something: to carry out the maintenance tasks that will keep us safe, alive and on track. In modern day Kitchens, it is as if we have translated our basic survival instincts into an instinctive drive to protect ourselves and to keep ourselves safe from the pressures around us – perhaps summarised as “keeping on top of the job”!

These tend to be routine and administrative tasks that require attention to detail, the correct application of rules and procedures and the accurate repetition of processes and procedures. In organisational terms, these may be “business as usual” tasks: the things we must do to keep the organisation alive and functioning, even when it is going through change. They may be tasks of compliance or safety, such as the servicing and maintenance of equipment.

When we are working effectively in the Kitchen, we are using:

- Our ability to manage time and follow plans
- Our existing, almost automatic, knowledge of how to use the tools and resources available to us
- Administrative and organisational skills
- Resilience and repetition: a single-mindedness that gets the job done

## Strengths

- Organised
- Driven
- Systematic
- Diligent
- Direct
- Results focused
- Competitive
- Self-starter

**MOTIVATION: RESULTS**

## Challenges

- Demanding
- Confrontational
- Arrogant
- Not listening
- Doesn't ask for input
- Insensitive
- Resistant to change

**FEAR: LOSS OF CONTROL**

## Questions asked in the Kitchen

- When will this happen?
- Who will be responsible?
- How long will it take?
- What resources and finance do we need?
- Do our systems and processes allow us to do this?
- What standards must we work to?

