

L3 APPRENTICESHIP

CHEF DE PARTIE

Overview

A chef de partie is responsible for running a specific section of the kitchen. This type of chef usually manages a small team of workers, which they must keep organised so that dishes go out on time and the work area remains clean and orderly. However, in smaller kitchens a chef de partie may work independently as the only person in their section. Also known as a station or section chef, the chef de partie reports to the senior chef and has a very important role in any kitchen.

Entry requirements

Appropriate Level 2 qualification or 2 years industry experience

Who is the course for?

This programme is for staff training as senior chefs working in fine/casual dining settings in restaurants, hotels and gastro pubs

Programme content

Knowledge

- Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus.
- Understand the principles of food preparation and cooking; traditional and modern cuisine; taste; allergens; diet and nutrition to produce dishes and menu items that meet business and customer requirements.
- Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment.
- Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation.
- Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen.
- Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus.
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security.

KEY INFORMATION

Typical Duration:
18 months + 3 months EPA

Taught Days:
One day every week term time only

Delivery Location:
Truro
Penwith (Penzance)

Funding value:
£9,000

(£450 employer contribution if required)

Skills

- Support the development of and contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors.
- Demonstrate a range of advanced craft preparation and cooking skills and techniques to develop and produce quality dishes and menu items in line with business requirements.
- Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications: meat, poultry and game dishes, fish and shellfish dishes, vegetable and vegetarian dishes, dough and batter products, hot, cold and frozen desserts, biscuits, cakes and sponges, Paste and patisserie products.
- Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is always maintained, and food safety management procedures followed and record.
- Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard.
- Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs.

Behaviours

- Is proactive in researching and developing own skills and knowledge of industry and food trends and other influencing factors.
- Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment.
- Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques.
- Produce dishes and associated products that show skills, imagination and flair.
- Promote efficient ways of working to team.
- Remain calm under pressure to deliver the required outcome.
- Take responsible decisions that support high standards of food safety practices.
- Use a considered approach to managing ingredients to maintain their quality and safety.
- Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results.
- Be solution focussed to achieve the required outcome and support positive, open communications that help achieve the best result for colleagues, customers and the business.
- Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely.
- Take ownership and responsibility for own learning and development, as well as that of the team, provide, welcome and act on feedback to improve own performance.
- Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements.
- Be financially aware in approach to all aspects of work.
- Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen.
- Advocate the importance of working safely and legally in the best interest of all people.
- Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly.



Gateway

Independent end assessment occurs when the employer is satisfied that the apprentice is working consistently at or above the level set out in the chef de partie apprenticeship standard. The assessment period for the chef de partie standard can commence at any point once the apprentice is competent after the twelve-month minimum period of learning and development. Prior to independent end assessment the English and maths components of the apprenticeship must be successfully completed. (Level 2 GCSE (C) or above in English and Maths).

End point assessment

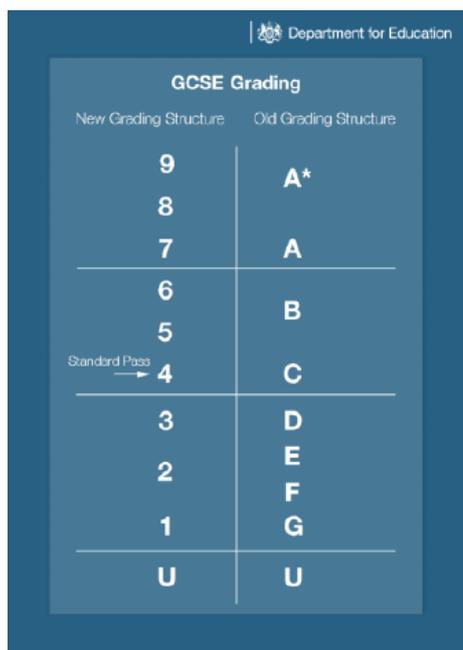
EPA methods

- On Demand Test
- Practical observation
- Culinary challenge project and observation
- Professional Discussion

Contact information

For further information, please call our Business Relations Team on 01872 242711 or email apprenticeships@truro-penwith.ac.uk

* A guide to GCSE grading and Functional Skills



Department for Education

GCSE Grading	
New Grading Structure	Old Grading Structure
9	A*
8	
7	A
6	
5	B
4	C
3	D
2	E
1	F
	G
U	U

Standard Pass → 4

Functional Skills are equivalent to GCSE's, the table below shows the comparison

Entry Level 1	GCSE below G or Level 1
Level 1	GCSE D-G or level 1-3
Level 2	GCSE A* - C or level 4-9