



# CHEF DE PARTIE

## Level 3, Apprenticeship Standard

### ELIGIBILITY/ENTRY REQUIREMENTS

- NVQ Diploma in Professional Cookery.
- Experience in working kitchens.
- GCSE grades 3-9 maths and English or equivalent.

The multi-billion dollar hospitality industry has three primary areas. The first area is accommodation, which includes hotels, motels, bed and breakfasts, and other lodging businesses. The next area is food and beverage. This area comprises restaurants, fast food chains, and other establishments that provide food and beverages. Food and beverage providers might be located in hotels or be stand-alone facilities. The last area of the hospitality industry is travel and tourism, which includes airlines, trains, and cruise ships.

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.

### APPRENTICESHIP REQUIREMENTS

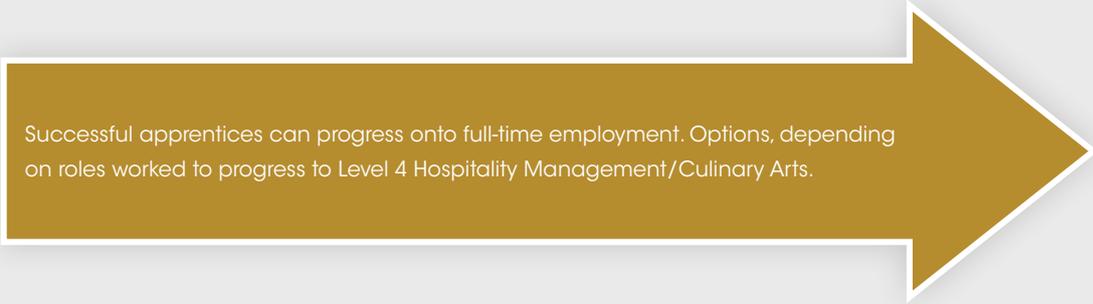
Be able to be responsible for a section in the kitchen. Liaise with the manager and direct staff when necessary.



## TYPICAL JOB ROLES IN THIS AREA INCLUDE:

Section Chef or Station Manager, Chef de Partie.

## PROGRESSION ROUTE:



Successful apprentices can progress onto full-time employment. Options, depending on roles worked to progress to Level 4 Hospitality Management/Culinary Arts.

### KEY FACTS:

<b>Delivery location</b>	Altrincham Campus.
<b>Typical duration</b>	15 months.
<b>Study mode/frequency</b>	Day release model delivered at both sites. Work place assessments and reviews.
<b>Apprenticeship Standard</b>	Upon completion the apprentice will receive a Level 3 Chef de Partie.
<b>Knowledge and skills</b>	<ul style="list-style-type: none"><li>• Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus</li><li>• Understand the principles of food preparation and cooking</li><li>• Traditional and modern cuisine across all food groups</li></ul>
<b>Competency/skills or behaviours</b>	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.
<b>Functional Skills</b>	Functional Skills will be required for English and maths at Level 2 if you have not already attained an equivalent qualification.
<b>Assessment</b>	Assessment takes place in the work place and through the development of a portfolio, culminating in an end point Assessment process. A final cooking test brings together all that has been learned on the programme into a real-life menu product.

For further information contact START on **0161 886 7461** or email **start@tcg.ac.uk**  
Stockport, Trafford, Apprenticeship, Recruitment Team



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