



Chef De Partie Level 3 Apprenticeship

A chef de partie is responsible for running a specific section of the kitchen and be in a position to create a wide array of complex dishes. 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.

Your training will include the following topics:

- Food Strategy and the use of Technology
- Food Safety
- Teamwork and people management
- Business Management
- Legislation & Risk Management
- Principles of food preparation
- Advanced Vegetable Dishes
- Advanced Meat Dishes
- Advanced Fish & Shellfish Dishes
- Advanced Poultry & Game Dishes
- Advanced Soups and Sauces
- Advanced Vegetable protein Dishes
- Advanced Dough, Batter & Desserts
- Advanced Cakes, Biscuits, Sponges & Scones

EPA Requirements:

- Practical Observation & Presentation with Q&A
- Professional Discussion
 - underpinned by Portfolio of Evidence
- Knowledge Test

Who is it suitable for?

Anyone working in a fresh food kitchen with access to whole, fresh ingredients, such as Hotel kitchens, fine dining restaurants, A la carte restaurants. Chef de Partie would also be suitable for senior job roles such as Head chef, Second chef, Kitchen Manager or Supervisor

How long will it take?

A minimum of 18 months training followed by up to 3 months for EPA

Functional Skills requirement:

You will need to achieve a minimum of level 2 in maths and English or provide evidence of a suitable equivalent achievement. All apprentices will be required to work on maths and English as part of their personal development

Progression routes

Upon completion of this standard you will be able to progress to a level 4 apprenticeship, Hospitality Manager is a natural next step, where you will be in a senior management position

