



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:

English & Maths is now optional for apprentices aged 19 and over. During the initial assessment, a discussion will take place between the apprentice and employer to determine whether they will pursue English & Maths as part of their learning. If all parties agree English & Maths will be undertaken, this training will be included as part of the apprentice's training plan. This requirement remains mandatory for apprentices aged 16-18

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

