

CHEF DE PARTIE

Apprenticeship

STUDENT FACTSHEET

YOUR FUTURE STARTS HERE

Looking to progress in the kitchen? Learn to run a specific section of your professional kitchen, for example, sauces, pastries or fish.

Key Information

Level	3
Duration	18 months
Entry requirements	- 16 years or over. - Please contact our Apprenticeship team for further entry requirements.
Delivery	A minimum of 30 hours of on the job training at work place per week including a day/ block release to study theory at our Uxbridge/ Hayes/ Harrow campus
Key responsibilities	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.
Qualifications	Pass end-point assessment
Progression	Progression from this apprenticeship is expected to be into a senior culinary chef role.

Choose a Trusted Provider



We are a top provider in London with consistently high success rates



We are the largest college group providers of apprenticeships in west London



We work with major companies including British Airways, Brunel University London & Menzies etc.



Most of our apprentices secure employment at the end of their apprenticeship

Discounted travel with an Apprentice Oyster card

Discounts on shopping with an NUS Apprentice Extra Card

Employers involved in creating this standard:

Hilton Worldwide, Spirit Pub Company, Compass Group, Dorchester Collection, Brownsword Hotels, BaxterStorey, McDonald's UK, Bartlett Mitchell Ltd, Whitbread, Sodexo UK, Tragus Group, SSP, PGL Travel, Mitchells and Butlers, KFC UKI, Oxford and Cambridge Club, Royal Academy of Culinary Arts, British Institute of Innkeeping, Le Manoir aux Quat'Saisons, Barchester Healthcare, Brend Hotels

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Apprenticeships & Skills

Harrow, Richmond & Uxbridge Colleges

Sample Modules and Content

	Knowledge and Understanding	Skills	Behaviours
Culinary	Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus	Support the development of and contribute to reviewing and refreshing menus and dishes in line with business requirements and influencing factors	Is proactive in researching and developing own skills and knowledge of industry and food trends and other influencing factors
	Determine how technology supports the development and production of dishes and menu items in own kitchen	Use available technology in line with business procedures and guidelines to achieve the best result	Use technology and equipment responsibly following reporting procedures and use training and supervision to ensure safe use of equipment
Food Safety	Know what to look for in ingredients and how to handle and store them to maintain quality, in line with food safety legislation	Ensure ingredients are stored, prepared, cooked and presented to deliver a quality product that is safe for the consumer	Use a considered approach to managing ingredients to maintain their quality and safety
	Know the food safety practices and procedures to ensure the safe preparation and cooking of food	Prepare, cook and present food to agreed food safety practices and guidelines, ensuring a clean and hygienic kitchen environment is maintained at all times and food safety management procedures followed and recorded	Take responsible decisions that support high standards of food safety practices
People	Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items	Brief, coach and motivate others to produce high quality dishes and menu items which are delivered on time and to standard	Challenge personal methods of working and seek methods for improvement, recognising the impact that personal performance has on achieving efficient and effective results
Business	Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus	Use techniques that help improve competitiveness, business performance, revenue, profit margins and customers' experience	Demonstrate a keen business sense, producing dishes and menu items in line with business and customer requirements

Frequently asked questions

What is new apprenticeship standard?

Apprenticeships in England are changing. Because of government reforms, a new style of apprenticeships has been designed to meet the needs of employers, learners and providers.

How will I be assessed?

You will be assessed continually in knowledge, skills and behaviour areas at work. Towards the end of the apprenticeship, employers and providers will 'sign-off' the apprentice as ready for the end-point assessment (EPA).

Signing-off an apprentice indicates the employer and providers believe their knowledge, skills and behaviours are the level required to gain an apprenticeship. This sign-off is called the 'gateway'.

An end-point assessment (EPA) is a collection of assessments that offers confirmation of knowledge, skills and behaviours for a particular role. The EPA must be achieved before an apprenticeship certificate can be issued. The assessment organisation and the assessor must be independent of, and separate from the training provided by the provider and employer.

Do I already need to have a job to start an apprenticeship?

You should be working a minimum of 30 hours per week in a job. If you are unemployed, view our vacancies to apply for a job:

www.hruc.ac.uk/apprenticeships

Can I start an apprenticeship after Year 11?

Yes, you can! Young people in England must stay in education or training until they turn 18. If you're looking for a different option after Year 11, an apprenticeship could be the answer for you!

How much does an apprenticeship cost?

There is no cost for you to do an apprenticeship if you are 16 years old or over and you will be paid a wage.

View our vacancies to apply

www.hruc.ac.uk/apprenticeships



Already working? Upskill!

Turn your job into an apprenticeship. Call us on 01895 853622 / 0208 909 6328 to get you started.