

CHEF DE PARTIE

Apprenticeship

EMPLOYER FACTSHEET

GROW YOUR OWN TALENT

Expand your kitchen further with a help of a Chef De Partie Apprentice. They will work with you closely 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.

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



We are the largest college provider of apprenticeships in west London



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



Government funding may be available. Eligibility and criteria apply

Employers involved in creating this standard:

Hilton Worldwide, Mitchells and Butler, The Spirit Pub Company, Compass Group UK&I, PGL, McDonald's UK, Hospitality SME consortium led by the Lancaster London, Red Carnation Hotels, Frederic Robinson, Barchester Healthcare, Whitbread, SSP, KFC UK, Greene King, Institute of Hospitality, Royal Academy of Culinary Arts, British Institute of Innkeeping, British Beer & Pub Association, People 1st, Brend Hotels.

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Apprenticeships & Skills
Harrow, Richmond & Uxbridge Colleges

Modules and Content Summary

	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 equipments
	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	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	Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques
	Understand, for each of the food groups below, the preparation, cooking and finishing methods used to produce advanced dishes. Preparation, cooking and finishing methods to include (as appropriate to each food group) construction, traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking and finishing methods on the end product. - meat, poultry and game, including associated products such as terrines, pates and sausages - fish and shellfish dishes and products such as quenelles, mousselines and panadas - vegetables and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs - dough and batter products, including fermented dough and batter products - paste and patisserie products - hot, cold and frozen desserts - biscuits, cakes and sponges	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	Produce dishes and associated products that show skills, imagination and flair
	Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources	Develop and use effective plans which reflect the most appropriate methods for maximising yield and minimising waste when producing quality dishes and menu items in line with business requirements	Promote efficient ways of working to team
	Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment	Work methodically handling many tasks at once, directing others as appropriate, and ensuring they are completed at the right moment and to the required standard	Remain calm under pressure to deliver the required outcome
Food 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
	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
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
	Understand own role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house	Maintain harmony across the team and with colleagues in other parts of the organisation, identifying and dealing with problems constructively to drive a positive outcome	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
	Understand how to work with people from a wide range of backgrounds and cultures and recognise how local demographics may impact on the product range of the business	Use effective methods of communication and operate in a fair and empathic manner that achieves the desired result and demonstrates a flexible customer centric culture	Promote a fair, non-discriminatory and equal working environment, actively listen and empathise with other peoples' point of view and respond politely
	Understand the methods available and importance of training and development to maximise the performance of self and team	Actively develop own skills and knowledge, and those of the team, through training and experiences	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
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
	Understand the principles of profit and loss, and recognise how to support the overall financial performance of the business through operating efficiently to reduce wastage and deliver profit margins	Contribute to the costing of dishes, monitor the use of ingredients and other resources, yield, wastage and portion sizes to control costs	Be financially aware in approach to all aspects of work
	Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen	Use sustainable working practices and encourage and support others to do the same	Keep waste to a minimum, promote initiatives to improve sustainability in the kitchen
	Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security	Comply with legal requirements and inspire confidence by maintaining the safety and security at all times	Advocate the importance of working safely and legally in the best interest of all people
	Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation	Risk assess situations, identifying and isolating matters of concern, by establishing the cause and intervening accordingly to minimise any risk to people and comply with legislation	Think and act promptly to address problems as they arise and keep customers satisfied and operations flowing smoothly