



CHEF DE PARTIE LEVEL 3

EMPLOYER COSTINGS

[www.craven-college.ac.uk/
apprenticeship-costings](http://www.craven-college.ac.uk/apprenticeship-costings)

START DATES

Roll on roll off

QUALIFICATION

Level 3 Apprenticeship Standard
Hospitality Supervisor

DURATION & ATTENDANCE

18 months - Day release

END ASSESSMENT

End Point Assessment
Observations

WAGES

[www.gov.uk/apprenticeships-
guide/pay-and-conditions](http://www.gov.uk/apprenticeships-guide/pay-and-conditions)

OVERVIEW

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.

ENTRY REQUIREMENTS

- Ideally candidates will have 5 GCSEs grade 9-4 (A*-C) including English and Maths

CORE SKILLS & KNOWLEDGE

- Identify how industry and food trends, customer preferences, seasonality, provenance and global environmental factors influence the development of dishes and menus
- Determine how technology supports the development and production of dishes and menu items in own kitchen
- 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
- Understand 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
- Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources
- Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment
- Know the food safety practices and procedures to ensure the safe preparation and cooking of food
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- Know how to brief, coach and motivate others positively to deliver high quality dishes and menu items
- Understand own role in building teams and inter-team relationships, and how to influence behaviours of team members both back and front of house
- 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
- Understand the methods available and importance of training and development to maximise the performance of self and team
- Identify how the business strategy, customer profile, culture and constraints influence the development of creative, profitable and competitive menus
- 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
- Understand the principles of supply chain management, sustainable procurement and working practices in the kitchen
- Recognise and understand legislative responsibilities and the importance of protecting peoples' health, safety and security
- Know the principles of risk assessment and how to identify, plan for and minimise risks to the service and operation

To find out more about this qualification please contact: Craven College Apprenticeships Team on: 01756 693 680 or email: apprenticeships@craven-college.ac.uk