

HOSPITALITY

CHEF DE PARTIE

Chef de parties may work in different types of organisations and employers such as restaurants, hotels, care homes or hospitals, military establishments and cruise ships. The broad purpose of the occupation is to prepare, cook and finish complex dishes while overseeing a section of the kitchen, which could be the pastry, larder, butchery, fish, sauce or vegetable section of the kitchen.

Course Overview

A Chef de Partie will oversee and supervise team members with receiving, storing, preparing, cooking and finishing of a range of food items to support the kitchen in providing the culinary offer. A Chef de Partie will contribute and help the sous chef and head chef to review and refresh new dishes and menus.

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Chef de Parties are responsible for ensuring their team and themselves maintain high standards of personal, and food hygiene and oversee the receiving and correct storage of deliveries. They oversee and monitor the quality and safety of food, whilst maximising yield and quality ensuring that waste is minimised. By meeting the required operational standards, chef de parties will deliver the customer experience, leading to desired revenue and profit margins thereby increasing business performance and competitiveness within the market.

In their daily work, an employee in this occupation interacts with a team (brigade) of chefs, the wider team including front of house staff, suppliers and customers.

A Chef de Partie will organise a small team to produce cook and finish a range of food items. If they work in a smaller establishment, they will take responsibility for producing cooking and finishing a range of complex food items required for each service for a particular section.

Course code
AS3 Hosp-CDP

Award on successful completion
Chef de partie standard

Study type
Day Release

Level
3

Start date
TBC

Duration
15-18 months

Fees
£10,000. Funded by government 16-21, 22+ 5% employer contribution unless levy

Location
Worcester Campus

Chef de Parties may work unsociable hours including early mornings, late evenings, weekends and holidays. An employee in this occupation will be responsible for overseeing, monitoring and supervising a specific section of the kitchen.

Behaviours

The Hospitality Chef de Partie, Level 3 (standard) will give apprentices the opportunity to develop the following skills, knowledge and behaviour:

- Culinary
- Food safety
- People
- Business

Entry requirements

Minimum Grade 4 GCSE in maths and English (or Level 2 Functional Skills in maths and English).

Methods of assessment

The EPA consists of:

- a multiple choice exam
- an observation in the workplace
- a professional discussion backed up by a portfolio of evidence collected through the on programme time.

What can I do next?

Progression from this apprenticeship is expected to be into a senior culinary chef role.