



Chef de Partie Apprenticeship Standard – Level 3



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.

How will Apprentices learn?

Our Personal Training Advisors will deliver high-quality face-to-face teaching and learning at the employer's premises. They will provide all the resources your Apprentices will need to progress.

Our intuitive learner management system, OneFile will really bring the subject to life through our online resources. We provide real-time learner information so that you will always know what is being taught and how learners are progressing.

What will Apprentices learn?

This Apprenticeship has been designed to develop existing and new skills and to equip Apprentices with the knowledge, skills and behaviours required to support them in their role.

Our Apprenticeships provide highly effective teaching and learning tailored to meet individual business needs and to provide job-specific skills vital for peak business performance.

The Chef de Partie apprenticeship requires the development of following professional behaviours, knowledge and skills. Some are detailed below;

- Food Safety
- People
- Business
- Culinary

Duration

The minimum timeframe for this qualification is 15 months. End Point Assessment will follow teaching and learning period and is estimated to take 3 months.

Maths and English functional skills

Apprentices will be required to have or achieve level two English and Maths.

Progression

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

Off the job (OJT)

The apprentice must receive off-the-job training for a minimum of 20% of the time that they are paid to work.

There are many activities that can be calculated towards the OJT hours such as;

- **Shadowing a colleague**
- **Online learning**
- **Internal training**
- **Team Meetings**
- **Appraisal/1-2-1 visits**

The full criteria can be viewed online by visiting;

instituteofapprenticeships.org/apprenticeship-standards/chef-de-partie/



Chef de Partie

Knowledge, Skills & Behaviours - Level 3



	Know it	Show it	Live it
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
	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. <ul style="list-style-type: none"> • 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 deserts • biscuits, cakes and sponges 	Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications: <ul style="list-style-type: none"> • meat, poultry and game dishes • fish and shellfish dishes • vegetable and vegetarian dishes • dough and batter products • hot, cold and frozen deserts • 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



Chef de Partie

Knowledge, Skills & Behaviours - Level 3



	Know it	Show it	Live it
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



Chef de Partie End Point Assessment – Level 3



The end point assessment will only commence once the Employer, Apprentice and Smart Training Advisor are confident that the apprentice has developed all the knowledge, skills and behaviours defined in the apprenticeship standard and that these are clearly evidenced through the progress review meetings and records. The independent end point assessment ensures that all Apprentices consistently achieve the industry set professional standard. The EPA can commence at any point once the apprentice is competent and after the twelve-month minimum period of learning and development. Prior to independent end point assessment the functional skills English and maths components of the apprenticeship must be successfully completed.

What does the EPA comprise for this apprenticeship?

On demand test	Practical Observation	Culinary challenge Observation
<p>2 hours (including 30 minutes reading time) on demand multiple choice test.</p> <p style="text-align: center;">Scenario based questions</p> <p>Externally set and marked automatically by the assessment organisation</p> <p>Undertaken either on the employer's premises or off site</p>	<p>4-hour observation of the apprentice in the working environment</p> <p>Time may be split to cover preparation and service</p> <p>Shows apprentice working in the operational kitchen environment to produce food to standard</p>	<p>Design a 3 dish, by three course menu in line with organisation's standards, current industry trends and costings</p> <p style="text-align: center;">Covering a range of food groups</p> <p>Cook one dish for each course on the menu – 3-hour observation in a controlled environment</p>
Professional Discussion		
<p style="text-align: center;">90-minute structured meeting</p> <p style="text-align: center;">Led by the independent end assessor, involving the apprentice and employer (e.g. line manager)</p> <p style="text-align: center;">Focusing on the log of complex dishes produced to demonstrate competence across the culinary range</p>		
Completion		
<p>In order to pass the Apprenticeship it is necessary to pass each of the assessment areas. Should an Apprentice be unsuccessful in passing one assessment activity this can be retaken as soon as the apprentice is ready and when practicable for the business.</p> <p>Should they be unsuccessful on two or more of the assessments a period of further training and development lasting between one and three months must take place before a resit. For more information on grading criteria please refer to the Apprenticeship standard assessment plan by searching via https://findapprenticeshiptraining.esfa.bis.gov.uk/</p>		