

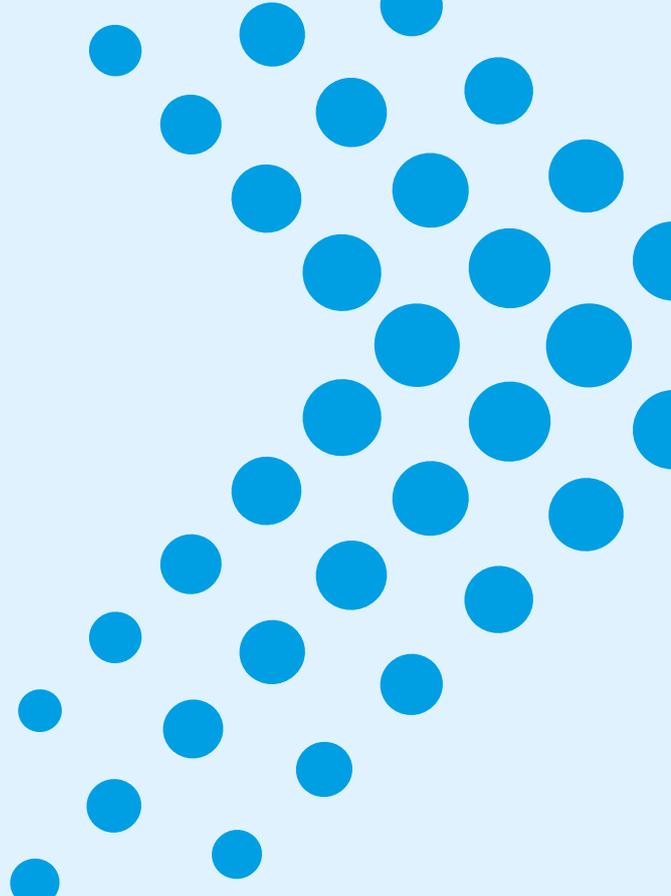


# Chef De Partie

## Level 3

Running a specific section of a professional kitchen. For example, sauces, pastries or fish.

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

Employers will set their own entry requirements in order to start on this apprenticeship.

### Duration

The minimum duration for this apprenticeship is 18 months.

### Progression

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

### Functional Skills

Apprentices without Level 2 English and Maths will need to achieve these functional skills.

### Level

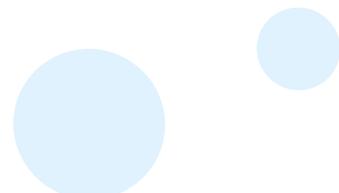
This apprenticeship standard is set at level 3.

### Maximum Funding

£9,000

Culinary		
Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
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.

<p>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.</p>	<p>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.</p>	<p>Show commitment to developing skills and knowledge; trying and improving new ingredients and dishes; practicing and reflecting on a different preparation and cooking techniques.</p>
<p>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.</p> <ul style="list-style-type: none"> <li>➤ meat, poultry and game, including associated products such as terrines, pates and sausages</li> <li>➤ fish and shellfish dishes and products such as quenelles, mousselines and panadas</li> <li>➤ vegetables and vegetarian dishes, including vegetarian protein sources and specific dietary considerations and needs</li> <li>➤ dough and batter products, including fermented dough and batter products</li> <li>➤ paste and patisserie products</li> <li>➤ hot, cold and frozen desserts</li> <li>➤ biscuits, cakes and sponges.</li> </ul>	<p>Demonstrate advanced skills and techniques in producing the following to dish and / or recipe specifications:</p> <ul style="list-style-type: none"> <li>➤ meat, poultry and game dishes</li> <li>➤ fish and shellfish dishes</li> <li>➤ vegetable and vegetarian dishes</li> <li>➤ dough and batter products</li> <li>➤ hot, cold and frozen desserts</li> <li>➤ biscuits, cakes and sponges</li> <li>➤ paste and patisserie products.</li> </ul>	<p>Produce dishes and associated products that show skills, imagination and flair.</p>
<p>Identify how to maximise yield and quality, and minimise wastage of ingredients and other resources</p>	<p>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.</p>	<p>Promote efficient ways of working to team.</p>
<p>Know how to produce dishes and menu items to standard whilst working in a challenging, time-bound environment.</p>	<p>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.</p>	<p>Remain calm under pressure to deliver the required outcome.</p>

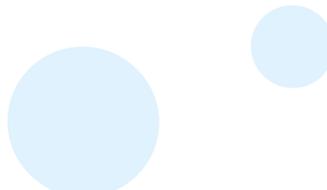


## Food Safety

Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
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

Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
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

Knowledge and Understanding (Know it)	Skills (Show it)	Behaviours (Live it)
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.

### Independent End Point Assessment

Once the programme of learning is complete, the learner, employer and training provider will agree the necessary **Knowledge, Skills and Behaviours/Attitudes** have been met. The learner will then be put forward for the independent End Point Assessment (EPA). The EPA will be carried out by an approved independent organisation, nominated by the employer or training provider.

The Chef De Partie Apprenticeship Level 3 End Point Assessment will include the following types of assessment:

- On demand test
- Practical observation
- Professional discussion
- Culinary Challenge

